

MAIN COURSE

all main courses marked with an * are served with sautéed potatoes and vegetables of the day

Filetto al Dolcelatte* £26.95

224g pan fried fillet steak served with melted dolcelatte cheese sauce, sautéed spinach and roasted walnuts

Cosciotto d'Agnello con Salsa al Rosmarino e Aglio £17.95

slow cooked lamb shank, served with potato cake and stem broccoli in a rich rosemary and garlic flavoured jus

Pollo Ripieno con Funghi Porcini* £15.95

stuffed breast of chicken filled with porcini mushroom and served with parsnip and garden pea cake

Spiedini Misti Di Carne £18.95

mixed grilled selection of pork, beef, chicken and lamb served with sautéed spinach, fries and lemon mayonnaise

Grigliata di Mare* £21.95

mixed grilled selection of calamari, salmon, seabass and king prawns served with grilled vegetables, lemon wedge and ginger vinaigrette

Salmone e Asparagi* £16.95

pan fried fillet of salmon served in a light and creamy asparagus sauce

Arrosto di Maiale* £17.95

slow cooked pork belly infused with wild fennel seed, garlic and fresh herbs, served in a welsh cider jus and sliced roasted peppers

Saltimbocca alla Romana* £16.95

escalope of veal topped with seasoned parma ham, fresh sage, salted butter and white wine

Coda di Rospo con Pancetta Affumicata* £17.95

pan fried medallion of monk fish served with crispy pancetta in a white wine, butter and fresh cherry tomato sauce

SIDES

Rucola e Parmigiano £2.50

rocket leaf and parmesan cheese shavings salad

Spinaci Saltati £2.95

sautéed spinach with olive oil, chilli and garlic

Insalata di Pomodoro e Cipolla £2.50

tomato and onion salad

Verdure di Stagione £2.50

mixed seasonal vegetables

Insalata Mista £2.50

mixed leaf salad

Patatine Fritte (v) £2.50

fries

An optional 10% service charge will be added to your final bill. Prices are inclusive of VAT.

SAN MARTINO



“There is nothing more romantic than Italian food. Simplicity is the ultimate form of sophistication, and we believe that in San Martino we will revive the true essence of Italian food. Being proud of our origins and culinary experience, you will definitely not regret to have chosen to dine with us.”

**Ciao e Benvenuto,
Stefano**

There is more to San Martino than meets the eye. We boast three uniquely designed private dining suites perfect for any occasion.

If our suites are not in use today, please feel free to take a look around.



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BREADS

Pane Fresco (v) £3.95

selection of bread served with extra virgin olive oil and balsamic vinegar

Pane con Mozzarella (v) £4.95

toasted ciabatta bread with garlic butter and mozzarella

Trio di Bruschette (v) £5.50

mixed grilled peppers and capers, aubergine caponata, pesto alla genovese

Pan con Aglio (v) £3.50

ciabatta bread with garlic butter

STARTERS

Olive Verdi Castelvetro (v) £3.95

giant green olives from the puglia region of italy

Calamari Fritti £5.95

deep fried calamari served with ginger infused sweet and sour vinaigrette and crispy salad leaves

Mozzarella di Bufala in Abbraccio di Zucchine (v) £6.95

buffalo mozzarella wrapped in grilled courgette served with semi sun dried tomatoes and a reduction of basil pesto and roasted pine kernel

Capesante con Asparagi £10.95

shell off pan fried scallops served with asparagus spears in a butter, white wine, parsley and lemon zest sauce

Spiedini di Gamberoni £8.95

marinated king prawn skewers with garlic, chilli, parsley and white wine served on a bed of julienned carrots and courgette

Crespelle con Formaggi (v) £6.95

oven baked wrapped pancake stuffed with mixed italian cheeses and served with a spicy tomato sauce dip

Melanzane alla Parmigiana £5.75

rolled aubergine stuffed with mozzarella cheese and tomato sauce, baked in the oven and served with grated parmesan

Insalata d'Anatra Affumicata £7.95

sliced smoked gressingham duck breast served with mixed crispy salad, parmesan cheese shavings and balsamic vinegar reduction

Antipasto Misto £9.95

selection of italian cured meat served with toasted flat bread, green olives, balsamic reduction and artichoke stem

Funghi Ripieni con Salsiccia £6.95

oven baked large field mushroom stuffed with italian pork sausage, breadcrumbs, parmesan cheese, extra virgin olive oil, garlic and finely chopped flat leaf parsley

PASTA

Risotto Zucca, Noci e Zafferano (V) £12.95

arborio rice cooked with butternut squash, roasted walnuts and saffron

Risotto alla Pescatore £13.95

arborio rice cooked with calamari, mussels, clams, king prawns, parsley, garlic, chilli and white wine served in a light tomato sauce

Pappardelle con Straccetti al Pomodoro £15.95

flat ribbons of pasta cooked with beef fillet strips, in a light cherry tomato sauce

Linguine Vongole e Cozze £14.95

thin ribbon of pasta cooked with fresh clams, gower mussels, white wine, chilli, garlic and freshly chopped flat leaf parsley

Linguine al Granchio £15.95

long thin laces of pasta cooked with fresh white crab meat, garlic, chilli, white wine and cherry tomatoes, served with a light tomato sauce

Cannelloni Ripieni con Ricotta e Spinaci (V) £11.95

pasta tubes stuffed with ricotta cheese and sautéed spinach, baked in the oven with homemade béchamel and tomato sauce

Spaghetti con Salmone e Olive Verdi £14.95

thin laces of pasta cooked with salmon, green olives, garlic and chilli, served in a white wine and cream sauce

Penne con Broccoli e Funghi Champignon £13.50

penne pasta quills cooked with tender stem broccoli, mushroom, garlic, tomato and grated parmesan cheese

Spaghetti all'abruzzese £14.95

thin laces of pasta cooked with lamb meatballs, diced pancetta and sliced roasted peppers, served with diced cherry tomatoes, red wine and fresh chilli

PIZZA

Pizza a Modo Tuo £12.95

margherita pizza with buffalo mozzarella (choose two of your favourite toppings) ham, mushroom, pepperoni, sausage, olives, parma ham, capers, chicken, chilli, egg, spinach, salami, artichoke, baby prawns, peppers, courgette, onions

Calzone Kiev £12.95

folded pizza filled with chicken pieces, spinach, garlic and our classic tomato sauce served with mixed crispy leaf salad