

bar marco

two course menu \$45
hospitality included

focaccia with sicilian olive oil \$8 marinated olives with bottarga \$6 prosciutto di san daniele & 24mo parm & 25yr balsamic \$15 add a bonus pasta! \$18

antipasti e insalata

kale caesar salad

anchovy & garlic/grana padano & crouton

bresaola salad (italian cured beef)

coldco greens & radish/tomato vin/lambrusco shallots/24mo parm

celery root sformato

italian-style soufflé/grana padano fonduta/celery oil/sunflower shoots

pork tonnato

pork loin/tuna & caper aioli/grissini breadsticks

yellowfin tuna crudo

calabrian chili "acqua pazza"/strawberry/pistachio

arancini

saffron risotto/mozzarella/red sauce

footprints farm asparagus

castelrosso cheese fonduta/basil & pistachio pesto/fava greens

pasta e secondi

acquerello risotto al funghi

ramp butter/mitchell's mushrooms/grana padano/pine nuts

potato gnocchi

red wine braised lamb/olives/pecorino

gemelli

prosciutto cotto/peas/cream & grana padano/mint & black pepper

fusilli vodka alla marco

sundried tomatoes/sicilian chili pepper/grana padano

spaghetti

smoked ramps/uni butter/tuna bottarga/herbed breadcrumbs

rigatoni

marco beef & pork ragu/soffritto & tomato/rosemary & thyme/grana padano

whole butterflied trout

pea shoot panzanella/cured lemon vinaigrette/radish

footprints farm bone-in pork chop +\$5

coldco broccolini/spring onion puree/roasting jus

bar marco

wines

bubbly

lambrusco

'rosso secco frizzante'/fizi/emilia-romagna ITA NV **14/63**

white

chardonnay

brea/central coast CA 2021 **15/68**

arneis/silvaner

'ben turno'/cocito/piedmont ITA 2022 **15/68**

red

gamay

'chiroubles'/michel guignier/beaujolais FRA 2022 **15/68**

pinot noir

'lovely lilly'/shelter/baden GER 2021 **15/68**

sangiovese/merlot/cabernet sauvignon

'casalone'/casali di bibbiano/tuscany ITA 2016 **15/68**

rosé wines we love by the bottle

pinot noir/gamay 'lemonade'/brianne day/willamette OR 2023 **68**

montepulciano 'cerasuolo'/mormaj/abruzzo ITA 2021 **68**

cocktails

6 hours to kingston

jamaican rum/olive oil infused banana liqueur/lemon/almond/orgeat **15**

mace windu

tequila/apple/beet/mezcal/lemon **15**

careless whisper

gin/lillet/ramazzotti aperitivo/bitters **15**

peppa pig

vodka/chateau/lemon/bell pepper syrup **15**

half monte

evan williams small batch/montenegro/russels 6 yr rye/bitters **15**

aperol spritz

aperol aperitif/prosecco/soda/orange **14**

non-alcoholic cocktail

chat with your server **9**

beers

peroni italian lager/peroni/12oz/5% **6**

lustra american pale ale/dancing gnome brewing/16oz/5.8% **10**

kellerbier german style pale lager/trace brewing/16oz/5.2% **10**