

MARTINI GREEN OLIVES 3.95
extra virgin olive oil, fresh herbs

ROSEMARY FOCACCIA 4.95
extra virgin olive oil, sea salt

APPETISERS

THE NEW YORK PLATTER	19.50
1/2 baby back ribs, chicken crunch, jumbo shrimps, calamari, buffalo wings with sauces, carrot, celery, Russian coleslaw	
CRISPY CHICKEN CRUNCH	7.95
carrot julienne, herb mayo	
BLACKENED JUMBO SHRIMPS	13.50
creole mustard dip	
CRISPY CALAMARI	8.50
sauce tartare, fresh lemon	
CRISPY NEW YORK BUFFALO WINGS	
blue cheese dip, carrots, celery	
6 wings 7.50, 12 wings 11.50	
AMERICAN STYLE NACHOS	7.95
jalapeños, sour cream, cheese sauce, chilli, guacamole, red onion, tomato, add:	
- BBQ braised chicken 8.75	
BOSTON CHILLI CRAB CAKE	8.50
ravigote sauce, red pepper, anchovies	
PADRON PEPPERS (V)	3.95
salted olive oil	
MARCO'S CHARCUTERIE	10.50
celeriac remoulade, cornichons, toasted sourdough, fresh herbs, pickled onions	
CARPACCIO OF BEETROOT, GOAT'S CHEESE SALAD (V)	7.95
walnut dressing	

SALAD

	side	main
GREAT AMERICAN CHOP SALAD (V)	6.95	11.50
beetroot, avocado, tomato, spring onions, radish, cucumber, romaine lettuce, boiled hens' egg, salad cream, fresh herbs		
PANZANELLA SALAD (V)	6.95	11.50
fresh basil, capers, cherry tomatoes, croutons, red onion, merlot dressing		
QUARTER SALAD (V)	6.50	10.50
blue cheese dressing, chopped chives		
AVOCADO CAESAR SALAD	6.95	11.50
garlic, anchovies, Italian hard cheese, cos lettuce, boiled hens' egg, croutons		

STEAKS

Finest quality grass fed beef, served with hickory smoked BBQ glaze, New York fries and roasted vine tomatoes

8OZ RIBEYE, TAIL ON	23.95
8OZ SIRLOIN	22.95
6OZ FILLET	28.50
TOPPINGS	
NEW ORLEANS	3.50
onion rings, Monterey Jack cheese	
ALEX JAMES	3.50
Blue Monday cheese, pancetta	
GREAT AMERICAN	3.50
pancetta, Monterey Jack cheese	

BURGERS

All our beef burgers are grilled to order, freshly ground and finished with a BBQ glaze, iceberg lettuce, beef tomato and served in a brioche bun with New York fries

THE ALEX JAMES	14.95
Blue Monday cheese, pancetta	
THE NEW ORLEANS	14.50
crispy onion rings, mustard mayo, Monterey Jack cheese	
THE GREAT AMERICAN	14.50
Monterey Jack cheese, sweet pickled cucumber, pancetta	

AL FORNO

MAC AND CHEESE AL FUNGI (V)	13.50
grilled wild mushrooms, Italian hard cheese	
Add: BBQ braised chicken 14.95	
LASAGNE RAGU ALLA BOLOGNESE	13.95
béchamel, Italian hard cheese	
CANNELLONI, WILD MUSHROOMS (V)	13.95
cheese sauce	
HICKORY SMOKED BABY BACK RIBS	18.50
New York fries, BBQ sauce, Russian coleslaw	
BAKED SALMON FILLET	16.95
Tuscan bean ragu, herb crust	

Add garlic ciabatta to any Al Forno dish for 3.75

PASTAS

POMODORO LINGUINE (V)	11.95
pomodoro, tomatoes, fresh basil	
SPICY SHRIMP AND CRAB PENNE	18.95
pomodoro, coriander	
BOLOGNESE RIGATONI	12.50
ragu alla Bolognese, Italian hard cheese	
AMERICANO SPAGHETTI	13.95
pomodoro, meatballs, garden peas	
GENOVESE SPAGHETTI (V)	11.95
Italian hard cheese, fresh basil pesto	
MILANESE, BREADED CHICKEN FILLET	14.95
pomodoro, fresh basil	

Add garlic ciabatta to any Pasta dish for 3.75

SOURDOUGH PIZZA

MARGHERITA (V)	11.50
mozzarella, tomato, fresh basil	
BOLOGNESE	12.50
ragù alla Bolognese, mozzarella, tomato, red chillies	
MEAT FEAST PIZZA	14.95
salami, ragù alla Bolognese, pancetta, roast chicken, tomato, mozzarella, red chillies	
AMERICAN HOT	12.50
salami, tomato, mozzarella, red chillies	
ROMANA,	12.50
anchovies, capers, black olives, tomato, mozzarella	
BASILICO (V)	12.50
mozzarella, tomatoes, basil olive oil, fresh basil	
AL FUNGI (V)	12.50
portobello mushroom, spinach, free range egg, mozzarella, fresh sage, porcini oil	
PARMA	13.95
prosciutto di Parma, beef tomato, wild rocket, pecorino, extra virgin olive oil	
SIDES 3.75	
New York fries, rosemary crystal salt (v)	
Rocket and Italian hard cheese salad (v)	
Russian coleslaw (v)	
Crispy onion rings, mustard mayo (v)	
Baked mac 'n' cheese (v)	
Garlic ciabatta (v)	
Sweet potato fries (v)	
Cajun fries (v)	
Peppercorn sauce	

CHAMPAGNE, PROSECCO AND SPARKLING WINE

Veuve Clicquot Yellow Label Brut NV, France Rich and dry with great depth		125ml 12.50 / Btl 70.00
Veuve Clicquot Brut Rosé, France Dried red fruits and biscuits		Btl 87.00
Rosato Spumante, Da Luca, Italy Raspberry and strawberry scented fizz		125ml 30.95 / Btl 5.75
Bottega Prosecco Gold, Italy Williams pear, acacia flowers and lily of the valley		Btl 41.50 / Magnum 83.00
Bottega Prosecco Rose Gold, Italy Mixed red berries alongside floral and white fruit aromas		Btl 43.00 / Magnum 86.00
Bolla Prosecco Extra Dry, Italy Green apple, pear with a hint of honeysuckle		125ml 5.75 / Btl 31.50

MARCO'S WINES

Marco has partnered with Jean-Luc Colombo and his family to create three fantastic wines that are exclusively available at his restaurants. Jean-Luc is one of the most celebrated winemakers in the Rhône and these wines have been specifically created with food in mind, to complement our dishes.

Jean-Luc Colombo Marco Pierre White Blanc Made from Vermentino with a splash of Sauvignon Blanc. Cracking with seafood or on its own		Btl 32.95
Jean-Luc Colombo Marco Pierre White Rosé Light, dry and subtle rosé, perfect with fresh food flavours of the Mediterranean		Btl 32.95
Jean-Luc Colombo Marco Pierre White Rouge Rich and generous Syrah (Shiraz). No oak, just lush, spicy fruit		Btl 32.95


DRY, DELICATE WHITE

Brilliant with seafood and light salads

Bolla Soave, Italy Apricot and pepper bouquet, dry yet soft		Btl 25.50
Gavi, Ca' Bianca, Piemonte, Italy Green fruit, with a touch of honey		175ml 7.50 / 250ml 10.60 Btl 30.95
Solandia Grillo, Terre Siciliane, Sicily Dried peaches, guava and nectarines		Btl 22.50
Da Luca Pinot Grigio, Terre Siciliane, Sicily White flowers, pink grapefruit and Cox's apple	 	175ml 5.60 / 250ml 7.90 Btl 22.95

RACY, ZESTY WHITE

Perfect with chicken, fish and spice



Sauvignon Blanc, Waipara Hills, New Zealand Melon with fresh grapefruit	 	175ml 7.50 / 250ml 10.60 Btl 30.95
Tenuta del Porconero Fiano, Organic, Paestum, Italy Green apple and pear; jasmine alongside citrus and savoury notes		Btl 30.95
Dr. Konstantin Frank dry Riesling, Finger Lakes, USA Expressive with grapefruit, lime and tangy star fruit notes on the palate		Btl 41.00

RIPE, FRUITY WHITE

Work well with poultry, pork and creamy pasta



Orvieto Classico Secco, Bigi, Italy Bright, fresh spring blossoms		Btl 25.50
Chardonnay, Whispering Hills, California, USA Crisp, lemony with ripe tropical fruit flavours and excellent mouth feel	 	175ml 7.60 / 250ml 5.40 Btl 21.95

Marco's choice






Greco di Tufo, Rocca del Dragone, Tre Fiori, Italy Ripe grapefruit, melon and orange zest	 	175ml 7.35 / 250ml 10.40 Btl 30.50
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OAKY WHITE

Enhanced by creamy sauces, rich fish, pork and poultry

Chardonnay 'Grand Cru' Terre Siciliane, Rapitalà, Sicily Fruit packed, buttery and creamy. An incredible wine		Btl 50.00
Robert Mondavi Winery Fumé Blanc, Napa Valley, USA Full and creamy with tropical fruit		Btl 58.00

KEY

-  By the glass, 125ml available on request
-  Pairs well with fish
-  Pairs well with red meat
-  Pairs well with chicken
-  Pairs well with pork

LIGHT RED

Try these with fish, chicken and pizza

Amodo Pinot Noir, Veneto, Italy Notes of blackberries and red fruit	 	175ml 5.15 / 250ml 7.25 Btl 20.95
Bardolino Classico, Bolla, Italy Light, refreshing blackberry and blackcurrant		Btl 30.95

FRUITY, MEDIUM RED

We recommend these with burgers, steak and pork

Chianti Classico Tenuta Piccini Poggio Cetto, Italy Dark ruby, with a nose of ripe plum, and spicy notes. A lush palate with sweet toasty oak, bitter chocolate and ripe raspberry		175ml 7.15 / 250ml 10.10 Btl 29.50
Vinuva Organic Nero d'Avola, Terre Siciliane, Sicily Blueberries, bilberries and spice		Btl 24.95
Berri Estates Merlot, Australia Juicy plums and hints of spice	 	175ml 5.50 / 250ml 7.75 Btl 22.50

SPICY, PEPPERY RED

Complement steak, lamb and burgers



Veneto, Passori Rosso, Italy Rich, smooth red wine, showing plum and dried fruit		175ml 7.70 / 250ml 10.90 Btl 31.95
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Marco's choice

Primitivo Del Salento, Uno Due, Cinque, Feudi Salentini, Italy Ripe plum, cherry jam and cocoa		Btl 29.50
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Barbera d'Asti Superiore, Ca' Bianca, Piemonte, Italy Sweet, spice with floral and red fruit notes		175ml 7.25 / 250ml 10.25 Btl 29.95
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Syrah Lazio Siroe, Fontana Candida, Italy Soft cherry fruit with licquorice and white pepper notes		Btl 27.95
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Los Intocables San Juan Black Malbec, San Juan Argentinian. Red cherries, caramel and vanilla. Malbec aged in Bourbon barrels	 	175ml 7.25 / 250ml 10.25 Btl 29.95
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OAKY RED



These wines love lamb and steak


Amarone della Valpolicella Classico, Bolla, Veneto, Italy Velvety raisins and dates, creamy marzipan		Btl 65.00
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Dr. Konstantin Frank Cabernet Franc, Finger Lakes, USA Ripe blueberry, cherry and raspberry, with floral and cedar notes; the palate is fresh, finishing smooth and velvety		Btl 47.00
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ROSÉ WINE

Pair with lighter food flavours

Pinot Grigio, Parini, Rosé, delle Venezie, Italy Delicate and fruity bouquet; soft and fresh	 	175ml 5.60 / 250ml 7.90 Btl 22.95
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White Zinfandel, Lavender Hill, California, USA Medium-dry, plenty of watermelon, strawberry and redcurrant		175ml 5.15 / 250ml 7.25 Btl 20.95
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Côtes de Provence Rosé, Mirabeau Rosé, France Wild strawberry, raspberry and redcurrant		Btl 34.50
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