



ANTIPASTI

BRUSCHETTA POMODORO 55

Pachino Tomatoes, Black Olives Taggiasche, Garlic, Extra Virgin Olive Oil, Basil, Stracciatella Cheese

CAPRESE DI BUFALA 85

DOP Italian Buffalo Mozzarella, Heirloom Tomato, Fresh Basil, Balsamic Glaze, Extra Virgin Olive Oil



BURRATINA MEDITERRANEA 95

I.G.P. Burrata Cheese from Puglia, Heirloom Tomatoes, Cerignola Olives, Basil Pesto

MELANZANE E RICOTTA 75

Baked Eggplant Rolls filled with Ricotta Cheese & Sundried Tomatoes, Orange & Tomato Coulis, Arugula, Mixed Seeds, Parmesan Cheese

CARPACCIO DI MANZO 85

Black Angus Beef Carpaccio, Parmesan Cheese and Rocket Salad, served with Cipriani Sauce

ZUPPE

ZUPPA DI FUNGHI E ASPARAGI 75

Mushroom Soup, Stracciatella Cheese, Asparagus, Croutons

MINISTRONE ^{PB} 70

Hearty Vegetable Soup

ZUPPA DI PESCE ^A 130

Seasonal Seafood Soup

INSALATA

INSALATA DI QUINOA ^{PB} 80

Baby Spinach, Endives, Walnuts, Blueberry, Gojiberry, Datterino Tomatoes served with Mango Salsa & Green Apple Dressing

INSALATA PRIMAVERA 75

Mozzarella Ciliegina, Datterino Tomatoes, Rocket Salad, Broad Beans, Pecorino Cheese, Artichokes served with Truffle Dressing



CAESAR SALAD 80

Baby Gems, Quail Egg, Avocado, Croutons, Marinated Anchovies and Crispy Beef Bacon served with Caesar Dressing

TONNO SCOTTATO 90

Pan Fried Yellowfin Tuna, Quinoa Salad, Avocado, Raisins, Red Radish, Basil Pesto & Grape Lemon Dressing

TO SHARE



RECOMMENDED FOR TWO PERSONS

SALUMI E FORMAGGI 180

Selection of Cold Cuts, Burratina & Italian Cheeses, Bruschetta, Fruits, Olives and Pickles served with Garlic Focaccia

FRITTO MISTO 90

Fried Calamari, Prawns, Zucchini with Tartar Sauce & Lemon Wedge

TRIS DI BRUSCHETTE ^{PB} 75

Selection of Bruschettas with Datterino Tomatoes, Mushrooms & Eggplant

PASTA & RISOTTO



PENNE ALL'ARRABIATA 70

Penne, Tomato Sauce, Garlic, Red Chilli

TORTIGLIONI ALLA SICILIANA ^D 75

Tomato Sauce, Eggplant, Dry Ricotta, Olives, Anchovies, Red Bell Pepper and Chilli

FUSILLI AL PESTO GENOVESE 80

Homemade Fusilli with Pesto Sauce, Potatoes, French Beans, Sundried Tomatoes, Pecorino Cheese

TAGLIATELLE BOLOGNESE ^A 90

Homemade Tagliatelle with Slow Cooked Beef Bolognese Sauce



RISOTTO AI PORCINI E TARTUFO NERO ^A 125

Carnaroli Rice, Porcini Mushrooms, Black Truffle, Parmesan Cheese

RISOTTO ALL'ARAGOSTA ^A 160

Carnaroli Rice, Canadian Lobster, Black Truffle, Green Peas, Tomatoes, Mascarpone Cheese, Saffron, Brandy

RAVIOLI BURRATA E POMODORO 90

Tomato & Burrata Homemade Raviolis, Asparagus, Porcini Mushrooms & Brown Butter Sauce

GNOCCHI DI PATATE ALLA SORRENTINA 85

Homemade Potato Dumplings, Pachino Tomato Sauce, DOP Buffalo Mozzarella Cheese, Parmesan Cheese, Fresh Basil

PIZZA

CALZONE 90

Tomato Sauce, Mozzarella Cheese, Spicy Salami, Chilli

TONNO 95

Fresh Yellowfin Tuna, Datterino Tomatoes, Mozzarella Cheese, Capers, Arugula, Orange Zest & Onions

QUATTRO FORMAGGI 90

Mozzarella Cheese, Fontina Cheese, Teleggio Cheese, Gorgonzola Cheese topped with Walnuts

LASAGNA 90

Fresh Homemade Pasta Sheets with Slow-Cooked Beef Ragù

SPAGHETTI AI FRUTTI DI MARE ^A 130

Spaghetti, Mussels, Clams, Calamaris, Prawns, Scallops, Cherry Tomatoes, White Wine, Herbs

FETTUCCINE VERDI AI FUNGHI PORCINI 90

Homemade Green Fettuccine with Porcini Mushrooms, Cream & Sundried Tomatoes



BRESAOLA E PARMIGIANO 90

Mozzarella Cheese, Beef Bresaola, Arugula, Fresh Artichokes, Parmesan Cheese, Cherry Tomatoes

TARTUFO E PORCINI 100

Smoked Mozzarella Cheese, Porcini Mushrooms, Parmesan Cheese, Arugula, Black Truffle Cream

DIAVOLA 85

Tomato Sauce, Mozzarella Cheese, Spicy Salami, Black Olives, Red Bell Peppers, Chilli

CARNE

AGNELLO IN CROSTA DI NOCCIOLE ²¹⁰

Hazelnut Crusted Australian Rack of Lamb, Mashed Potatoes, Garlic Broccolinis, Thyme Sauce

MILANESE DI VITELLO 190

Veal Milanese, Arugula Leaves with Parmesan Cheese, Cherry Tomatoes & Potatoes

FILETTO DI MANZO ²²⁰

250g Beef Tenderloin, Taleggio Ravioli stuffed with Polenta, Carrots & Morel Mushroom Sauce

POLLO ALLA CACCIATORA 140

Chicken Stew served with Mushrooms & Red Bell Peppers Sauce



CAPELANTE 140

Hokkaido Scallops served with Mango Salsa and Chicory Salad

BRANZINO ALLA GRIGLIA ^s 140

Grilled Seabass, Sauce Vierge, Asparagus, Baby Onions

SALMONE NORVEGESE ^{SA} 130

A la Plancha Norwegian Salmon, Kale, Lemon Butter Sauce, Capers & Venere Rice

POLPO SCOTTATO ¹¹⁰

Seared Octopus, Taggiasca Olives, Mashed Potatoes, Roasted Cherry Tomatoes, Capers, Tuille

SIDES

ASPARAGI GRIGLIATI 35

Grilled Asparagus

VERDURE MISTE 35

Asparagus, Kale, Carrots, Parsnips and Broccoli, Sautéed in Garlic & Extra Virgin Olive Oil

PATATE FRITTE AL TARTUFO 35

French Fries with Parmesan Cheese & Black Truffle Paste

INSALATINA MISTA 35

Mixed Greens Salad, Cherry Tomatoes, Balsamic Vinegar

MASHED POTATOES 35

 **Vegetarian** | **S** Sustainable | **A** Alcohol | **PB** Plant-based | **LS** Locally Sourced

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RED

NORTH

TREVENEZIE IGT, BOTTEGA,CABERNET SAUVIGNON (VENETO)
55/265
Dry, round, pleasantly tannic, medium-bodied, with a good structure.

RIVE BARBERA D’ASTI SUPERIORE DOCG (PIEMONTE)
75/365
Voluptuous texture balancing taught acidity and fine oak tannins.

AVAMPOSTI MONFERRATO, NEBBIOLO (PIEMONTE)
95/460
Lightly floral aromas with notes of plum and berry fruit balanced by appealing savoury characters.

AMARONE DELLA VALPOLIELLA (VENETO)
160/750
Deeo ruby red with garnet reflections in glass.Aromatic and rich on the nose with notes of rasberries and cherries.

BARBERA D’ASTI DOCG, LA LUNA E I FALÒ VITE COLTE
559
Crisp and dry, with a subtly-veined background of vanilla.

BAROLO VITE COLTE PAESI TUOI (PIEMONTE)
990
Rich and generous with a complex scents of spices, licorice, coffee and red roses.

CENTRAL

MONTEPULCIANO D’ABRUZZO DOC (ABRUZZO)
60/290
Vibrant aromas of ripe black fruit, with hints of dark chocolate and spicy oak.

MERLOT, SANTA MARGHERITA (ABRUZZO)
60/280
Intense ruby red with garnet hues.

CHIANTI CLASSICO RISERVA, IL GRIGIO (TOSCANA)
95/455
Deep ruby red colour. Aroma: intense and persistent with the typical notes of sweet violet and wild red berries.

CASTELLO DI AMA CHIANTI CLASSICO(TOSCANA)
990
Spacious aromas of fig, apricot, and bitter almond. A dry, crisp entry, then a sweetness on the palate that is delicious but never cloying .

ROSSO DI MONTALCINO ,CAMPOGIOVANNI DOC (TOSCANA)
550
Warm and open, with ripe cherry and blackberry fruit combined with cedarwood and spice notes

SOUTH & THE ISLANDS

NERO D’AVOLA, FEUDO MACCARI NERE’ (SICILIA)
60/290
Intense ruby red, immediately reveals aromas of ripe fruit with spicy notes of coffee and pepper.

TERRELIADE,SYRAH (SICILIA)
55/265
On the nose exalted marked notes of wild berries and ripe fruit.

NICOSIA ,NERELLO MASCALESE ORGANIC (SICILIA)
95/455
Delicate, comple aromas of wild strawberry and redcurrant with lightly floral notes. Fresh bitter cherry and red berry fruit on the palate with fresh aciditty, earthy notes and savoury finish.

NEPRICA PRIMITIVO IGT TORMARESCA(PUGLIA)
80/280
Medium bodied,with bright acidity and kight tannins on the palate with a touch of datk spicy hints

ITALIAN FINE WINE

GIACOMO CONTERNO MONFORTINO, BAROLO, 1999 RISERVA DOCG 9,980
Good full red, very deep, sappy, complex nose combines black fruits, violet, rose and minerals.

BAROLO, GAJA SPERSS LANGHE, 2003 (PIEMONTE) 3,075
Plump and juicy, with a generous core of dark fruit, tar and menthol supported by a massive, imposing structure.

TENUTA SAN GUIDO SASSICAIA, 2004 BOLGHERI (TOSCANA) 6,080
85% Cabernet Sauvignon, 15% Cabernet Franc with subtle notes of blackcurrant and vanilla on the nose.

WHITE

NORTH

PINOT GRIGIO SANTA MARGHERITA DOC (TRENTINO)
65/320
Dry white wine has a straw wellow color.Intense aroma and bone-dry taste with ann appealing flavor of goldenn delicious apples.

GAVI DEL COMUNE DI GAVI DOCG, 2022 (PIEMONTE)
125/600
Crushed white stone fruit, citrus curd, citrus blossom and some warm spice and dried hay.

VERMENTINO, ROCCA DI FASSINELLO, 2020 (TOSCANA)
90/440
The nose has a scent of white flowers, with citrus fruit notes which give the wine a good crispness.

JASKSON ESTATE SHELTER BAY SAUVIGNON BLANC
60/290
Vibrant and zesty white wine with citrus & tropical fruit flavors.

CENTRAL

CHARDONNAY TERRE DI CHIETI IGT, JUST ROBERTO (ABRUZZO)
50/240
Intense, fresh and fruity with notes of tropical fruits & green apple.

PECORINO VELLODORO (ABBRUZZO)
65/310
On the palate it shows a good structure and a pleasannt freshness with ripen fruit and sapid hints.

CAPARRONE PASSERINA (UMBRIA)
80/370
Fresh and lightly flora with lemon zest, sherbet and grapefruit. The palate is bright with incisive citrus and stone fruit characters balaces by brisk acidity.

ROSÉ

ROSATO BENEVENTANO, JUST ROBERTO (CAMPANIA)
60/290
The color is brilliant lively rosé with clear notes of cherry at the nose.

11 MINUTES ROSÉ TREVENEZIE IGT, PASQUA(VENETO)
75/365
Corvina 50%, Trebbiano di Lugana 25%, Syrah 15%, Carmenere 10%. Gives a fine fruit and spice notes to the glass.

SOUTH & THE ISLANDS

GRECANICO, TENUTE REGALEALI (SICILIA)
70/340
The bouquet is pleasantly fruty and presents a range of aromas from apple ad white peach to pink grapefruit.

INZOLIA, CHARDONNAY,TERRELIADE IGT, (SICILIA)
55/265
Bright straw yellow in color it displays rich floral and fruity notes with a faint hint of almonds.

GRILLO TIMPA GIADDA DOC (SICILIA)
70/340
Tropical fruits and balsamic notes, lifted by tertiary hints of sweet pungency.

COMETA MENFI DOC, PLANETA (SICILIA)
1200
The nose has notes of white beach, with floral aromas of Sicilian Spanish broom, jasmine & orange blossom on the finish.

CHAMPAGNE

PROSECCO LE DOLCI COLLINE, BRUT 69/330
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BOTTEGA PROSECCO GOLD 450
BOTTEGA PROSECCO ROSÉ 560
G.H. MUMM, BRUT 1200
G.H. MUMM, BRUT ROSÉ 1550
BOOLINGER, SPECIAL 1600
CUVEE BRUT DOM PÉRIGNON, BRUT, 2006 9000
DOM PÉRIGNON, CHAMPAGNE, BRUT ROSÉ 11000

FRANKLIN & SONS 30

INDIAN TONIC WATER
GINGER BEER
SICILIAN LEMONADE
ROSE LEMONADE

BIRRA

PERONI BOTTLE 40
BREWDOG IPA 45
MENABREA DRAUGHT 55

MOCKTAILS 49

VIRGIN MOJITO
Fresh mint leaves, brown sugar, lime & bitter lemon.

VIRGIN COLADA
Pineapple juice, coconut syrup, milk & cream.

ITALIAN ROSÉ
Apple juice, verjus, lavender & rose lemonade.

BERGAMOTTO
Bergamotto tea, orange, lemon juice, honey & ginger ale.

MANDORLA COLADA
Almond, milk, pineapple juice, cardamom.

VIRGIN BELLINI
Grenadine & soda water.

ARIZONA
Orange juice, lemonade & grenadine.

LEMON & MINT
Fresh mint leaves, lemon juice, soda water, sugar.

SOFT DRINKS

ACQUA PANNA 20/30
SAN PELLEGRINO 22/32
COCA COLA 26
FANTA 26
SPRITE 26
GINGER ALE 26
BEER 0.0% ALC 49

FRESH JUICES 35
Orange, Mango, Watermelon, Pineapple.

SCAN QR CODE FOR
DIGITAL MENU





MARCO'S SPECIALS

TUNA STEAK 190

French Beans, Datterino Tomatoes, Black Olives, Capers,
Potatoes, Onions

SEABASS s 310

1kg Whole baked Seabass, Lemon and Rosemary Sauce 

SICILIAN PRAWNS & SCALLOPS 260

Pan-fried Sicilian Prawns and Hokkaido Scallops
served with Mango Salsa and Chicory Salad

RIBEYE 240

300g Black Angus Ribeye served with Rocket Salad, Parmesan Flakes,
Roasted Potatoes and Balsamic Reduction

RAVIOLI ZUCCA 95

Homemade Ravioli filled with Pumpkin and Ricotta Cheese ,Porcini
Mushrooms ,served in a brown butter Sage Sauce.

BISTECCA FIORENTINA 295

Grilled T.Bone Steak, triple cooked potatoes, served with
Parmessan cheese and Tomato Salsa

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DOLCI



TIRAMISU 50

Ladyfingers, Mascarpone, Coffee, **Buono!**
Cocoa Powder

PANNA COTTA 45

Vanilla, Cream, Strawberry Coulis

CANNOLI SICILIANI 55

Cannoli, Ricotta Cheese, Chocolate
Chips served with Pistachio Ice Cream

TORTA CAPRESE 55

Warm Chocolate Brownie topped with
Vanilla Ice Cream with Chocolate Sauce

MACEDONIA DI FRUTTA PB A 50

Selection of Fresh Fruits, Lemon Mint Sorbet,
Limoncello

GELATO ITALIANO 55

(3 scoops of your choice) **Chef's Choice**
Pistachio, Vanilla, Dark Chocolate,
Hazelnut.

SORBETTO PB 45

Lemon & Mint or Strawberry

CHEESECAKE 50

Cheesecake, Blueberry Coulis topped with
Strawberry

AFFOGATO 48

Vanilla Ice Cream with a Double Espresso

VINI DOLCI

MARSALA SUPERIORE 49

TAYLOR'S PORT 49

TEA

ENGLISH BREAKFAST, EARL GREY

GREEN TEA, JASMIN TEA 26

DIGESTIVI

LIMONCELLO 44

AMARO RAMAZZOTI 49

FERNET BRANCA 44

AMARETTO DI SARRONO 44

GRAPPA NONINO 49

COFFEE



ESPRESSO 22

DOUBLE ESPRESSO 28

AMERICANO 28

MACCHIATO 26

CAPPUCCINO 30

LATTE 30

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COCKTAILS

THE CLASSIC

APEROL SPRITZ 59

Aperol, Prosecco, Soda Water

HUGO SPRITZ 69

St. Germain Elderflower, Prosecco, Soda Water

NEGRONI 59

Campari, Vermouth Rosso, Bombay Sapphire Gin

BLOODY MARY 59

Tomato Juice, Vodka

MARGARITA 59

Tequila, Triple Sec, Lime Juice

MOJITO 59

White Rum, Lime Juice, Fresh Mint

DAIQUIRI 59

White Rum, Lime Juice

MOSCOW MULE 59

Vodka, Ginger Beer

OLD FASHION 69

Bourbon, Angostura, Sugar Cube

SIDECAR 59

Cognac Contreau & Lemon Juice

FUN ON THE BEACH 59

Vodka, Peach Schnapps, Cranberry Juice, Orange Juice, Grenadine

ESPRESSO MARTINI 59

Vodka, Kahlua, Espresso

WHISKEY SOUR 59

Bourbon, Lemon Juice Syrup, Egg White

COSMOPOLITAN 69

Cranberry Juice, Triple Sec, Vodka, Orange Zest

MARCO'S SPECIALS

FLAVIO 89

Diplomatico Rum, Campari, Coffee Liqueur, Galliano, Angostura

CAPRI MARTINI 79

Malfy Pink Gin, Aperol, Fresh Orange Juice, Fresh Basil Leaves

THE GODFATHER 79

Bourbon, Amaretto Liqueur

ANTIQUATO 89

Cognac, Rum, Cherry Liqueur, Maple Syrup, Clove Bitter, Orange Oil

PROSECCO JULEP 79

Prosecco, Cognac, Fresh Mint Leaves, Vanilla

BOULEVARDIER 79

Woodford Reserve Bourbon, Antica Formula Sweet Vermouth, Campari, Orange Oil

MARCO'S MULE 79

Vodka, Lime Juice, Homemade Ginger Syrup, Ginger Ale, Fernet Branca

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marco's

ITALIAN
BY MARCO PIERRE WHITE

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