



VILLA MARCHESE

RISTORANTE ITALIANO

NIBBLES

PANE ARTIGIANALE (V) Artisan Bread	3.9
OLIVE MISTO (VG) (GF) Mixed Olives	3.9
PANE ALL`AGLIO (VG) Garlic Bread	6.9
FOCACCIA AL ROSMARINO (V) Focaccia Bread	7.4

STARTERS

ZUPPA DELL GIORNO (VG) Soup Of The Day	7.9
BRUSCHETTA DELLA CASA Marinated Cherry Tomatoes, Balsamic Vinegar	7.9
INSALATA CAPRESE (V) Mozzarella, Tomatoes, Basil	8.9
ARANCINI AI FUNGHI (V) Balls of Rice, Wild Mushrooms, Cheese and Chilli Tomato Sauce	9.9
POLPETTE ALLA NAPOLETANA Meat Balls, Chilli Tomato Sauce, Artisan Bread	10.4
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	12.4
GAMBERONI PICCANTE Sautéed King Prawns, Chilli Garlic, Tomato, Touch of Cream, Sauce, Artisan Bread	13.9
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	21.9

SALADS

INSALATA CAESAR Chicken Caesar Salad	14.9
INSALATA COLORATA (V) Leaf, Lemon Dressing, Herintage Tomato, Philadelphia, Avocado, Pine Seeds	11.9
INSALATA DI BARBABIETOLE (V) Leaf, Goat Cheese, Beetroot, Walnuts, Pomegranate, Sundry Tomatoes, Balsamic	12.9

MAINS

POLLO MONTEBIANCO (GF) Chicken Brest, Cream and Mushroom Sauce, Sautéed Potatoes	18.9
POLLO MILANESE Breaded Chicken Breast , Spaghetti Tomato Sauce	19.4
FEGATO ALLA VENEZIANA (GF) Calf Liver, Onion, Mash Potatoes, Bardolino Red Wine Sauce	17.9
STINCO DI AGNELLO Lamb Shank, Mash Potatoes, Bone Narrow Sauce	23.4
SALMONE ALLA GRIGLIA (GF) Salmon Fillet, Spinach, Creamy Peas Sauce	22.4
BRANZINO ALLA LIVORNESE (GF) Seabass Fillets, Cherry Tomato Sauce, Capers and Olives, Sautéed Potatoes	22.4
BRACIOLE DI MAIALE (GF) Grilled Pork Chops, Roast Potatoes, Spinach, Cocchi Amricano Sweet Vermouth and Apple Sauce	23.9
L`ANATRA ALL`ARANCIA (GF) Crispy Duck Leg, Roast Potatoes, Spinach, Pedro Ximenes Orange and Cherry Wine Sauce	23.9

PASTA & RISOTTO

PENNE ARRABBIATA (VG) Tomato Sauce, Chilli, Garlic	11.9
PENNE ALLA NORMA (V) Tomato Sauce, Aubergine, Ricotta	12.4
SPAGHETTI CARBONARA Egg Yolk, Bacon, Pecorino Cheese	13.9
SPAGHETTI BOLOGNESE Beef Ragu Sauce	14.5
LASAGNA AL FORNO Oven Baked Pasta, Beef Ragu, Bechamel	14.5
PACCHERI AL PESTO GENOVESE (V) Pesto, Parmigiano, Cream and Sun Dried Tomatoes	14.9
TAGLIATELLE POLLO FUNGHI Chicken, Cream and Mushrooms, Parmesan	14.9
LINGUINE CON POLPETTE Meatballs, Tomato Chilli Garlic Sauce	15.5
RAVIOLI FIORENTINA (V) Filled Pasta Spinach Ricotta Cheese, Cream	16.4

STEAK CUTS

BISTECCA DI MANZO SIRLOIN 280g (GF) Premium Argentinian Sirloin Steak Peppercorn Sauce	26.9
TAGLIATA DI MANZO SIRLOIN SLICED, 280g (GF) Premium Argentinian Sirloin Steak, Rocket Parmesan in Bed	26.9
COSTATA DI MANZO RIB EYE BONE, 370g (GF) Cote de boeuf Scotch Aged Rib Bone in Peppercorn Sauce	29.9
COSTATA DI MANZO (FOR 2) RIB EYE BONE, 800g (GF) Cote de boeuf Scotch Aged Rib Bone in Peppercorn Sauce	64.9

STEAK & WINE NIGHT
EVERY THURSDAY
£39 PER PERSON

GNOCCHI CON SALSICCIA Potato Dumpling Pasta, Sausage, Mushrooms, Tomato Sauce	16.7
RISOTTO AI FUNGHI (V) (GF) Risotto, Wild Mushrooms, Parmesan	16.9
TORTELLONI TARTUFO NERO (V) Filled Pasta, Black Truffle, Burrata, Butter and Sage	19.9
RISOTTO AI GAMBERI (GF) Risotto, Cherry Tomatoes, Capers, King Prawns, Grillo White Wine	19.9
LINGUINE FRUTTI DI MARE Mixed Shellfish, Wine, Cherry Tomatoes Grillo White Wine	19.9
PACCHERI CON SPIGOLA Pasta, Seabass Fillets in Livornese Sauce	21.4
PACCHERI ALL`ASTICE Half Lobster Cherry Tomato Sauce Vermentino White Wine	31.9

SIDES

PATETINE FRITE (VG) (GF) Chips Skin On	4.9
PATATE ARROSTO (V) (GF) Roasted Baby Potatoes	4.9
PURE DI PATATE (V) (GF) Mash Potatoes	5.4
INSALATA MISTA (VG) (GF) Mixed Salad (Side)	5.4
POMODORO E CIPOLLA (VG) (GF) Tomato Onion Balsamic	4.9
RUCOLA PARMIGIANO (V) (GF) Rocket Parmesan Cherry Tomatoes	5.9
ZUCCHINI FRITTE (V) Fried Courgettes	5.4
FUNGHI (V) (GF) Sautéed Mushrooms	5.4
SPINACI (V) (GF) Sautéed Spinach	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%	16.9	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
Sanceree, 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 Nouve 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 7.9
Lycee, Cocconut, Vanilla, Cranberry,
Grenadine

GRAPEFRUIT SOUR MOCKTAIL 7.9
Non Alcoholic Gin, Grapefruit Juice,
Lemon Syrup

ELDERFLOWER SPRITZ 7.9
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%) 6.5

LUCKY SAINT (0.5%) 6.9

SOFT DRINKS

ACQUA PANNA STILL (75cl) 4.5

SAN PELLEGRINO SPARKLING 4.5
(75cl)

COCA COLA (33cl) 3.9
Diet, Zero

FEVER TREE (20cl) 3.4
Tonic, Tonic Light, Lemonade,
Ginger Beer, Ginger Ale

SAN PELLEGRINO 3.7
Lemon, Orange, Blood Orange

EAGER JUICE 3.4
Orange, Apple, Pineapple,
Cranberry, Lychee



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