

SAN MARTINO

PANETIERE

Pane Fresco (V) £3.95

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

Trio di Bruschette (V) £5.50

mixed grilled peppers and capers, aubergine caponata pesto alla genovese

Pane con Mozzarella (V) £4.95

toasted ciabatta bread with garlic butter and buffalo mozzarella

Pane con Aglio (V) £3.50

ciabatta bread with garlic butter

ANTIPASTI

Olive Verdi Castelvetro (V) £3.95

giant green olives from the puglia region of italy

Coppa di Gamberetti £7.95

atlantic prawn salad

Funghi Ripieni £6.95

oven baked portobello mushroom stuffed with minced lamb and breadcrumbs

Arancini di Maiale £6.50

pulled braised pork belly and rice fritters with a chorizo and lentil dressing on a spiced carrot purée

Terrina di Prosciutto Cotto £6.25

ham hock terrine served with piccalilli and toasted sourdough

Gnocchi Zucca e Zafferano (V) £6.95

potato dumplings tossed in a pan with roasted walnuts, butternut squash and saffron served in a rich creamy sauce, baked in the oven with grated pecorino cheese

Soufflé al Formaggio (V) £6.95

a delicate cheese soufflé served with beetroot purée and celeriac remoulade

Goujon di Aragosta £9.95

lobster mousse wrapped in very thin white bread, deep fried and served with samphire garnish, a swirl of roasted beetroot emulsion and spiced mango salsa

Zuppa del Giorno (V) £5.50

soup of the day served with freshly baked bread

Calamari Fritti £5.95

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

PIZZA

Pizza a Modo Tuo (v) £13.95

margherita pizza with mozzarella (choose two of your favourite toppings) ham, mushroom, pepperoni sausage, salami, peppers, onion, black olives, rocket leaves, chicken, egg, chilli, garlic

Calzone Kiev £12.95

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

Rucola e Parmigiano £3.50

rocket leaf and parmesan cheese shavings salad

Insalata di Pomodoro e Cipolla (V) £3.50

tomato and onion salad

Insalata Mista (V) £3.50

mixed leaf salad

Patatine Fritte (V) £3.50

fries

Spinaci Saltati (V) 3.50

sautéed spinach with olive oil, chilli and garlic

Verdure di Stagione (V) £3.50

mixed seasonal vegetables

SECONDI

*All the main courses below served with vegetables of the day and sautéed potatoes

Porchetta Arrosto £17.95

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

Brasato di Manzo £19.50

medallions of fillet steak in a red wine jus, lardons, shallots, mushrooms and buttered mash

Filetto al Gorgonzola con Noci e Spinaci* £26.95

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

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

Saltimbocca alla Romana £16.95*

escalope of veal topped with prosciutto crudo, sage, salted butter and white wine

Filetto di Merluzzo £16.95

oven baked fillet of cod, served with sautéed potatoes, steamed asparagus and a braised fennel sauce

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

Salmone e Asparagi £15.95*

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

PASTA

Risotto con Asparagi e Limone (V) £12.95

arborio rice cooked in a delicate lemon sauce served with chargrilled asparagus

Linguine Vongole e Cozze £14.95

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

Cannelloni Ripieni con Ricotta e Spinaci (V) £11.95

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

Lasagna Tradizionale £11.95

traditional homemade meat lasagne

Linguine al Granchio £14.95

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

Spaghetti all'abruzzese £14.95

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

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

CONTORNI

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, alternatively for more information please contact

Chiara on 02920 358447 / chiara@branded-restaurants.com

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