



Mari Deli & Dining



Pizza al taglio/Pizza by slice

Served from 7:00 AM to 6:00 PM

	T.AWAY	IN
Marinara <i>Tomato sauce and oregano (VG)</i>	£3.50	£4.50
Margherita <i>Tomato sauce and Mozzarella (V)</i>	£4.50	£5.50
Bufalina <i>Tomato sauce and Buffalo mozzarella (V)</i>	£5.50	£6.50
Vesuvio <i>Tomato sauce, spicy salami & mozzarella</i>	£4.50	£5.50
Sausage Roll <i>Italian style sausage roll</i>	£4.50	£5.50
Vegetariana or Vegana <i>Roasted vegetables and rosemary (VG)</i>	£6.00	£6.80
Focaccia <i>Classic white focaccia (VG)</i>	£2.50	£4.50
Parigina classica <i>Filled pizza with Ham, fresh tomato & buffalo mozzarella</i>	£7.00	£7.90
Parigina with scarole <i>Filled pizza with escaroles, pine nuts, black olives (VG)</i>	£7.00	£7.90
Calzone vegetarian <i>Folded pizza ricotta & vegetables (V)</i>	£9.00	£11.50
Calzone with ham <i>Folded pizza with cheese & cured meat</i>	£9.00	£11.50
Arancini <i>Rice balls, made with cooked risotto rice and stuffed</i>	£6.00	£7.90

Aperitivo

Inizio <i>Olives, crunchy tarallini and caper berries with balsamic vinegar (VG)</i>	£4.00	£4.50
Bruschetta Classica <i>Toasted bread with garlic, Datterino tomatoes & EVO oil (VG)</i>	£4.00	£4.80
Focaccia & Olives <i>Golden, crusty focaccia & olives selection (VG)</i>	£6.00	£7.50
Focaccia, Oil & Balsamic <i>Golden, crusty focaccia, olives and Balsamic selection (VG)</i>	£6.00	£7.50

Antipasti / Starters

Pane misto <i>Selection of Italian breads (VG) or Gluten free option available</i>	£2.50	£3.50
Tagliere di salumi <i>Selection of Italian cured meats (GF)</i>	£11.00	£13.50
Formaggi misti <i>Selection of Italian cheeses (V) (GF)</i>	£11.00	£13.50
Gran piatto x 2 <i>Selection of Italian cured meats, Italian cheeses & vegetables (GF) (2 People)</i>	£22.00	£28.00
Burratina <i>Burrata served with grilled vegetables rocket (V) (GF)</i>	£10.50	£13.50
Caserta <i>Buffalo mozzarella and parma ham (GF)</i>	£10.50	£13.50
Sorrento <i>Smoked salmon, burrata and artichokes</i>	£12.80	£16.00
Bresaola and rocket <i>Bresaola, rocket and parmesan shaved</i>	£8.50	£10.20
Antipasto Della Casa <i>Fresh selection of vegetables of the day, roasted or steamed (VG) (GF)</i>	£11.00	£13.50
Speciali del giorno <i>Please ask for the Special Dishes of the day</i>		

Sides

Roasted Potatoes	£4.50	£6.50
Mixed roasted vegetables	£4.50	£6.50
Friarielli	£4.50	£6.90
Scarole	£4.50	£6.50
Carrot Marinated	£4.50	£6.50

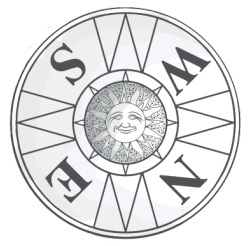
If you have a food allergy or specific dietary requirements, please inform a member of our team or ask for further information.



Scan the QR code to consult the list of allergens



Mari Deli & Dining



Primi/Mains

	T.AWAY	IN
Gnocchi Vegan <i>Potato type of pasta with tomato sauce and basil (VG)</i>	£9.00	£13.50
Gnocchi Sorrento <i>Potato type of pasta with tomato sauce, mozzarella, parmesan and basil (V)</i>	£9.90	£14.80
Lasagna Mari <i>Beef and pork bolognese sauce, mozzarella, parmesan cheese and basil</i>	£9.90	£14.80
Lasagna Vegan <i>Friarielli (Italian wild broccoli leaves) and vegan cheeses (V)</i>	£9.90	£14.80
Bocconcini di Pollo e Peperonata <i>Chicken cubes with Italian - style pepper stew</i>	£14.50	£16.80
Parmigiana "Mamma Maria" <i>Baked aubergine slices, tomato sauce, mozzarella (V) (GF)</i>	£9.90	£14.80
Parmigiana Vegana <i>Baked aubergine slices with tomato sauce & vegan cheese (VG) (GF)</i>	£9.90	£15.50
Salsiccia con friarielli <i>Italian sausages with friarielli (Italian wild broccoli leaves) (GF)</i>	£19.00	£19.00
Polpette & Aubergine <i>Homemade Beef meatballs with Aubergine served in tomato sauce</i>	£9.50	£14.50
Polipetti alla Luciana <i>Baby octopus in tomato sauce, black olives and capers</i>	£15.00	£19.00
Zuppa Della Casa <i>Soup of the day served with fresh bread (VG) (GF)</i>	£8.50	£12.50
Speciali del giorno		

Please ask for details about our Soup of the Day or Daily Specials..

Insalate/Salads

	T.AWAY	IN
Capitano <i>Rocket, baby spinach and capers berry (VG) (GF)</i>	£6.00	£8.40
Mamma Maria <i>Mixed leaves, grilled chicken, roasted vegetables, olives soft cheese</i>	£11.50	£16.00
Maria <i>Burrata, roasted onion salmon, spinach and datterino tomato (GF)</i>	£11.50	£16.00
Mario <i>Buffalo mozzarella, rocket, datterino tomatoes and avocado (V) (GF)</i>	£11.00	£15.50
Mariano <i>Rocket, parmesan shavings, datterino tomatoes lemon, olives and capers berry (V) (GF)</i>	£7.50	£10.50
Salad of the Day <i>Please ask for details about our salad of the Day.</i>		

All extras £2.50 each: Parmesan pot, organic extra virgin olive oil, balsamic vinegar, and butter.

*If you have a food allergy or specific dietary requirements,
please inform a member of our team or ask for further information.*



*Scan the QR code
to consult the list of allergens*



Mari Deli & Dining



Prima Colazione/Continental Breakfast

	T.AWAY	IN
Pain au chocolate (V)	£2.00	£2.40
Croissant plain (V)	£2.00	£2.40
Croissant multigrain (V)	£2.00	£2.40
Croissant filled With homemade jam / Italian pastry cream / pistachio cream / nutella (V)	£3.50	£4.20
Croissant almond With homemade almond paste filling (V)	£3.50	£4.20
Croissant or Toasted Bread With butter and homemade jam (V)	£3.50	£4.20
Muffin Blueberry or Lemon Vegan	£3.00	£3.60
Croissant with ham & cheese or tomato & cheese	£3.50	£4.20
Croissant Vegan Charcoal or jam (VG)	£2.80	£3.60
Brownie Soft chocolate Cake, coffee & Almond (GF) (V)	£4.50	£6.90

Colazione Mari/Fusion

(Available from 8am-12pm)

Venezia Poached eggs on toast with baby spinach, avocado and Datterino tomatoes (V)	£10.00	£12.50
Cagliari Greek or soya yogurt, with granola, nuts, honey and fresh fruits (VG) (GF)	£6.00	£8.50
Lecce Scrambled egg, burrata, Datterino tomatoes, rocket, parma ham or sausage & avocado	£13.00	£15.50
Torre Smoked salmon, avocado, rocket, Datterino tomatoes and soft cheese, served on toasted bread	£13.00	£15.50
Special of the day Please ask for details about our Daily Specials		

****All avocado is served mashed.**

Panini / Italian Sandwiches

Served from 7:00 AM to 6:00 PM

Capri Buffalo mozzarella, Datterino tomatoes, rocket, oregano and basil pesto (V)	£7.50	£10.00
Parma Parma ham, buffalo mozzarella, Datterino tomatoes and rocket	£7.50	£10.00
Vicenza Mixed vegetables and vegan cheese (VG)	£7.50	£10.00
Milano Salame, roasted vegetables and gorgonzola cheese	£7.50	£10.00
Catania Aubergines, meatballs and tomatoes	£10.00	£13.00
Napoli Bun Sourdough bread, Italian Sausages, wild spinach and scamorza or mozzarella	£10.00	£13.00
Piadinina Del Giorno Speciality from E-Romagna. Please ask if available on the day	£9.00	£12.00

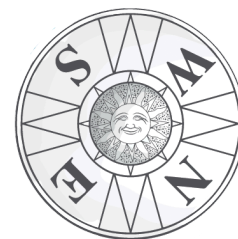
If you have a food allergy or specific dietary requirements,
please inform a member of our team or ask for further information.



Scan the QR code
to consult the list of allergens



Mari Deli & Dining



Dolci/Homemade Desserts

		T.AWAY	IN
Sfogliatella mignon frolla	Short crust pastry filled with a ricotta cheese and citrus zest	£2.00	£3.50
Sfogliatella mignon riccia	Crunchy flaky pastry filled with a ricotta cheese and citrus zest	£2.00	£3.50
Sfogliatella grandi frolla	Short crust pastry filled with a ricotta cheese and citrus zest	£4.50	£6.90
Sfogliatelle grandi riccia	Crunchy flaky pastry filled with a ricotta cheese and citrus zest	£4.50	£6.90
Caprese Mamma Maria	Homemade dark chocolate, butter and almond base cake (V) (GF)	£4.50	£6.90
Carrot Cake	Delicious gluten free and vegan carrot and almond cake (V) (GF)	£5.00	£6.90
Tiramisu Classic	Savoiardi biscotti, coffee, mascarpone cream and touch of liqueur (V)	£5.00	£6.90
Tiramisu Pistacchio	Savoiardi, coffee, mascarpone cream, pistacchio and touch of liqueur (V)	£6.00	£8.50
Tiramisu vegano	Vegan version of the classic dessert with coconut sponge (VG) (GF)	£6.00	£6.90
Cannolo siciliano	Crunchy pastry tubes with a creamy filling of sheep milk ricotta (V)	£4.50	£6.90
Pastiera Napoletana	Mamma's recipe with light ricotta cheese, orange and lemon zest (V)	£4.50	£6.90
Cassata Siciliana	Sponge cake, filled with ricotta cheese, chocolate chips & candied fruit (V)	£4.50	£6.90
Torta al Pistachio	Cheesecake with pistachio cream and white chocolate (V)	£4.50	£6.90
Ricotta Limone e cioccolato	Uncooked cheesecake w/ricotta, chocolate & hint of lemon (V)	£4.50	£6.90
Ricotta e pere	Uncooked cheesecake on hazelnut biscuit filled with delicious ricotta and pears (V)	£4.50	£6.90
Delizia al limone	Sponge soaked in limoncello with lemon and chantilly cream centre (V)	£4.50	£6.90
Millefoglie	The Italian version of the "French mille-feuille" (V)	£4.50	£6.90
Rum Baba	Delicate sponge saturated in rum syrup (V)	£4.50	£6.90
Rum Baba farcito	Delicate sponge, rum syrup, with Chantilly cream and fresh fruit (V)	£5.00	£7.50
Cuore di Cioccolato	Individual chocolate cake, molten chocolate centre	£4.50	£6.90
Affogato al caffè	Vanilla gelato topped or "drowned" with a shot of hot espresso (V)	£6.00	£8.50
Italian homemade gelato	Please ask for the availability (V)	£5.00	£6.90
Cheese Board	A Selection of fine cheeses	£10.00	£15.00

Please ask for the Availability of today and Special Cakes of the day

VG (Vegan)
V (Vegetarian)
GF (Gluten Free)

*If you have a food allergy or specific dietary requirements,
please inform a member of our team or ask for further information.*



*Scan the QR code
to consult the list of allergens*



Mari Deli & Dining



Analcolici/Soft Drinks

	T.AWAY	IN
Tassoni Cedrata (250ml)	£4.50	£3.00
Baladin Spuma Nera (250ml)	£5.60	£3.50
Coke Glass Bottle	£3.80	£2.50
Coke Diet Glass Bottle	£4.20	£3.00
Arancia Rossa	£5.60	£3.70
Limonata Organic (355ml)	£5.60	£3.70
Tea Pesca Organic (355ml)	£5.60	£3.70
Tonic Water	£4.50	£2.00
Water Sparkling 50cl	£4.20	£3.00
Water Still 50cl	£4.20	£3.00
Crodino 10cl	£4.50	£3.00

Centrifugati Biologici/Organic Fresh Juices

(Ask for the juice available)

Orange Juice	£5.00	£6.50
Apple Juice	£5.00	£6.50
Lemonade Organic <i>(Still or Sparkling)</i>	£5.00	£6.50
Vitamin Boost	£5.00	£6.50
Watermelon Juice <i>(Only May to October)</i>	£5.00	£6.50
Juice of the day		

Please ask for the Availability of today and Special Juicy of the day

Organic Smoothies & Granita

Lemonade Granita <i>(Only May to October)</i>	£5.00	£6.50
Watermelon Granita <i>(Only May to October)</i>	£5.00	£6.50
Smoothie of the day <i>(Only May to October)</i>	£7.50	£9.00
Caffe del Nonno <i>(Only May to October)</i>	£5.00	£6.50

*If you have a food allergy or specific dietary requirements,
please inform a member of our team or ask for further information.*



*Scan the QR code
to consult the list of allergens*



Mari Deli & Dining



Caffetteria/Coffee

	<i>Small</i>	<i>Regular</i>
<i>Espresso</i>	-	£1.00
<i>Espresso Macchiato</i>	-	£1.90
<i>Espresso Double</i>	-	£2.10
<i>Espresso Macchiato Double</i>	-	£2.50
<i>Caffé Americano</i>	-	£2.10
<i>Caffé Americano Macchiato</i>	-	£2.50
<i>Caffé Americano Double</i>	-	£2.90
<i>Caffé Americano Macchiato Double</i>	-	3.00
<i>Caffé Latte</i>	£2.80	£2.80
<i>Caffé Latte double shot</i>	£3.10	£3.10
<i>Caffé Latte Pistacchio</i>	£4.00	£4.00
<i>Caffé Latte Nutella</i>	£3.50	£3.50
<i>Cappuccino</i>	£2.60	£2.60
<i>Cappuccino double shot</i>	£2.90	£2.90
<i>Mocha</i>	£3.50	£3.50
<i>Flat White</i>	-	£2.85
<i>Cortado</i>	-	£2.80
<i>Hot Chocolate Italian Style</i>	£3.00	-
<i>Hot Chocolate</i>	-	£3.40
<i>Iced Caffé/Iced Latte</i>	-	£3.50
<i>Chai Latte/ Matcha Latte</i>	-	£3.50
<i>Babycino</i>	£1.50	

Foglie di Te/Loose leaf tea

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

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

If you have a food allergy or specific dietary requirements, please inform a member of our team or ask for further information.



Scan the QR code to consult the list of allergens



Mari Deli & Dining



Vini Frizzanti /Sparkling Wines

	175ml	T.AWAY	IN
Prosecco Brut	£10.00	£16.00	£30.00
<i>11% ABV -EXTRA DRY - A classic elegant Prosecco with tiny bubbles (the hall mark of quality) and a fresh green apple nose and palate, with a long, crisp finish.</i>			
Cuvee Brut, Rotari		£33.00	£49.00
<i>Mezzacorona, 12.5% ABV - This Cuvée Trento doc Brut by Rotari impresses with its fine perlage and elegant freshness, ensuring a sparkling enjoyment. It pairs wonderfully with seafood, light poultry, and delicate canapés that elevate the moment of enjoyment. Elegant and refined sparkling wine made in the Metodo Classico</i>			
Franciacorta Cuvée Prestige, Ca' Del Bosco		£60.00	£90.00
<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>			
Franciacorta Cuvée Prestige, Ca' Del Bosco (37.5cl)		£40.00	£59.00
<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 Rosati /Rosé Wines

	125ml	175ml	T.AWAY	IN
Mezzogiorno	£7.00	£9.70	£15.00	£29.00
<i>Mezzogiorno-12% ABV-Made from a combination of local red grape varieties, the wine shows an array of red fruit and berries, apples and melon with an intriguing underlying green herbal note. Fresh, vibrant fruit flavors provide texture and weight supported by bright, balancing acidity. T</i>				
Calafuria	£11.40	£15.10	£30.00	£45.00
<i>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.</i>				

If you have a food allergy or specific dietary requirements, please inform a member of our team or ask for further information.



Scan the QR code to consult the list of allergens



Mari Deli & Dining



Vini Bianchi / White Wines

	125ml	175ml	T.AWAY	IN
Grillo (Organic)	£7.00	£9.70	£15.00	£29.00
<i>Volpi - 12.5% ABV - Yellow with greenish tints on appearance, it displays an intense aroma, elegant and fruity. On the palate, it's dry and well-structured.</i>				
Falanghina Beneventano	-	-	£21.00	£32.00
<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>				
Gavi del Comune di Gavi DOCG, Minaia	£8.00	£10.70	£21.00	£32.00
<i>Nicola Bergaglio - 13 % ABV - . Bright yellow with green reflections. On the nose, fine citrus, peach, pear and almond tones, slightly reductive. On the palate, precise, clear and pure, with a lot of race and class, as befits one of the appellation's leading wines every year. The long finish is multi-layered and has a beautiful minerality.</i>				
Greco di Tufo	-	-	£23.00	£34.00
<i>LAPILI - 13% ABV - Notes of stone fruits dominate the aromas with peach and apricot, but there's a delicious complexity that comes with hints of pear, almond, sage and a twist of minerality. The acidity cleanses the palate and keeps the wine refreshing and moreish.</i>				
Pecorino Colline Pescaresi (Organic)	£10.80	£14.40	£29.00	£43.00
<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>				
Pinot Grigio Mongris Collio	£10.70	£14.30	£29.00	£43.00
<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>				
Chardonnay delle Langhe	-	-	£32.00	£48.00
<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 Sardegna Tuvaes	£12.50	£16.70	£33.00	£50.00
<i>Cherchi Giovanni Maria 13.5% ABV - Straw yellow in colour, on the nose it expresses an olfactory profile of great expressiveness: notes of wildflowers, straw, tomato leaves are perfectly integrated with more typically fruity and floral scents. In the mouth it appears fresh, taut, marked by an excellent acidic shoulder and at the same time enveloping thanks to a certain softness perfectly integrated with the taste.</i>				
Fiano Campania IGT	£15.20	£20.30	£41.00	£61.00
<i>Pietracupa - 12.5% ABV - Bright yellow. Very fruity nose, of ripe mango and ripe peach, radiant and inviting, a hint of fresh honey. Hearty and flattering on the palate, balanced fruit-acid play, delicate pressure on the final.</i>				
Bramito della Sala Chardonnay	-	-	£43.00	£65.00
<i>MARCHESI ANTINORI - 12.5% ABV - Tasting notes-Superb structure with creamy vanilla, bright fruit, a savoury finish. Creamy vanilla notes with white flower, bright citrus and peach.</i>				
Pinot Bianco Riserva, Vorberg	-	-	£64.00	£96.00
<i>Cantina Terlano - 14% ABV - Bright straw yellow with greenish reflections. Bouquet: This wine has a very varied and multifaceted bouquet, with ripe fruit notes of melon, white peach, pear or delicious apple, as well as aromas of quince jelly, chamomile and pineapple, together with mineral notes of flint.</i>				
Cervaro della Sala	-	-	£120.00	£185.00
<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>				
Cervaro della Sala(37.5cl	-	-	£70.00	£110.00



Mari Deli & Dining



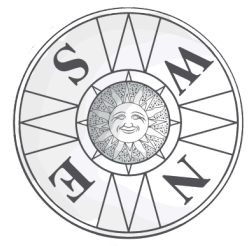
Vini Rossi/Red Wine

£9.50

	125ml	175ml	T.AWAY	IN
Primitivo Di Puglia	£8.00	£9.90	£16.50	£29.50
<i>MAGNIFICO- 13%abv Full-bodied red, with intense dark fruit flavours and mellow spice. Smooth and powerful, and balanced.</i>				
Valpolicella Superiore Ripasso	£9.50	£12.70	£25.00	£38.00
<i>Sartori di Verona - 14% ABV - Bright garnet red coloured wine, intense and persistent bouquet, dry and velvety taste with hints of cherry and small red fruits. Robust body, quite tannic and on the whole very harmonious.</i>				
Dolcetto D'Alba Roussot	£11.50	£15.30	£31.00	£46.00
<i>F. Rinaldi - 13% ABV - Brilliant ruby red with violet reflections, indicative of its vibrant character. The bouquet offers enticing aromas of red cherries, wild berries, and a hint of violets, complemented by spicy notes and a touch of almond.</i>				
Chianti Classico DOCG	-	-	£31.00	£47.00
<i>Le Corti ,Principe Corsini- 14% ABV -Of an intense ruby red, it releases floral hints of iris and notes of cherry, black cherry accompanied by a fine spiciness to the nose. On the palate, it is juicy and fresh, with a return of citrus and pomegranate.</i>				
Rocca Rubia, Carignano del Sulcis Riserva	-	-	£33.00	£50.00
<i>Santadi - 14.5% ABV Sparkling garnet red colour. Pronounced aroma of berries and spices. Dense and full flavour with a fascinating balance between fruit and tannin. A complex red with a gentle but persistent finish</i>				
Nebbiolo Langhe	£13.60	£18.10	£36.00	£54.00
<i>Produttori del Barbaresco- 14 % ABV -Hints of strawberries and ripe cherries and jam are followed by precious tertiary tones reminiscent of pepper, tobacco and tea leaves.</i>				
Aglianico	£14.70	£19.60	£39.00	£59.00
<i>Pietracupa Quirico- 13.5 % ABV -Very fragrant, recalling plums and black pepper, and acquires notes of leather with ageing. Structured, dynamic mouth feel, great flavour and pleasantly tannic finish.</i>				
Amarone Classico Reius	-	-	£49.00	£73.00
<i>Sartori- 15 % ABV -Ethereal and enveloping bouquet, sometimes with spicy or dried fruit or currant notes. Full and velvety flavour, with considerable structure.</i>				
Barolo	£18.20	£24.30	£51.00	£77.00
<i>Ascheri- 15 % ABV - Precisely balanced bouquet of wild berries, rose petals and beautiful herbal spice. Bright acidity on the palate, perfectly integrated tannins and beautifully emphasised primary fruit.</i>				
Brunello di Montalcino	-	-	£57.00	£85.00
<i>Il Poggione-14.5 % ABV - Lovely red fruit on the nose - cranberry and dried cherry, with hints of kirsch, white chocolate, cream, straw, violet and peppery spice.</i>				
Barbaresco	-	-	£58.00	£87.00
<i>Produttori Del Barbaresco -14.5 % ABV - A broad bouquet of red fruit and biscuits with a hint of minerality. The palate is characterised by a rich, solid structure and a continuous development that ends in a long, fragrant final.</i>				
Terre Brune	-	-	£69.00	£94.00
<i>Carignano del Sulcis Superiore- 15 % ABV - Dark, opaque ruby red with a brightening rim. Ripe fruit of blueberries, blackberries and figs on the nose, combined with thyme and some dark chocolate. Dense and fruity on the palate with a pleasant freshness, fine-grained tannins and a fruity finish.</i>				
Taurasi	-	-	£72.00	£97.00
<i>Pietracupa- 13.5 % ABV -Aromas of grilled meat, plum and a subtle honeysuckle note. Full-bodied with silky tannins. Spicy on the palate with lots of dried herbs and earthy spices.Great potential, wonderfully long and strong in character.</i>				



Mari Deli & Dining



Premium Red Wines

Tignanello (37.5cl)

Antinori- 15 % ABV - Dark, opaque ruby red with a brightening rim. Ripe fruit of blueberries, blackberries and figs on the nose, combined with thyme and some dark chocolate. Dense and fruity on the palate with a pleasant freshness, fine-grained tannins and a fruity finish. Nicely expressed varietal aromas with hints of black berry fruit. The palate is weighty, dense and vibrant with complex structure thanks to support of the acidity.

T.AWAY	IN
£115.00	£169.00

Tignanello

Antinori- 15 % ABV - The Tenuta (Estate) Tignanello have been named by the international press as among the most influential wines in Italy's viticultural history. Tignanello is a 14-month-old mix of 80% Sangiovese, 15% Cabernet Sauvignon, and 5% Cabernet Franc matured in French and Hungarian oak. It is characterised by a deep ruby red colour with notes of strawberries and pomegranate that give way to exquisite aromas of apricots and peaches, as well as vanilla, dried flowers and chocolate.

£194.00	£285.00
---------	---------

Guado al Tasso, Bolgheri Superiore

Marchese Antinori-14% ABV- Guado al Tasso is the marvellous Bolgheri estate of Marchesi Antinori. Here, Sangiovese gives way, for once, to the great international grape varieties, originally from the Bordeaux area, namely Cabernet Sauvignon, Merlot, and Cabernet Franc. Intense ruby red colour. The nose expresses attractive notes of sweet spices and ripe dark berries, liquorice root, leather and tobacco. On the palate the quality of the tannins is very graceful: silky on the entry and vibrant on the finish.

£218.00	£320.00
---------	---------

Ornellaia

Bolgheri-14.5%ABV- Red wine Aged in wood. 24 months in French oak barrels 225 L. Ornellaia Bolgheri Superiore is a red wine that on the nose delivers a bouquet of ripe red fruits, complemented by hints of vanilla and sweet tobacco. On the palate, it is velvety and smooth, boasting a rich yet refined tannic structure. An enveloping red wine, it exhibits a beautiful persistence, with a delightful flavour that beckons for a second taste.

£378.00	£555.00
---------	---------

Sassicaia

Tenuta San Guido-ABV 14%-A very fragrant Sassicaia with a nose of undergrowth, citrus and deep black fruit. Blackcurrant, cedar, black tea, a hint of balsamic and pine needles. Full, voluptuous and opulent, this vintage is long, structured and complete. The palate is energetic with a linear line of fresh tannins and acidity, showing a lovely blend of black fruit, oak spice, balanced freshness, rich texture and supple tannins.

£481.00	£707.00
---------	---------

Solaia

Marchesi Antinori -14%ABV- convinces on the palate with an intoxicating array of superripe black cherries, plums, cassis, mocha and sweet French oak. This vintage has an almost exotic quality and despite its considerable ripeness and opulence, it is never heavy but impresses with its exceptional finesse and balance. Minerals, graphite and crushed rock frame a long, seductive finish. A wonderful Solaia full of vintage and vineyard character.

£490.00	£720.00
---------	---------



Mari Deli & Dining



Beers & Bitter

Amacord Gradisca

Pale Italian larger made with 100% barley malt golden to colour, with floral aromas & a refreshing balanced taste. 5.2% ABV

Amarcord La Midona 500ml

Italian golden Ale, dry-hopping with a note of herbs & citrus, subtly strong and with rounded aromatic fragrances. 6.5% ABV

Amarcord La Volpina 500ml

Italian red ale with a special blend of hops & malt ruby red highlights, triggering fluctuations between sweet caramel notes & aromatic spiciness. 6.5% ABV

Baladin Issac 33cl

Italian white, Ale scent of yeast & citrus, which blend into harmonies of Coriander & oranges. 5% ABV

Baladin Birra Nazionale Gluten Free 33cl

Italian Ale made with 100% Italian ingredients, water, barley malt, hops & spices (bergamot and coriander). 6.5% ABV

Baladin Open Rock & Roll 33cl

Italian blonde Ale water, barley malt, American hops, yeast and pepper for an unmistakably Rock 'n' Roll character. 7.5% ABV

Birra Baladin Botanic Non Alcoholic 33cl

Italian non alcoholic beer with a light floral taste and pleasant bitterness. Passion flower added to this beer to give the beer a "zen touch".

Compari soda 70cl

Campari's prominent flavour 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% ABV

T.AWAY IN
£5.70 £8.60

£10.60 £15.90

£11.20 £16.80

£5.50 £8.20

£6.30 £9.40

£5.90 £8.90

£4.80 £7.50

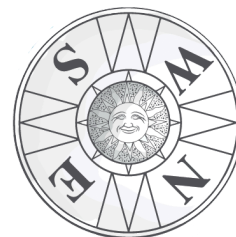
£3.80 £6.50

Liquors & Amaro

	Single	Double
Vecchia romagna	£4.25	£8.50
Montenegro	£4.25	£8.50
Averna	£4.25	£8.50
Branca menta	£4.25	£8.50
Fernet branca	£4.25	£8.50
Amaro lugano	£4.25	£8.50
Ramazzotti	£4.25	£8.50
Nocino	£4.25	£8.50
Marsala	£4.25	£8.50
Fragolino	£4.25	£8.50
Riga Black	£4.25	£8.50
Limoncello	£4.25	£8.50
Green Limoncello	£4.25	£8.50
Cynar	£4.25	£8.50
Disaronno	£4.25	£8.50
Fragenlco	£4.25	£8.50



Mari Deli & Dining



Cocktails

	Single	Double
Aperol Spritz <i>Aperol, prosecco and soda</i>	£10.00	-
Limoncello Spritz <i>Limoncello, prosecco and soda</i>	£10.00	-
Ugo Spritz <i>Saxof, prosecco and soda</i>	£10.00	-
Campari Spritz <i>Campari, prosecco and soda</i>	£10.00	-
Boulevardier <i>Bourbon, White Vermouth and Campari</i>	£13.00	-
Espresso Martini <i>Espresso coffee, Kahlua, Vodka, Sugar</i>	£13.00	-
Gin and Tonic <i>Gin & tonic</i>	£10.00	£14.00
Vodka and mix <i>Vodka and mix of your choice</i>	£10.00	£14.00
Special Mari Watermelon <i>Watermelon juice & vodka</i>	£10.00	£14.00
Negroni <i>Gin, Campari, Vermouth Torino</i>	£12.50	-
Negroni Sbagliato <i>Prosecco, Campari, Vermouth Torino</i>	£12.00	-
Americano <i>Campari, Vermouth Torino and soda</i>	£13.00	-
Wine Spritz <i>wine and club soda or sparkling water</i>	£10.00	

Italian Aperitif From 4pm to 6.30pm

Drink & Nibbles

+£3.00/Drink

Spirits

The Yamazaki 25ml	£9.5
The Yamazaki 12yo 25ml	£20
Redbreast 25ml	£8
Woodford reserve 25ml	£6
Blacklabel 25ml	£6
Bas Armagnac 25ml	£9.50
Sibona Porto	£6.50
Sibona Rum	£6.50
Sibona Whiskey	£6.50
Polí 1898	£7.50
Patron	£24.50
Don Julio 1942	£25
Azul reservado	£8
Don Julio reposado	



Mari Deli & Dining



Party / Chef's Table Menu

£40 per person

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

£45 per person

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

£50 per person

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

Menus are based on pre-order and are bespoke, customized to each client's requirements.

If you have a food allergy or specific dietary requirements, please inform a member of our team or ask for further information.



Scan the QR code to consult the list of allergens

TIO PEPE
ITV London
Restaurant
Awards 2005

Tio Pepe Restaurant of the Year	Amaya
London Tonight Evening Standard Award	Ma Cuisine, Ark Fish, Brahms, Little Bay, Mela, <u>Miraggio</u>
Best British Restaurant	The Goring, Bluebird Dining Room, Franklins, Inn the Park, Rivington Grill, Bar, Deli, St John
Best French Restaurant	Racine, Morgan M, Petit Max, Pied a Terre, Le Roussillon, Tom Aikens
Best Italian Restaurant	Passione, Al Duca, Assaggi, Enoteca Turi, Locanda Locatelli, Riva
Best Fish Restaurant	Fish Works, J Sheekey, One-o-One, Rasa Samudra, Le Suquet, Sweetings
Best Indian Restaurant	RasoiVineet Bhatia, Amaya, Cinnamon Club, Five Hot Chillies, Madhu's, Painted Heron
Best Oriental Restaurant	Roka, Cay Tre, Hakkasan, Royal China (Bayswater), Sushi-Say, Yauatcha
Best New Restaurant	Amaya, Cipriani, Inn the Park, RasoiVineet Bhatia, Roka, Yauatcha
Best Gastro-Pub Restaurant	The Fox, The Anchor and Hope, The Gun, The Hartley, The Havelock, The White Swan
Outstanding London Chef	Tong Chee Hwee- Hakkasan, <u>Rainer Becker- Zuma</u> , Vineet Bhatia- RasoiVineet Bhatia, Tom Aikens - Tom Aikens, <u>Rowley Leigh- Kensington Place</u> , <u>Shane Osborn- Pied a Terre</u>
Outstanding Front Of House Team	Le Gavroche, Clarke's, Frankie's, Menu at the Connaught, Racine, Savoy Grill
Outstanding Wine List	Enoteca Turi, Ark Fish, Brahms, Little Bay, Mela, <u>Miraggio</u>
LRA Award of Excellence	Nobu, Cambio de Tercio, Fino, Racine, St John, Tom Aikens
Outstanding Contribution	Alan Crompton-Batt