



San Martino

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Antipasti - Starters

Prosciutto con melone Cured Italian ham served with melon	£6.95
Gamberetti san Martino Prawn cocktail sauteed in white wine, parsley, tomato and garlic	£6.00
Bocconcini di melanzane e mozzarella (V) Aubergine parcels filled with buffalo mozzarella, fresh tomato, olive oil and basil	£6.00
Carpaccio di Polipo - highly recommended Octopus carpaccio served with rocket salad and olive oil dressing	£6.50
Mozzarella tricolore (V) Mozzarella cheese, avocado, tomatoes, apple and basil	£5.85
Papaya ripiena con cransivora alla tartara Papaya fruit filled with fine crab meat in Roberta sauce	£6.50
Bresola della valtellina con cuore di palma e segmento rosso Seasoned beef from Sondrio, Italy served with palmitos and red segment	£6.45
Gamberoni tropicali in salsa aurora Large tropical crevettes served with aurora sauce	£6.35
Minestrone alla Toscana (V) Traditional vegetable Tuscan soup	£5.05
Asparagi freschi Con Olio d'oliva scaglie di parmigiano Fresh asparagus, olive oil and shavings of parmesan	£6.96

Pasta

All pasta dishes can also be served as a starter

Spaghetti San Martino - al cartoccio – fantastic Fine spaghetti cooked and served in a paper bag with mixed seafood & secret ingredients a house speciality created in 1971 by Martino & Alfredo	£11.55
Ravioli di zucca fatti a mano in burro fuso e salvia (V) 'Handmade' ravioli with pumpkin filling lightly served with sage & fused butter	£9.95
Risotto mare e monti Italian risotto with fresh seafood, mushrooms, asparagus, garlic and parsley	£9.05
Linguine con gamberi e rucola Flat spaghetti sauteed with tiger prawns, rocket and fresh tomatoes	£10.50
Spaghetti alle vongole Spaghetti pasta braised on fresh clam, garlic, parsley sauce and a touch of tomato	£10.50

Secondi Di Pesce - Seafood Main Course

Fritto di pesce misto Mixed seafood platter lightly fried & served with salad	£14.50
Branzino ai ferri Sea bass grilled with garlic & rosemary	£14.00
Gamberoni del mediterraneo alla griglia saltati all'aglio con insalata Grilled large mediterranean prawns, garlic butter sauce and salad	£15.25
Passera di mare con zucchine in zafferano Halibut steak served with a light white wine, courgette and saffron sauce	£13.55
Calamari con pomodoro, capperi, olio aglio, olive nere Squid sauteed with fresh tomatoes, capers, garlic and black olives	£12.50
Secondi Di Carne - Meat Main Course	
Filetti di pollo al vino bianco con asparagi Paillard of chicken, white wine and asparagus	£12.50
Scaloppina di vitello con carciofi trifolati Scallops of veal sauteed with white wine & artichokes	£14.04
Filetto di manzo ai funghi porcini Fillet steak sauteed in wild cep mushrooms	£16.50
Fegato saltato in padella con burro e salvia Calves liver sauteed with sage and butter	£14.00
Paillard di pollo Paillard of Chicken breast with a lemon and olive oil dressing	£12.50
Porcellino arrosto con salsa di mele Slowly roasted suckling pig served with apple sauce (recommended)	£14.00
Costolette di agnello (Inglese) alla tommaso Cutlets of lamb (English) Thomas manner	£12.95
Tagliata di manzo con salsa di porcini - only for two people or more Double steak grilled and sliced, garnish and wild mushroom sauce	£16.50 p.p

***All main courses are served with fresh vegetables of the day –
extra seasonal vegetables or salads are available on request for £3.00***

Dolci - Sweets

Honey flavoured Panna cotta alla Tommaso	£4.00
Home made Tiramisu	£4.50
Strawberries, orange, grand marnier, touch of cream	£5.35
Creme Caramelle with seasonal berries	£3.95
Homemade Italian vanilla ice cream , Balsamic vinegar	£4.35
Authentic Parmigiano Reggiano served with ripe pears	£5.00
Selection on Italian Cheeses	£5.00
Raspberries in hazelnut sauce - Marino special	£5.25
Mixed Italian ice cream	£4.50

3 Courses £16.50
Sunday-Monday to Thursday evening

- **Gamberetti San Martino**
Cocktail prawns in tomatoes, garlic, oregano parsley & white wine
- **Prosciutto con melone**
Cured Italian ham & melon
- **Insalata Tricolore**
Fresh tomatoes, mozzarella, avocado & fresh basil
- **Calamari fritti**
Lightly fried calamari
- **Minestrone alla Toscana**
Traditional vegetable Tuscan soup
- **Fettucine alla Siciliana**
Fresh tagliatelle sauteed with aubergines, mozzarella, tomato, olive oil and basil
- **Risotto ai frutti di mare**
Italian Risotto with mixed seafood
- **Spaghettoni alla marriciana**
Spaghettoni sauteed with Italian smoked pancetta and pecorino cheese

- **Saltimboca di vitello alla romana**
Veal escalope with parma ham, sage and butter
- **Petto di pollo alla griglia**
Grilled paillard of chicken, Tomasso style
- **Fegato di vitello alla Veneziana**
Calves liver sauteed with onions
- **Costolette di agnello alla Fiorentina**
Cutlets of lamb pan sauteed Fiorentina
- **Passera di mare alla zafferano**
Fresh halibut steak in saffron sauce Tommaso style
- **Orata al Pomodoro fresco, capperi e basilico**
Italian sea bream pan fried with fresh tomatoes, capers and basil
- **Fillet of perch fish, sauteed - Thomas speciality**

All main courses are served with seasonal vegetables

Home made pannacotta
Creme caramelle with fresh Raspberries or Italian ice cream or sorbet
Home made Tiramisu
Coffees - Espresso - cappuccino - Tea

*** An optional 10% service charge will be added to the total**
Payment by debit card or cash please

Superb Sunday lunch and evening offer:
Available on Sunday lunch until 3.00pm, and from 5pm till 10pm
Any pasta in our restaurant is freshly cooked

Starters

Prosciutto melone
Mozzarella tricolore (V)
Minestrone soup (V)
Risotto with seafood
Shallow fried Calamari
Tortelli round pasta with bolognese (specially for children)
Linguine pasta with tomato and courgettes
Raviloi made by Thomas - filled with pumpkin butter, sage, parmesan
Cocktail prawns in tomato, garlic parsley & oregano

Main Courses

Orata saltata in padella, con pomodoro aglio origano e olive
Italian sea bream in a provencale sauce and black olives
Fillets of perch fish - Thomas's special
Breast of chicken paillard with fresh asparagus or mushrooms
Calves liver braised Venetian style
English lamb cutlets Thomas's special
Local breed roasted sucking pig, apple sauce - superb!
Veal piccata with parma ham, sage and butter

All main courses are accompanied by vegetables

Desserts

Panna cotta creme caramelle
Tiramisu
Ice cream or sorbet

Three courses £16.50
cash or debit card please

We wish you Buon Appetito