



VILLA MARCHESE

RISTORANTE ITALIANO

NIBBLES

ARTISAN BREAD (V)	3.9
MIXED OLIVES (VG) (GF)	3.9
GARLIC BREAD (VG)	6.5
FOCACCIA BREAD (V)	6.9

STARTERS

ZUPPA DELL GIORNO (VG) Soup Of The Day	6.9
BRUSCHETTA DELLA CASA Marinated Cherry Tomatoes, Balsamic Vinegar	6.9
INSALATA CAPRESE (V) Mozzarella, Tomatoes, Basil	8.5
ARANCINI AI FUNGHI (V) Balls of Rice, Wild Mushrooms, Cheese and Chilli Tomato Sauce	8.9
POLPETTE ALLA NAPOLETANA Meat Balls, Chilli Tomato Sauce, Artisan Bread	9.9
BURRATA POMODORI COLORATI (V) Burrata, Heritage Tomatoes, Focaccia in Bed, Balsamic	11.9
VERDURE DI CAPRINO (V) Grilled Veg, Goat Cheese, Balsamic Vinegar	11.9
CALAMARI FRITTI Fried Squid, Tartar Sauce	11.4
GAMBERONI PICCANTE Sautéed King Prawns, Chilli Garlic, Tomato, Touch of Cream, Sauce, Artisan Bread	12.9
ANTIPASTO MISTO (FOR 2) Bread, Olives, Mix Cheese and Salami Artichokes	17.4
FRITTURA DI PESCE (FOR 2) Deep Fried of Mix Shellfish Tartar Sauce	19.9

WHATS ON!

2 FOR 1 DINNER COCKTAILS MONDAY - WEDNESDAY

TUESDAY NIGHT PIZZA ANY PIZZA // £10

STEAK & WINE NIGHT EVERY THURSDAY // FROM 5PM £39 PER PERSON

SET LUNCH FRIDAY - SATURDAY TWO COURSE MEAL // £18.90

ALL DAY SUNDAY ROAST CHICKEN & BEEF + ALL THE TRIMMINGS EVERY SUNDAY // £18.90

MAINS

POLLO MONTEBIANCO (GF) Chicken Brest, Cream and Mushroom Sauce, Sautéed Potatoes	16.9
POLLO MILANESE Breaded Chicken Breast , Spaghetti Tomato Sauce	17.4
FEGATO ALLA VENEZIANA (GF) Calf Liver, Onion, Mash Potatoes, Bardolino Red Wine Sauce	17.9
STINCO DI AGNELLO Lamb Shank, Mash Potatoes, Bone Marrow Sauce	23.4
SALMONE ALLA GRIGLIA (GF) Salmon Fillet, Spinach, Creamy Peas Sauce	19.9
SEABASS LIVORNESE (GF) Seabass Fillets, Cherry Tomato Sauce, Capers and Olives, Sautéed Potatoes	19.9
CRISPY DUCK (GF) Crispy Duck Leg, Roast Potatoes, Spinach, Pedro Ximenes Orange and Cherry Wine Sauce	21.5
BISTECCA DI MANZO SIRLOIN 280g (GF) Premium Argentinian Sirloin Steak Peppercorn Sauce, Chips	26.9
COSTATA DI MANZO RIB EYE BONE, 370g (GF) Cote de boeuf Scotch Aged Rib Bone in Peppercorn Sauce, Chips	29.9

PASTA & RISOTTO

PENNE ARRABBIATA (VG) Tomato Sauce, Chilli, Garlic	10.9	RAVIOLI FIORENTINA (V) Filled Pasta Spinach Ricotta Cheese, Cream	14.9
PENNE ALLA NORMA (V) Tomato Sauce, Aubergine, Ricotta	11.5	GNOCCHI CON SALSICCIA Potato Dumpling Pasta, Sausage, Mushrooms, Tomato Sauce	15.9
SPAGHETTI CARBONARA Egg Yolk, Bacon, Pecorino Cheese	12.5	RISOTTO AI FUNGHI (V) (GF) Risotto, Wild Mushrooms, Parmesan	14.9
SPAGHETTI BOLOGNESE Beef Ragu Sauce	12.9	TORTELLONI TARTUFO NERO (V) Filled Pasta, Black Truffle, Burrata, Butter and Sage	17.9
LASAGNA AL FORNO Oven Baked Pasta, Beef Ragu, Bechamel	12.9	RISOTTO AI GAMBERI (GF) Risotto, Cherry Tomatoes, Capers, King Prawns, Grillo White Wine	17.9
PACCHERI AL PESTO GENOVESE (V) Pesto, Parmigiano, Cream and Sun Dried Tomatoes	12.9	LINGUINE FRUTTI DI MARE Mixed Shellfish, Wine, Cherry Tomatoes Grillo White Wine	18.9
TAGLIATELLE POLLO FUNGHI Chicken, Cream and Mushrooms, Parmesan	13.9	PACCHERI CON SPIGOLA Pasta, Seabass Fillets in Livornese Sauce	19.9
LINGUINE CON POLPETTE Meatballs, Tomato Chilli Garlic Sauce	14.9		

PIZZAS

SOURDOUGH STONE BAKED PIZZAS

MARGHERITA (V) Fior Di Latte, Tomato Sauce, Basil	10.9
PEPPERONI Fior Di Latte, Tomato Sauce, Pepperoni, Green Chillies	11.9
VEGETARIANA (V) Fior Di Latte, Tomato Sauce, Mushrooms, Onion, Aubergines	11.9
5 FORMAGGIO (V) Fior Di Latte, Gorgonzola, Taleggio, Parmigiano, Brie	12.4
CAPRICCIOSA Fior Di Latte, Tomato Sauce, Ham, Olives, Mushrooms, Artichokes	12.9
NDUJA Fior Di Latte, Tomato Sauce, Nduja, Spianata	13.4
PARMA Fior Di Latte, Tomato Sauce, Rocket, Parma Ham, Parmesan Shavings	13.9

BOOK YOUR PARTY HERE!
PRIVATE ROOM AVAILABLE
FOR UP TO 50 PEOPLE

SALADS

INSALATA CAESAR Chicken Caesar Salad	13.5
INSALATA DI BARBABIETOLE (V) Leaf, Goat Cheese, Beetroot, Walnuts, Pomegranate, Sundry Tomatoes, Balsamic	12.9

SIDES

CHIPS SKIN ON (VG) (GF)	4.4
ROASTED BABY POTATOES (V) (GF)	4.4
MASH POTATOES (V) (GF)	5.4
MIXED SALAD (VG) (GF)	5.4
TOMATO ONION BALSAMIC (VG) (GF)	4.9
ROCKET PARMESAN CHERRY TOMATOES (V) (GF)	5.9
FRIED COURGETTES (V)	5.4
SAUTEED MUSHROOMS (V) (GF)	5.4
SAUTEED SPINACH (V) (GF)	5.4

HOUSE OF MARTINI

VESPER MARTINI	11.9
Lillet Blanc, Tanqueray 10, Grey Goose	
GIN MARTINI	11.9
Tanqueray 10, Martini Bianco	
VODKA MARTINI	11.9
Grey Goose, Dry Martini	
LYCHEE ROSE MARTINI	11.9
Absolut, Lychee, Lime, Syrup	
PASSION FRUIT MARTINI	11.9
Absolut Vanilla, Passoa, Passion Fruit, Vanilla Syrup, Prosecco On Side	
RASPBERRY MARTINI	11.9
Absolut, Chambord, Raspberry, Lime	
ESPRESSO MARTINI	11.9
Absolut Vanilla, Kahlua, Espresso	

CLASSIC COCKTAILS

NEGRONI	10.9
Tanqueray 10, Campari, Martini Rosso	
BRAMBLE	10.9
Tanqueray 10, Blackberry, Lime, Sugar	
MOJITO	10.9
Havana 3yr, Lime, Mint, Sugar	
OLD FASHIONED	10.9
Woodford Reserve, Bitters, Sugar	
WHISKEY SOUR	10.9
Woodford Reserve, White Egg, Bitters, Lime, Sugar	
MARGARITA	10.9
El Jimador Tequila, Lime, Cane Sugar, Countrau	

LONG ISLAND ICED TEA	10.9
Absolut Vodka, Havana 3 Yr, Tanqueray 10, El Jimador, Tequila, Countrau, Lemon, Syrup, Coca Cola	

SIGNATURE COCKTAILS

TEN PAST TEN	12.9
Grey Goose, Strawberry, Bitters	
CHOCOLATE NUTTER	12.9
Grey Goose, Frangelico, Baileys, Kahlua, Cream	
FLOR DE SEVILLA	12.9
Tanqueray Flor De Sevilla, Mediterranean Tonic	

PROSECCO & CHAMPAGNE 125ML BTL

Prosecco ITA, ITA 10.5%	7.9	33
Can Xa Cava Rose, Esp 11.5%		39
Tanners Extra Reserve Champagne, FRA 12.5%	14.9	79
Tanners Extra Reserve Rose Champagne, FRA 12.5%		89
Bollinger Special Cuve Brut Champagne, FRA 12%		99
Laurent Perrier Rose Champagne, FRA 12%		119
Dom Perignon 2012 Champagne, FRA 12.5%		320
Armand De Brignac Gold Champagne, FRA 12.5%		449

WHITE WINE 175ML BTL

Grillo Preciso, Terre Sicilliane 2022, ITA 12.5%	7.2	27
Chenin Blanc Wide River, Robertson 2024, RSA 13%	7.5	29
Sauvignon Blanc Freedom Cross, Western Cape, RSA 12.5%	8.3	32
Chardonnay Santa Ema Maipo 2022, CHL 12.5%	8.9	35
Verdicchio Dei Castelli Di Jesi, Pontemagro 2022, ITA 13%		36
Vermentino Di Sardegna, Melis 2023, ITA 13.5%		39
Douro Branco, Golpe, Carvalho Martins 2022, POR 12.5%		42
Rioja Vega Tempranillo Blanco, Rioja 2023, ESP 13.5		43
Pinot Grigio, Tiefenbrunner, Alto Adige 2023, ITA 13.5%		45
Gavi Del Comune Di Gavi, La Chiara 2023, ITA 12.5%		46
Gewurztraminer, Bruno Sorg, Alsace 2022, FRA 13.5%		49
Greco Di Tufo, Terredora Di Paulo 2022, ITA 12.5%		54
Chablis, Nathalie Et Gilles Favre 2022, FRA 12.5%		59
Riesling Dry, Dunnhoff, Nahe 2022, GER 12.5%		61
Sancerre, Domain Balland 2022, FRA 13%		65
Chardonnay, Rodney Strong, California 2022, USA 13.5%		71
Muller Thorgau, Tiefenbrunner Feld-Vv 2019, ITA 13.5%		115

ROSE WINE 175ML BTL

Pinot Grigio Rosato, Amanti Del Vino 2023, ITA 11%	6.9	26
No1 Rose, Coteaux D` Aix En Provence 2023, FRA 12.5%	11.4	46
Bandol Rose, La Gelatin Provence 2023, FRA 13.5%		49
Massaya Rose, Bekaa Valley Lebanon 2021, LEB 13.5%		52

CHAMPAGNE COCKTAILS

FRENCH 75	14.9
Champagne, Roku Gin, Lime, Syrup	
KIR ROYALE	14.9
Champagne, Crème De Cassis	
BELLINI	14.9
Champagne, Peach Pure	
ROSSINI	14.9
Champagne, Strawberry Pure	

HOUSE OF SPRITZ

APEROL SPRITZ	9.9
Aperol, Prosecco, Soda	
ST GERMAIN SPRITZ	9.9
Elderflower, Prosecco, Lemonade	
LILLET SPRITZ BLANC/ROSE	9.9
Lillet Blanc/Rose, Tonic Water	
RUDOLPH SPRITZER	9.9
Grey Goose, Prosecco, Cranberry, Orange Syrup	

RED WINE 175ML BTL

Sangiovese Rubicone, Amanti Del Vino 2022, ITA 12%	7.2	27
Cabernet Sauvignon Ladera Verde Valle Central, CHL 13%	7.4	28
Montepulciano D` Abruzzo, Volunte 2023, ITA 13%	7.6	29
Merlot, Domaine Grauzan, Pays D` Oc 2022, FRA 14%	8.4	33
Aglianico, Terra Degli Degli Eventi Alovini 2021, ITA 12.5%		36
Nero D` Avola, Fina, Sicilia 2023, ITA 13.5%		38
Malbec, Ojos Del Sur, Patagonia 2022, ARG 13.5%		39
Acon Roble Tempranillo, Ribera Del Duero 2021, ESP 14.5%		42
Rioja, Aldona 2021, ESP 14.5%		45
Pinot Noir Salwey, Kaiserstuhl, Baden 2021, GER 13%		51
Villa Antinori Rosso, Tosacana 2020, ITA 13.5%		56
Chianti Classico, Peppoli, Antinori 2022, ITA 13.5%		59
Barbera D` Alba, Paolo Conterno 2018, ITA 15%		65
Rosso Di Montalcino, Sesti Castell Di Argiano 2021, ITA 14.5%		67
Le Volte Dell` Ornellaia, Toscana 2021, ITA 14%		72
Amarone Della Valpolicella Classico Zeni 2018, ITA 16%		99
Barolo Del Comune Di Morra, Crissante 2019, ITA 14.5%		105
Barbaresco, Rombone, Renato Fenocchio 2018, ITA 14.5%		110
Lacoste-Borie, Paulliac 2018, FRA 13.5%		110
Chateau Lafleur-Gazim, Pomerol 2014, FRA 14%		115
Le Serre Nouvelle Dell` Ornellaia, Bolgheri Rosso, ITA 14.5		155
Brunello Di Montalcino, Sesti, Cast Di Artigiano 17, ITA 14.5%		179
Macan, Rioja, Benjamin De Rothschild & Vega 2019, ESP 15%		220
Chateau Dunhart-Milon-Rothschild, 4e cru Paullac FRA 12.5%		245

MOCKTAILS

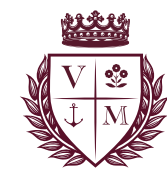
TROPICAL CRUSH	6.9
Lycee, Cocconut, Vanilla, Cranberry, Grenadine	
GRAPEFRUIT SOUR MOCKTAIL	6.9
Non Alcoholic Gin, Grapefruit Juice, Lemon Syrup	
ELDERFLOWER SPRITZ	6.9
Elderflower Cordial, Tonic, Lime, Mint, Syrup	

BEERS / CIDER

PERONI (Pint, 5%)	6.9
ASAHI (Pint, 4.9%)	6.9
PERONI (1/2 Pint, 5%)	3.9
ASAHI (1/2 Pint, 4.9%)	3.9
MORETTI 33CL	4.9
ASPALL CIDER (4.5%)	5.9
LUCKY SAINT (0.5%)	5.9

SOFT DRINKS

ACQUA PANNA STILL (75cl)	4.5
SAN PELLEGRINO SPARKLING (75cl)	4.5
COCA COLA (33cl) Diet, Zero	3.9
FEVER TREE (20cl) Tonic, Tonic Light, Lemonade, Ginger Beer, Ginger Ale	3.4
SAN PELLEGRINO Lemon, Orange, Blood Orange	3.4
EAGER JUICE Orange, Apple, Pineapple, Cranberry, Lychee	3.4



PLEASE ASK YOUR WAITER FOR OUR SPIRIT SELECTION OR ANY SPECIAL COCKTAIL REQUESTS!