

Marco Marco

Ristorante

In the finest tradition of Italian culture and hospitality renowned around the world for its warmth, creative cuisine and excellent service we bring you our addition to Italy's heritage. Marco Marco, the best Italian restaurant in Cheshire. Where we eat drink and are merry. We are here to ensure you have the very best experience in our beautiful Cheshire Italian restaurant.

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APERITIVI & COCKTAILS

Champagne by the glass £7.25

CHAMPAGNE COCKTAILS £6.95

Kir Royale

A delightful combination of Creme De Cassis liqueur and champagne. A world famous aperitif named after the former mayor of Dijon

Mimosa

A refreshing orange twist with your champagne

Bellini Cocktail

One of Italy's most popular cocktails.. Champagne blended with Peach Juice

COCKTAILS £5.95

Cosmopolitan

Sex in the City in a glass - vodka, orange liqueur, cranberry and lime juice served chilled

Godfather

Scotch whisky and Italian Amaretto served on the rocks

Gin Sling

A delicate blend of gin, cherry brandy, pineapple and grenadine makes this classic a beauty of the Orient

Tequila Sunrise

One of the most beautiful cocktails! Tequila, orange juice and grenadine syrup

Marco's Cocktail

Our signature cocktail....Barcadi, Navy Rum and Cranberry Juice

Create your own cocktail... Individually priced

Tell us what you would like us to pour for you! If it's popular, we may add it to the menu!

MOCKTAILS £3.95

St. Clements

Named from the old English rhyme based on London churches: Oranges and Lemons say the bells of St Clement's

Sea Breeze

A pleasant and refreshing blend of grapefruit and cranberry that really is a treat

Lemon Sparkle

Not only does this lemon mocktail have a lot of "zest" it's also pretty fun to look at. Lemon syrup, soda water and fresh lemon juice.. be prepared to pucker up!

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ANTIPASTI (Starters)

'V' Denotes suitable for vegetarians, some of our dishes may contain traces of nuts

FUNGHI RIPIENI (£5.85) (V)

Stuffed mushrooms with garlic, bread-crumbs, gorgonzola cheese and brandy

INSALATA DI POLLO (£6.25)

Strips of chicken marinated with white wine, oil and fresh herbs served on a bed of seasonal salad

CALAMARI FRITTI (£6.95)

Fresh Squid lightly floured and shallow fried with salad garnish

MARCO MARCO SPECIALITY – ANTIPASTO MARE E MONTI (£8.95)

A typical mixed hors d'oeuvre with Mortadella, Pancetta, Parma ham, salami, olives, seafood salad and chilled melon, served with home-made bread

CAPRESE (£5.95) (V)

Mozzarella cheese, tomato, oregano and fresh basil, drizzled with a light olive oil dressing

POMODORI RIPIENI (£5.95) (V)

Stuffed tomato with Arborio rice served with cheese on a bed of salad

BRUSCHETTA CLASSICA (£4.95) (V)

Oven baked Italian bread topped with chopped tomato, red onion, garlic, basil, shaved parmesan cheese, garnished with rocket salad

ZUPPA DEL GIORNO (£4.50)

Fresh home-made soup of the day – please ask the manager

HOME MADE BREADS & OLIVES

all our breads are freshly made in our kitchen every morning

MISTO DI OLIVE (£2.95) (V)

Selection of mixed marinated Italian olives

PANE ITALIANO CON OLIO (£1.95) (V)

Warm Italian bread with olive oil and balsamic vinegar

GARLIC BREAD AL AGLIO (£3.85) (V)

Oven baked flat bread rubbed with rich fresh garlic

GARLIC BREAD AL POMODORO (£3.95) (V)

Oven baked flat bread with tomato and garlic

GARLIC BREAD AL FORMAGGIO (£4.25) (V)

Oven baked flat bread rubbed with garlic and melted cheese

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HOME-MADE PASTA

PAPPARDELLE DELLA MAMMA (£9.25)

Large home-made pasta noodles with succulent pieces of sirloin steak in a tomato and basil sauce

RAVIOLI PRIMAVERA (£8.25) (V)

Home-made Ravioli filled with ricotta cheese, parsley, tomato and spinach, topped with a creamy, pink white wine sauce

FINEST ITALIAN EGG PASTA

LASAGNE AL FORNO (£8.55) (V Option)

Oven baked layers of pasta, with Bolognese and béchamel sauce, prepared with either tender beef or our vegetarian version using fresh market vegetables

CANNELLONI GRATINATI (£7.95) (V)

Cannelloni pasta filled with finely chopped spinach, ricotta cheese, tomato and béchamel sauce

FARFALLE SALMONE E ZUCCHINI (£8.95)

Butterfly pasta with Salmon, courgettes and onions tossed in a white wine and brandy cream sauce

FARFALLE CAMPAGNOLE (£8.55)

Farfalle pasta with tender strips of chicken breast and broccoli served in a rich white cream sauce

LINGUINE AL CARTOCCIO (£12.25)

Linguine pasta with seafood of the season, sautéed with garlic, tomato and a white wine sauce, cooked and presented in a cartoccio proud silver swan vessel

LINGUINE CARBONARA (£7.95)

Linguine pasta with smoky bacon, tossed in a cream and black pepper sauce

PENNE PAOLO (£8.95)

Salmon, avocado and mushrooms, served with a cream sauce and Penne pasta

PENNE ROMEO (£8.75)

Penne pasta with Italian sausage, chilli, tomato, onions, garlic and fresh basil

PENNE PICCANTI (Hot) (£6.95) (V)

Penne pasta infused with fresh chillies, tomato and basil – spiced to your liking!

RISOTTO (Rice Dishes)

RISOTTO AI FRUTTI DI MARE (£10.25)

Italian Arborio rice with fresh seafood, tomato, garlic and parsley

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POLLI

(Chicken Dishes)

POLLO ALLA PIZZAIOLA (£15.25)

Free range chicken breast served with tomato, capers, black olives, anchovies, garlic and oregano

POLLO AI FUNGHI (£15.35)

Free range chicken breast with mushrooms, cooked in a white wine, cream and a demi-glace sauce

POLLO ROMEO (£15.25)

Strips of chicken breast cooked in a delicate cream and mushroom sauce, served on a bed of Arborio rice

CARNE

(Steak Dishes)

BISTECCA ALLA GRIGLIA (£18.25)

Exceptionally tender sirloin steak, grilled to your liking, served with tomato and mushrooms

BISTECCA CALABRESE (£18.35)

Sirloin steak with mushrooms, chillies, red onions and peppers served in a rich tomato sauce and a touch of demi-glace

FILETTO DIANA (£22.95)

Fillet steak cooked with mushrooms, white wine and a demi-glace sauce

FILLETO ROSSINI (£22.95)

The finest and most delicious Italian fillet steak cooked in Madeira wine, served on a crouton, topped with paté and brandy sauce

PESCE

(Fish Dishes)

SPIGOLA AL FORNO (£16.95)

Fillet of sea bass with white wine and garlic, baked in the oven and served on a bed of potatoes

TONNO ALLA GRIGLIA (£16.95)

Tuna steak, drizzled in an Italian dressing, topped with a nest of fried linguine

SALMON IMPERATORE (£17.25)

Fresh pan fried salmon fillet with prawns, tomato and asparagus spears

MARCO MARCO SPECIALITY:

GRIGLIATA DI PESCE COSTA SMERALDA (£36.95 for 2 people)

A great way to sample the best of Marco Marco fish and ideal for sharing. Grilled mixed fish and seafood of the season. Ask our manager for details.

* All meat and fish courses are served with fresh market vegetables of the day and potatoes.

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INSALATE (Salad)

INSALATA VERDE (£2.95)
Seasonal green leaves

INSALATA MISTA (£3.95)
Mixed salad with tomatoes, cucumbers and red onion served with a home-made Italian dressing

INSALATA DI FORMAGGI (£6.95)
A selection of cheeses with a mixed salad

INSALATA DI TONNO (£7.95)
Tuna, Berlotti beans, red onions and Ceasar dressing and mixed salad

INSALATA DI POLLO (£7.95)
Chicken with anchovies, croutons, parmesan cheese and mixed salad

CONTORNI (Side Orders)

SPINACI (£3.45)
Spinach sautéed in garlic, chilli, lemon juice and olive oil

ASPARAGI GRIGLIATI (£4.95)
Grilled asparagus served on bed of salad and parmesan shavings

ZUCCHINE FRITTE (£2.75)
Lightly fried, finely chopped seasoned courgettes

PATATINE (FRIES) (£2.50)
Finely cut fried chips

SEASONAL FRESH FARM VEGETABLES (£2.95)

CHILDREN'S FAVOURITES

PASTA BOLOGNESE (£4.25)
Small portion of the Italian classic with either; Farfalle, Linguine, Tagliatle or Penne Pasta

POLLO FRITTO (£5.45)
Strips of chicken and bread crumbs delicately fried served with French fries

PIZZA NUMERO UNO (£4.95)
Mozzarella, tomato, pineapple and ham

Alternatively, smaller portions of any main pasta dishes can be ordered for €4.95 (under 10's only).

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PIZZA

All of our pizza dough is freshly made in our kitchen every morning and all contain rich freshly made tomato sauce, the tastiest mozzarella and are all 12".

MARGHERITA (£6.95) (V)

The Classic tomato and mozzarella

SALAME (£7.25)

Tomato, mozzarella and salami

RUSTICA (£8.20)

Mozzarella, potatoes, onions and bacon

VEGETARIANA (£8.35) (V)

Tomato, mozzarella and seasonal vegetables

FIORENTINA (£8.55)

Tomato, mozzarella, spinach, eggs and salami

CEASAR POLLO (£8.55)

Chicken Caesar salad with anchovies, croutons and parmesan cheese

CALABRESE (Hot) (£9.95)

Tomato, mozzarella, red onions, jalapeno, mixed peppers, and fresh Italian sausage

MARCO MARCO SPECIALITY - MARE E TERRA (£10.55)

Combination pizza - One half calzone (folded pizza) filled with seafood and the other half topped with salami, chillies, olives and mushrooms

*Or order a Margherita pizza and add any extra topping for just 75 pence each