

THE MARGI

EST. 1960

STARTERS

Burrata

Roasted cherry tomatoes
and basil pesto

| VG | 18

Beef Carpaccio

Rocket, shaved parmigiano reggiano

| GF | 23

Sea Bass Carpaccio

Pickled cucumber,
tomato and olives

| GF | 21

Grilled Shrimps

Cooked in the jasper with
butter and garlic

| GF | 19

Sardine Bruschetta

Sardines served on a tomato bruschetta

16

Italian Cheeses & Charcuterie

Gorgonzola, Parmesan, Blu'61
Pecorino, Prosciutto and Salami served
with beignets salés

36

PASTA & RISOTTO

Spaghetti alla Carbonara

Guanciale, pecorino
and creamy sauce

21

Linguine Arrabbiata

Roasted tomatoes from
our farm and chilli

| VG | 17

Paccheri al Ragù

Slow cooked Beef with tomato sauce

23

Risotto al Tartufo

| VG | 27

Lasagne with mushrooms

Spinach and parmesan

| VG | 22

SALADS

Rocket and Parmesan

Rocket, parmesan,
cherry tomatoes, and
aged balsamic

| VG | 15

Kale Salad

Gorgonzola, grilled
beetroot and
caramelized pecans

| VG | 18

Green Salad

Baby gem, avocado
and a homemade
vinaigrette

| VG | 17

MAIN

Sea Bass Fillet

Grilled in the jasper served
with seasonal greens

| GF | 39

Saltimbocca alla Romana

Chicken, prosciutto, sage, Brussels
sprouts and butter sauce

27

Scaloppine al limone

Veal escalopes with a lemon sauce

29

Filet Mignon

Served with French Fries,
choice of béarnaise
or pepper sauce

| GF | 52

Rib-eye Black Angus

Served with French Fries
and béarnaise sauce

| GF | 56

SIDES

Zucchini Fritte

| VG | 11

French fries

| VG | 9

Potato purée

| VG | GF | 10

Grilled vegetables

| VG | GF | 12

DESSERTS

Tiramisu

| VG | 13

Tarte fine aux pommes

| VG | 14 - (for 4 people 38)

Crema al Cioccolato

Hazelnut praline,
Gianduja sauce, and
chocolate ice cream

13