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SAN MARZANO

TASTE OF PUGLIA

TO SHARE

Focaccia Barese (V)

Seabass Crudo, burnt orange, fennel & Aleppo pepper

Burrata, fava bean & wild chicory, wild garlic pesto (V)

Artisan Meats di Puglia

Orëcchiette with Cime di Rapa (VGO)

Mussels & Clams Seafood Spaghetti, Calabrian chilli

Roast Leg of Spring Lamb, minted salsa verde, rocket leaves

Grilled Brassicas & Roasted Potatoes, Parmesan (V)

Almond Polenta Cake, lemon crème fraiche, toasted pistachios (V)

VEGETARIAN TASTE OF PUGLIA

Focaccia Barese (V)

Chickpea Farinata, burnt orange, fennel & Aleppo pepper (VG)

Burrata, fava bean & wild chicory, wild garlic pesto (VGO)

Pinzimonio Cruditàs, Calabrian chilli dip (VG)

Orëcchiette with Cime di Rapa (VGO)

Spaghetti with Heritage Tomatoes (VG)

Lasagna Bianca, wild mushrooms & stracciatella (VGO)

Grilled Brassicas & Roasted Potatoes, Parmesan (VGO)

Almond Polenta Cake, lemon crème fraiche, toasted pistachios (V)

Lemon Sorbet (VG)

(V) - vegetarian (VG) - vegan (VGO) - vegan option available (GF) - Non gluten containing ingredients.

Some of our pastas are available without gluten, please ask your server. Please inform your server of any allergies or dietary needs.

While we take care to accommodate, our open kitchen means we can't guarantee allergen-free dishes. A discretionary 12.5% service charge goes entirely to our team. We are a cashless venue.



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SAN MARZANO

Taste of...

Puglia

Celebrating the food and wine of
one of Italy's most loved regions