

Mari *Deli Dining*



FOOD ALLERGIES AND INTOLERANCES; PLEASE ASK A MEMBER OF STAFF IF YOU
REQUIRE INFORMATION ON THE INGREDIENTS IN THE FOOD WE SERVE



Mari Deli Dining



Prima Colazione/Continental Breakfast

	IN	OUT
Pain au chocolate (V)	£2.40	£2.00
Plain croissant (V)	£2.40	£2.00
Multigrain croissant (V)	£2.40	£2.00
Croissant filled <i>With homemade jam / Italian pastry cream / pistachio cream / nutella</i> (V)	£3.60	£3.00
Croissant almond <i>With homemade almond paste filling</i> (V)	£3.60	£3.00
Croissant / Toasted Bread <i>With butter and homemade jam</i> (V)	£3.60	£3.00
Choice of muffin or cookies (V)	£3.60	£3.00
Croissant / Toasted Bread <i>With butter, fresh fruits and homemade jam</i> (V)	£4.80	£4.00
Croissant with ham & cheese / tomato & cheese (V)	£4.20	£3.50
Croissant Vegano <i>Charcoal / homemade jam</i> (VG)	£2.50	£3.00

Colazione Mari/Fusion

8am-12pm

Venezia <i>Poached eggs on toast with baby spinach, avocado and Datterino tomatoes</i> (V)	£10.10	£8.40
Padova <i>Bresaola, avocado, poached eggs, Datterino tomatoes and rocket</i> (GF)	£12.40	£9.80
Cagliari <i>Greek or soya yogurt, with granola, nuts, honey and fresh fruits</i> (VG) (GF)	£9.00	£6.50
Lecce <i>Scrambled eggs, burrata, Datterino tomatoes, rocket, Parma ham and avocado</i> (GF)	£14.50	£11.75
Londra <i>Poached eggs on toast, baby spinach, sausage, Datterino tomatoes and buffalo mozzarella</i>	£14.50	£11.75
Torre <i>Poached eggs on toast, bottarga (mullet roe), Datterino tomatoes, grilled vegetables and baby spinach</i>	£16.50	£13.80

Panini

(Our special sandwiches)

	IN	OUT
Capri <i>Buffalo mozzarella, Datterino tomatoes, rocket, oregano and basil pesto</i> (V)	£7.20	£6.00
Parma <i>Parma ham, buffalo mozzarella, Datterino tomatoes and rocket</i>	£7.20	£6.00
Vegan Panino <i>Mixed vegetables and vegan cheese</i> (VG)	£7.20	£6.00
Napoli <i>Italian Sausages, wild spinach and scamorza and mozzarella</i>	£9.50	£8.00
Hamburger Fassona <i>Premium Italian beef, tomato, salad, wild mushroom and mozzarella</i>	£15.00	£12.50
Piadine Romagna <i>Speciality from E-Romagna. Please ask if available on the day.</i>		
Special panini of the day <i>Please ask</i>		

Insalate/Salads

Capitano <i>Rocket, baby spinach and capers berry</i> (VG) (GF)	£5.40	£4.50
Mamma Maria <i>Mixed leaves, vegetables, olives, sun-dried tomatoes and soft cheese</i> (V) (GF)	£8.40	£7.00
Maria <i>Burrata, baby spinach, sweet peppers and speck (smoked ham)</i> (GF)	£10.20	£8.50
Mario <i>Buffalo mozzarella, rocket, Datterino tomatoes and avocado</i> (V) (GF)	£13.00	£11.00
Mariano <i>Rocket, parmesan shavings, lemon, olives and capers berry</i> (V) (GF)	£6.60	£5.50
Susy <i>Mixed Leaves, Datterino tomatoes, grilled vegetables, olives and capers berry</i> (VG) (GF)	£7.30	£5.80
Vincenzo <i>Baby spinach, boiled egg, olives, Datterino tomato, anchovies, onion and courgettes</i> (V) (GF)	£8.90	£7.50
Anna <i>Rocket, smoked salmon, onion, almond, soft cheese, Datterino tomatoes and avocado</i> (V) (GF)	£11.30	£9.50



Mari Deli Dining



Pizza al taglio/Pizza by slice

Marinara <i>Tomato sauce and oregano (VG)</i>	£3.90	£3.00
Margherita <i>Tomato sauce and mozzarella (V)</i>	£4.70	£3.50
Bufalina <i>Tomato sauce and Buffalo mozzarella (V)</i>	£5.70	£4.50
Vesuvio <i>Tomato sauce, spicy salame & mozzarella</i>	£5.40	£4.50
Vegetariana <i>Tomato sauce, roasted vegetables & mozzarella (V)</i>	£6.40	£5.00
Vegana <i>Roasted vegetables and rosemary (VG)</i>	£5.80	£4.50
Focaccia <i>Classic white focaccia (VG)</i>	£3.50	£2.50
Parigina classica <i>Filled pizza with fresh tomato & buffalo mozzarella (V)</i>	£6.80	£5.50
Parigina with scarole <i>Filled pizza with escaroles, pine nuts, black olives (VG)</i>	£7.50	£6.00
Calzone vegetarian <i>Folded pizza ricotta & vegetables (V)</i>	£7.90	£6.50
Calzone with ham <i>Folded pizza with cheese & cured pork meat</i>	£7.90	£6.50

Antipasti /Starters

	IN	OUT
Pane Misto <i>Selection of Italian breads (VG)</i>	£2.40	£2.00
Inizio <i>Olives, crunchy taralli and caper berries (VG)</i>	£4.80	£4.00
Bruschetta classica <i>Toasted bread with garlic, Datterino tomatoes & EVO oil (VG)</i>	£4.80	£4.00
Antipaso della casa <i>Fresh selection of vegetables of the day, roasted or steamed (VG) (GF)</i>	£9.60	£8.00
Tagliere di salumi <i>Selection of Italian cured meats (GF)</i>	£9.60	£8.00
Misto formaggi <i>Selection of Italian cheeses (V) (GF)</i>	£9.60	£8.00
Gran piatto <i>Selection of Italian cured meats, Italian cheeses & vegetables (GF) (2 People)</i>	£24.00	£20.00
Burratina <i>Burrata served with grilled vegetables rocket (V) (GF)</i>	£10.80	£9.00
Caserta <i>Buffalo mozzarella and parma ham (GF)</i>	£13.00	£11.00
Salerno <i>Buffalo Mozzarella with friarielli (wild broccoli leaves) (V) (GF)</i>	£13.40	£11.00
Carpaccio Mari <i>Thinly sliced smoked cured beef, rocket, parmesan & lemon (GF)</i>	£10.20	£8.50

Primi/Mains

Gnocchi Vegani <i>Potato type of pasta with tomato sauce and basil (VG)</i>	£9.00	£7.50
Gnocchi Sorrento <i>Potato type of pasta with tomato sauce, mozzarella, parmesan and basil (V)</i>	£9.60	£8.00
Lasagna Mari <i>Beef and pork bolognese sauce, mozzarella, parmesan cheese and basil</i>	£10.60	£8.90
Lasagna Vegana <i>Friarielli (Italian wild broccoli leaves) and vegan cheeses (V)</i>	£11.80	£9.80
Polipetti alla Luciana <i>Baby octopus in tomato sauce, black olives and capers (GF)</i>	£14.50	£12.10
Parmigiana <i>Layers of oven baked aubergines with tomato sauce, mozzarella (V) (GF)</i>	£10.60	£8.90
Parmigiana Vegana <i>Layers of oven baked aubergines with tomato sauce & vegan cheese (VG) (GF)</i>	£11.30	£9.50
Salsiccia con friarielli <i>Italian sausages with friarielli (Italian wild broccoli leaf) (GF)</i>	£14.90	£12.00
Zuppa Della casa <i>Soup of the day served with bread served with fresh bread (VG) (GF)</i>	£7.90	£6.50
Polpette <i>Homemade Beef meatballs served with Mamma Maria's signature recipe sauce</i>	£10.50	£8.50
Speciali del giorno <i>Please ask for the Special Dishes of the day</i>		



Mari Deli Dining



Dolci/Homemade Desserts

IN OUT

<i>Sfogliatella mignon frolla</i>	<i>Short crust pastry filled with a ricotta cheese and citrus zest</i>	£2.50	£2.00
<i>Sfogliatella mignon riccia</i>	<i>Crunchy flaky pastry filled with a ricotta cheese and citrus zest</i>	£2.50	£2.00
<i>Sfogliatella grandi frolla</i>	<i>Short crust pastry filled with a ricotta cheese and citrus zest</i>	£4.20	£4.00
<i>Sfogliatelle grandi riccia</i>	<i>Crunchy flaky pastry filled with a ricotta cheese and citrus zest</i>	£5.90	£4.00
<i>Caprese Mamma Maria</i>	<i>Homemade dark chocolate, butter and almond base cake (V) (GF)</i>	£5.90	£4.00
<i>Carrot Cake</i>	<i>Delicious gluten free and vegan carrot and almond cake (VG) (GF)</i>	£5.90	£4.00
<i>Tiramisu tradizionale</i>	<i>Savoiardì biscotti, coffee, mascarpone cream and touch of liqueur (V)</i>	£5.90	£4.00
<i>Tiramisu vegano</i>	<i>Vegan version of the classic dessert with coconut sponge (VG) (GF)</i>	£6.50	£4.50
<i>Cannolo siciliano</i>	<i>Crunchy pastry tubes with a creamy filling of sheep milk ricotta (V)</i>	£5.90	£4.00
<i>Cannolo mignon</i>	<i>Mini Crunchy pastry tubes with a creamy filling of sheep milk ricotta (V)</i>	£3.00	£2.50
<i>Pastiera Napoletana</i>	<i>Mamma's own light ricotta cheese, with orange and lemon zest (V)</i>	£5.90	£4.00
<i>Cassata Siciliana</i>	<i>Sponge edged with marzipan, filled with ricotta cheese, chocolate chips and candied fruit (V)</i>	£5.90	£4.00
<i>Torta al Pistacchio</i>	<i>Cheesecake with pistachio cream and white chocolate (V)</i>	£5.90	£4.00
<i>Ricotta Limone e cioccolato</i>	<i>Uncooked cheesecake with ricotta, chocolate and hint of lemon (V)</i>	£5.90	£4.00
<i>Ricotta e pere</i>	<i>Uncooked cheesecake on hazelnut biscuit filled with a delicious ricotta and pears (V)</i>	£5.90	£4.00
<i>Delizia al limone</i>	<i>Sponge soaked in limoncello with lemon and chantilly cream centre (V)</i>	£6.50	£4.50
<i>Millefoglie</i>	<i>The Italian version of the "French mille-feuille" (V)</i>	£5.90	£4.00
<i>Rum Baba</i>	<i>Delicate sponge saturated in rum syrup (V)</i>	£5.90	£4.00
<i>Rum Baba farcito</i>	<i>Delicate sponge, rum syrup, with chantilly cream and fresh fruit (V)</i>	£5.90	£4.00
<i>Cuore di Cioccolato</i>	<i>Individual chocolate cake, molten chocolate centre</i>	£5.90	£4.00
<i>Affogato al caffè</i>	<i>Vanilla gelato topped or "drowned" with a shot of hot espresso (V)</i>	£6.50	£4.50
<i>Italian homemade gelato</i>	<i>Please ask for the availability (V)</i>	£5.90	£4.00
<i>Torta del giorno</i>	<i>Please ask for the Special Cakes of the day</i>		



Mari Deli Dining



Anascolici/Soft Drinks

	IN	OUT
Baladin Cedrata (250ml)	£3.10	£2.60
Baladin Spuma Nera (250ml)	£3.40	£2.80
Coke Contour Bottle	£3.00	£2.00
Coke Diet Contour Bottle	£3.00	£2.00
Arancia Rosso	£3.90	£3.20
Limonata Organic (355ml)	£3.90	£3.20
Tea Limone Organic (355ml)	£3.90	£3.20
Tea Pesca Organic (355ml)	£3.90	£3.20
Fever Tree Premium Tonic Water	£2.00	£1.50
Water Sparkling Smeraldina 50cl	£3.00	£1.60
Water Still Smeraldina 50cl	£3.00	£2.00
Crodino 10ml	£3.00	£2.00

Centrifugati Biologici/Organic Fresh Juices Express press

Everyday <i>apple (VG)</i>	£5.30	£4.50
Sunny day <i>Orange (VG)</i>	£5.30	£4.50
Summer <i>Lemon, apple, ginger, aloe vera, mint and turmeric (VG)</i>	£5.90	£5.00
Spring <i>Orange, carrot, lemon and aloe vera (VG)</i>	£5.90	£5.00
Autumn <i>Grapefruit, apple, celery, ginger, cucumber, aloe vera and turmeric (VG)</i>	£6.30	£5.20
Winter <i>Beetroot, apple, lemon, ginger, cucumber, aloe vera and turmeric (VG)</i>	£6.50	£5.50
Detox <i>Kale, spinach, celery, cucumber, parsley, aloe vera, ginger, chilli and turmeric (VG)</i>	£7.70	£6.50
Succo del Giorno <i>Please ask for the Special Juices of the day</i>		

Frullati & Frappe Biologici/ Organic Smoothies & Milkshakes

Hawaii <i>Milk, strawberry and banana (V)</i>	£6.40	£5.60
Barbados <i>Milk and mixed berries (V)</i>	£6.40	£5.60
Santorini <i>Vanilla ice cream, caramel and salted peanuts (V)</i>	£6.90	£6.00
Panareal <i>Halzelnut ice cream, coffee and chocolate powder (V)</i>	£6.90	£6.50
Zante <i>Soya milk, banana and berries (VG)</i>	£7.50	£6.50



Mari Deli Dining



Caffetteria/Coffee

	Small	Regular
<i>Espresso</i>	£1.80	-
<i>Espresso Macchiato</i>	£1.90	-
<i>Espresso Double</i>	£2.10	-
<i>Espresso Macchiato Double</i>	£2.20	-
<i>Caffé Americano</i>	£2.10	-
<i>Caffé Americano Macchiato</i>	£2.20	-
<i>Caffé Americano Double</i>	£2.40	£2.50
<i>Caffé Americano Macchiato Double</i>	£2.50	£2.60
<i>Caffé Latte</i>	£2.60	£2.80
<i>Cappuccino</i>	£2.40	£2.60
<i>Caffé Mocha</i>	£2.40	-
<i>Flat White</i>	£2.85	£3.10
<i>Cortado</i>	£2.60	-
<i>Hot Chocolate Italian Style</i>	£3.40	£3.75
<i>Hot Chocolate</i>	£3.10	£3.40
<i>Babychino</i>	£1.50	-
<i>Iced Caffé</i>	-	£3.00
<i>Iced Latte</i>	-	£3.00
<i>Babycino</i>	-	Free

Foglie di Té/Loose leaf tea

<i>Strong Breakfast / Earl Grey</i>	£2.95	£2.50
<i>Peppermint</i>	£2.95	£2.50
<i>China gunpowder (classic green tea)</i>	£2.95	£2.50
<i>Jasmine Pearl (jasmine green tea)</i>	£3.25	£2.80
<i>Decaffeinated Ceylon (black tea)</i>	£2.95	£2.50
<i>Blanc d'Oranger (organic white tea)</i>	£3.95	£3.50
<i>L'Oriental (passion fruit green tea)</i>	£3.25	£2.80
<i>Chamomile</i>	£2.95	£2.50
<i>Rooibos</i>	£2.95	£2.50

*50p Supplement for extra shot of coffee /any organic milk /
non-diary milk with any hot beverage.*



Mari Deli Dining



Vini Frizzanti /Sparkling Wines

	175ml	IN	OUT
Prosecco Spumante	£8.00	£ 24.00	£ 15.00
<i>11% ABV -Prosecco Spumante Vinvita has a pale light yellow color. Typical crisp and delicate bubbles, delicate and complex bouquet with fruity notes that remind of peach, green apple with second notes of acacia and lilac. Fresh and light on the palate, harmonic with a long persistent aftertaste.</i>			
Prosecco extra dry	£8.00	£ 24.00	£ 15.00
<i>11% ABV -EXTRA DRY - A classic Prosecco with aromas of white peach, pear, and flowers. The palate is fresh, not too dry and clean as a whistle all the way through to the sparkling finish.</i>			
Champagne Drappier, Carte D'or Brut (37.50cl)		£35.00	£27.00
<i>Drappier (37.50cl) - 12% ABV - Expresses all of the aromas of the noble grape variety Pinot noir. This in fact constitutes at least 80% of the blend. A red grape producing white juice, it is sought after not only for its structure but also for its very characteristic fine notes of red fruits. 75% Pinot noir. 15% Chardonnay. 10% Meunier.</i>			
Franciacorta Brut, Cuvée Royale, Marchese Antinori		£45.00	£33.00
<i>MARCHESI ANTINORI - 12.5% ABV - The wine is golden yellow colour with plenty of mousses and delicate lasting perlage. The intense aromas include hints of white peaches and apples and yeast, toasty notes. The typical liveliness of the Brut is enhanced on the palate by ripe fruit aromas adding depth and balance. 78% Chardonnay. 12% Pinot Noir. 10% Pinot Blanc.</i>			
Franciacorta Cuvée Prestige, Ca' Del Bosco		£59.00	£45.00
<i>CA' DEL BOSCO - 12.5% ABV - The one that cannot be missed on convivial occasions, from aperitifs to the end of a meal. It is a cuvée composed of Chardonnay (75%), Pinot Noir (15%) and Pinot Blanc (10%)The nose has lovely floral, peach, citrus and yeast scents. The palate is pleasant, balanced with fresh mineral notes</i>			

Vini Rossi/Red Wines

1/2 Bottle

		IN	OUT
Germano Ettore Barolo Serralunga		£44	£27.00
<i>ANGELO (37.5) - 14.5% ABV -A brilliant garnet red, the nose carries hints of strawberry, red fruit, rose, violet and a touch of liquorice. On the palate it is full of power and precision with clean tannins.</i>			
Brunello di Montalcino		£37.50	£24.00
<i>CARPAZO (37.5) - 13.5% ABV -Ruby colour, tending towards garnet with age. A complex and ample bouquet, wild berry fruit, tea leaf and orange peel. Palate is dry, firm, both delicate and austere. Very long length and persistent tannins on the finish.</i>			
Il Bruciato, Tenute Guado al Tasso		£29.50	£21.00
<i>MARCHESI ANTINORI (37.5cl) - 14.5% ABV - Fragrant fruity aromas, particularly plum, followed by delicate mint and green tea notes. On the palate it is full-bodied and smooth with a long finish. 100% Bolgheri.</i>			
Amarone Costasera Classico		£45.00	£30.00
<i>MASI (37.5cl) - 15% ABV - Complex nose with notes of rose, strawberry and forest fruits. Delicately floral, perfumed yet persistent on the palate. This is Barolo at its best. 100% Barolo docg.</i>			
Tignanello		£114.00	£85.00
<i>MARCHESI ANTINORI (37.5cl) - 14% ABV -An intense yet elegant wine with ripe red fruit, vanilla, chocolate and leather aromas. The palate is mouth-filling and detailed, with a very fine velvety texture and long, reverberant finish. 80% Sangiovese, 15% Cabernet Sauvignon. 5% Cabernet Franc.</i>			
Amarone Della Valpolicella		£55.00	£36.00
<i>LE SALETTE - 15.5% ABV - Classico sees four months of appassimento, plus 30 months of aging between barrique and botte grande which has resulted in a very plush and ripe wine, bursting with black fruit, violets, spice, tar, tobacco and leather. The moderate residual sugar adds rich and soft texture, making it a nice pairing with rich meaty dishes.</i>			



Mari Deli Dining



Vini Rosati / Rosé Wines

	125ml	175ml	IN	OUT
Calafuria	£6.60	£9.90	£30.00	£23.00

Tormaresca - 12% ABV - A peach petal pink colour with an aroma that is both intense and delicate with fragrant notes of peaches, roses, and cherry blossoms. A fresh and balanced wine, highly savoury and with much aromatic persistence.

Scalabrone Bolgheri Rosato	£7.50	£11.20	£33.50	£24.00
-----------------------------------	-------	--------	--------	--------

MARCHESI ANTINORI - 12.5% ABV - A distinguished rosé with a fresh, fruity nose dominated by raspberry aromas; well-balanced and elegant on the palate with a long finish of raspberry and rose. 40% Cabernet Sauvignon. 30% Merlot. 30% Syrah.

Vini Bianchi / White Wines

1/2 Bottle

	IN	OUT
Cervaro della Sala, 2018	£75.50	£50.50

MARCHESI ANTINORI (37.5cl) - 12.5% ABV - Intense complex aroma with notes of white flowers and flint. Balanced by a hint of vanilla. Full-bodied and well-structured palate with notes of toast, citrus, and mineral. Elegant and persistent in the mouth, this is a wine with a long life ahead of it. 90% Chardonnay. 10% Grechetto.

Vini Bianchi / White Wines

	125ml	175ml	IN	OUT
Falanghina Beneventano	£5.95	£8.00	£24.00	£17.50
<i>LAPILI - 13% ABV - Coming from one tiny vineyard, this concentrated Falanghina offers luscious apricot fruit lifted by notes of summer flowers, with a touch of vanilla in the background. A great balance of freshness and weight. 100% Falanghina</i>				
Pecorino Colline Pescaresi (Organic)	£7.50	£10.00	£30.00	£22.00
<i>LA VALENTINA - 13.5% ABV - A pure yet lively aroma with mineral and life lead notes. This leads to an immediately charming palate that is both delicate and persistent, with great balance between body, freshness and exotic fruit flavours. 100% Pecorino.</i>				
Gavi di Gavi, La Meirana	£7.40	£9.90	£29.50	£22.00
<i>LA MEIRANA - 13.5% ABV - Pale straw yellow-green. NOSE: This wine offers a fine and delicate nose with fruity notes of peach, melon, and pink grapefruit, as well as anise and flowers. PALATE: On the palate, it is very balanced with a long fruit finish and a hint of almond alongside bright acidity.</i>				
Chardonnay delle Langhe	-	-	£32.00	£23.00
<i>BENI DI BATASIOLO - 13% ABV - Chardonnay aged in French baroque, balanced, wide-ranging, and dry. Because of its structure, in addition to classic combinations of antipasto, seafood main course, and recipes with meat and fish, it is an ideal complement for red meat tartare, matured prosciuttos, oysters, and shellfish in general.</i>				
Vermentino di Bolgheri	-	-	£36.00	£26.00
<i>GUADO al TASSO - 13% ABV - This shows the combination of crispness & breadth that marks Vermentino, with engaging citrus flavours and a long mineral finish. 100% Vermentino.</i>				
Pinot Grigio Mongris Collio	-	-	£36.50	£26.50
<i>MARCO FELLUGA - 13% ABV - An intense bouquet of acacia flowers, broom and apple. Followed by an elegant, fruity palate, well-structured with a persistent finish. 100% Pinot Grigio.</i>				
Conte de la Vipera Umbria	-	-	£42.00	£29.50
<i>MARCHESI ANTINORI - 12.5% ABV - Antinori's take on the classic white Bordeaux blend, showing expressive Sauvignon aromas of peach, herbs, and melon, backed up by citrusy Semillon. Dry and zesty, yet with ample weight and richness in the mouth. 60% Sauvignon blanc. 20% Semillon.</i>				
Cervaro della Sala	-	-	£127	£85.00
<i>MARCHESI ANTINORI - 12.5% ABV - Intense complex aroma with white flowers and flint balanced by a hint of vanilla. Full-bodied and well-structured palate with notes of toast, citrus, and mineral. Elegant and persistent in the mouth, this is a wine with a long life ahead of it. 90% Chardonnay, 10% Grechetto.</i>				
Vintage Tunina	-	-	£110	£75.00
<i>13.5% ABV - Complex, full-bodied white blending familiar grapes (Chardonnay, Sauvignon) with obscure local ones, all from the same vineyard; the result is a beautifully balanced blend of wildflowers and honey.</i>				



Mari Deli Dining



Vini Rossi/Red Wine

	125ml	175ml	IN	OUT
Remigio	£5.25	£7.00	£21.00	£14.00
<i>REMIGIO - 13% ABV - Ruby red bouquet, intense of red and black berries, dry and medium body with an excellent balance.</i>				
Chianti Classico	-	-	£35.00	£24.00
<i>LE CORTI - 14% ABV - Deep ruby red, iridescent with the classic Sangiovese transparency. It has aromas of violet, cherry, red current, and raspberry jam with a slight undertone of spice, pepper, leather, and walnut. Well balanced and fresh in the mouth, typical finesse, and returns of citrus aromas and a touch of liquorice. Pleasant and medium-bodied.</i>				
La Braccasca, Vino Nobile di Montepulciano	£9.75	£13.00	£39.00	£28.00
<i>MARCHESI ANTINORI - 14.5% ABV - Deep ruby red colour with violet undertones. Intense and full on the nose; offers a pleasant scent of violets, cherries, and wild berries. Full-bodied on the palate with good balance and structure; hints of bright cherry overtones and soft persistent finish.</i>				
Il Bruciato, Tenute Guado al Tasso	-	-	£46.00	£33.00
<i>MARCHESI ANTINORI ANTINORI - 13.5% ABV - Fragrant fruity aromas, particularly plum, followed by delicate mint and green tea notes. On the palate it is full-bodied and smooth with a long finish. 100% Bolgheri.</i>				
Barbaresco	-	-	£61.00	£42.00
<i>PRODUTTORI DEL BARBARESCO - 14.5% ABV - Medium body vintage, bright red fruit and spicy notes with a balanced tannic finish. 100% Nebbiolo.</i>				
Brunello di Montalcino	-	-	£75.00	£49.00
<i>TENUTA DI SESTA - 14.5% ABV - Tuscan type of Sangiovese called Brunello. Some also call it Prugnolo Gentile. It's noted for having thicker-skinned berries and because of this, Brunello produces wines with exceptionally bold fruits flavours, high tannin.</i>				
Badia a Passignano Chianti Classico	-	-	£69.50	£50.00
<i>MARCHESI ANTINORI - 15% ABV - The nose offers a wide range of fruity aromas as well as hints of liquorice and ripe blackberries. The complex elegant palate shows plenty of fruit alongside savory flavors finishing long and vibrant. 100% Sangiovese.</i>				
Barolo	-	-	£71.00	£51.00
<i>BENI DI BATASIOLO - 14.5% ABV - Aged in large oak casks, this shows natural intensity and purity that is evident its quality of fruit and elegant nature. Aromas include ginger, forest berry, white truffle and cola. The tannins are fine and silky</i>				
Amarone Della Valpolicella	-	-	£79.00	£56.00
<i>LE SALETTE - 15.5% ABV - Classico sees four months of appassimento, plus 30 months of aging between barrique and botte grande which has resulted in a very plush and ripe wine, bursting with black fruit, violets, spice, tar, tobacco and leather. The moderate residual sugar adds rich and soft texture, making it a nice pairing with rich meaty dishes.</i>				
Guado al Tasso, Blogheri doc	-	-	£190	£140
<i>MARCHESI ANTINORI - 14.5% ABV - Powerful, yet displaying great lightness of touch, this wine has vibrant aromas of plum, blackberry, mint, liquorice and cassis, leading to a silky smooth palate of beautiful poise and precision. 50% Cabaret Sauvignon. 27% Merlot. 20% Cabaret Franc. 3% Petit Verdot.</i>				
Tignanello	-	-	£210	£155
<i>MARCHESI ANTINORI - 14% ABV - An intense yet elegant wine with ripe red fruit, vanilla, chocolate and leather aromas. The palate is mouth-filling and detailed, with a very fine velvety texture and long, reverberant finish. 80% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet Franc.</i>				
Solaia	-	-	£430	£290
<i>MARCHESI ANTINORI - 14% ABV - Complex fruit aromas with spices, black pepper, chocolate, coffee and vanilla. Generous and vibrant palate with more fruit notes and some minerality. A complex and elegant wine with a long lingering finish. 75% Cabernet Sauvignon, 20% Sangiovese, 5% Cabernet Franc.</i>				
Sassicaia	-	-	£580	£390
<i>TEUTA DI SAN GUIDO - 14% ABV - Strong mineral red fruit nose with cassis, black olive and savoury, cranberry, vanilla and menthol aromas. The attack is fresh with bright juicy firm sweet cassis fruit with that warm savoury Bolgheri dried herb undercurrent. Cabernet Sauvignon 85%, Cabernet Franc 15%.</i>				



Mari Deli Dining

Beers & Bitter



	IN	OUT
Baladin Birra Nazionale 33cl <i>Italian Ale made with 100% Italian ingredients, water, barley malt, hops & spices (bergamot & coriander).</i>	£6.70	£5.00
Amacord Gradisca <i>Pale Italian larger made with 100% barley malt golden to colour, with floral aromas & a refreshing balanced taste...5.2%</i>	£5.90	£4.30
Amarcord La Midone 500ml <i>Italian golden Ale, dry-hopping with a note of herbs & citrus, subtly strong and with rounded aromatic fragrances...6.5%</i>	£11.30	£8.40
Amarcord La Volpina 500ml <i>Italian red ale with a special blend of hops & malt ruby red highlights, triggering fluctuations between sweet caramel notes & aromatic spiciness...6.5%</i>	£11.40	£8.50
Baladin Issac 33cl <i>Italian white, Ale scent of yeast & citrus, which blend into harmonies of Coriander & oranges. 5%</i>	£6.30	£4.70
Baladin Birra Nazionale Gluten Free 33cl <i>Italian Ale made with 100% Italian ingredients, water, barley malt, hops & spices (bergamot and coriander).</i>	£7.20	£5.30
Baladin Open Rock & Roll 33cl <i>Italian blonde Ale water, barley malt, American hops, yeast and pepper for an unmistakably 'Rock 'n' Roll' character7.5%</i>	£7.00	£5.10
Birra Baladin Open White 33cl <i>Italian white Ale the scent is pleasantly reminiscent of citrus fruits, yeast and wheat. The taste is also very fresh and full of aromas of citrus fruits and coriander. 5%</i>	£8.20	£6.00
Compari soda 70cl <i>Campari's prominent flavor is that of a strong bittersweet orange. It's very complex, and there are notes of cherry, clove, and cinnamon. It's one of the most bitter spirits you will taste. 10%</i>	£8.20	£8.20

Liquors

	Single	Double
Grappa Bianca	£4.25	£8.00
Grappa Riserva	£6.50	£11.50
Vin Santo	£4.25	£8.00
Passito Di Pantelleria	£4.25	£8.00
Moscato D'Asti	£4.25	£8.00
Fernet Branca	£4.25	£8.00
Limoncello	£4.25	£8.00
Finocchietto	£4.25	£8.00
Amaro del capo	£4.25	£8.00
Amaro Averna	£4.25	£8.00
Amaro Monrenegro	£4.25	£8.00
Amaretto	£4.25	£8.00
Mirto Di Sardegna	£4.25	£8.00
Sambuca Finocchietto	£4.25	£8.00
Jägermeister	£4.25	£8.00
Nocino	£4.25	£8.00
Amaro Lucan	£4.25	£8.00
Bas Armagnac	£15.00	£28.00
Panama 21	£15.00	£28.00



Mari Deli Dining



Party / Chef's Table Menu

£35 per person

Entrè

- Canapés and Nibbles*
- Main Course*
- Salad to share*
- Desserts or Cheeses*

£40 per person

Entré

- Canapés- and Nibbles*
- Antipasto to share*
- Main Course*
- Salad to share*
- Desserts or Cheeses*

£45 per person

Entrè

- Canapés & Nibbles*
- Antipasto*
- Main Course*
- Salad to share*
- Desserts or Cheeses*

***Menus are bespoke and customized based on the requirements of each client.*

Mari Deli Dining



For any intolerances please ask a member of staff.

*V - Vegetarian
VG - Vegan
GF - Gluten Free*

We only serve food with the essential ingredients at their best. Occasionally some dishes on the menu are not available, sometimes there will be special dishes which are also not on the menu. Ask to member of staff about our daily availability.



For private parties and larger quantities, please consult us.