



# Mari Delicatessen



## Caffetteria

	Sm	Reg
<i>Espresso</i>		£ 1.70
<i>Espresso Macchiato</i>		£ 1.90
<i>Espresso Double</i>		£ 2.00
<i>Espresso Macchiato Double</i>		£ 2.20
<i>Caffè Americano</i>		£ 1.80
<i>Caffè Americano Macchiato</i>		£ 2.00
<i>Caffè Americano Double</i>		£ 2.10
<i>Caffè Americano Double Macchiato</i>		£ 2.40
<i>Caffè Latte</i>	£ 2.20	£ 2.50
<i>Cappuccino</i>	£ 2.20	£ 2.50
<i>Caffè Mocha</i>	£ 2.50	£ 2.95
<i>Flat White</i>	£ 2.65	£ 2.85
<i>Hot Chocolate Italian style</i>	£ 3.25	
<i>Hot Chocolate Italian style with fresh cream</i>	£ 3.55	
<i>Chai Latte</i>	£ 3.00	£ 3.25
<i>Babyccino</i>	£1.50	
<i>Iced Coffee</i>		£ 2.50
<i>Iced Coffee macchiato</i>		£ 2.70
<i>Iced Latte</i>		£ 3.00

## Loose Leaf Teas List

	IN	OUT
<i>Strong Breakfast</i>	£ 2.50	£ 2.95
<i>Earl Grey (the classic perfumed black tea)</i>	£ 2.50	£ 2.95
<i>Peppermint</i>	£ 2.50	£ 2.95
<i>China Gunpowder (the classic perfumed green tea)</i>	£ 2.50	£ 2.95
<i>Jasmine Pearl (Jasmine green tea)</i>	£ 2.80	£ 3.25
<i>Decaffeinated Ceylon (black tea)</i>	£ 2.50	£ 2.95
<i>Blanc d'Oranger (organic white tea)</i>	£ 3.95	£ 3.50
<i>Fruits de la Passion (green tea)</i>	£ 2.80	£ 3.25
<i>Chamomile</i>	£ 2.50	£ 2.95
<i>Roiobos</i>	£ 2.50	£ 2.95



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IN    OUT

## Continental Breakfast

<i>Pain au chocolat</i>	£ 1.95	£ 1.60
<i>Plain croissant</i>	£ 1.95	£ 1.60
<i>Multigrain croissant</i>	£ 2.40	£ 2.00
<i>Croissant with jam or nutella filling or other filling</i>	£ 2.80	£ 2.40
<i>Croissant/Toast with butter &amp; jam</i>	£ 3.60	£ 3.00
<i>Croissant/Toast with butter, jam &amp; fresh fruit</i>	£ 4.80	£ 4.00
<i>Croissant with ham &amp; cheese</i>	£ 4.20	£ 3.50

## Fusion

8 a.m. to 12 p.m.

<i><u>Venezia</u>: poached eggs on toast with baby spinach, avocado &amp; fresh tomatoes</i>	£ 8.40	£ 7.00
<i><u>Napoli</u>: smoked salmon, avocado, poached egg whites, tomato &amp; rocket</i>	£ 9.60	£ 8.00
<i><u>Cagliari</u>: greek (v) or soya yoghurt, granola, nuts, honey, fresh fruit (vg)</i>	£ 7.20	£ 6.00
<i><u>Roma</u>: oat crackers, avocado, fresh tomatoes, parsley &amp; grapefruit (vg )</i>	£ 8.40	£ 7.00
<i><u>Lecce</u>: burrata, scrambled eggs, tomatoes, rocket, parma ham &amp; avocado</i>	£ 13.50	£ 11.25

## Fresh Juices

<i><u>Everyday</u>: Orange or apple</i>	£ 4.80	£ 4.00
<i><u>Summer</u>: lemon, apple, ginger, aloe vera ,mint &amp; turmeric</i>	£ 5.40	£ 4.50
<i><u>Spring</u>: orange, carrot, lemon &amp; aloe vera</i>	£ 5.40	£ 4.50
<i><u>Autumn</u>: grapefruit, apple, celery, ginger, aloe vera &amp; turmeric</i>	£ 5.80	£ 4.70
<i><u>Winter</u>: beetroot, apple, lemon, ginger, cucumber, aloe vera &amp; turmeric</i>	£ 6.00	£ 5.00
<i><u>Detox</u>: kale, spinach, celery, cucumber, parsley, aloe vera, ginger, chilli &amp; turmeric</i>	£ 7.20	£ 6.00

## Smoothies & milkshakes

<i><u>Hawaii</u>: milk, strawberry &amp; banana</i>	£ 4.90	£ 4.10
<i><u>Barbados</u>: milk &amp; mixed berries</i>	£ 4.90	£ 4.10
<i><u>Santorini</u>: vanilla ice cream, caramel &amp; salted peanuts</i>	£ 5.40	£ 4.50
<i><u>Panareal</u>: hazelnut ice cream, coffee &amp; chocolate powder</i>	£ 5.40	£ 5.00
<i><u>Zante</u>: soya milk, banana &amp; berries (vg)</i>	£ 6.00	£ 5.00



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## Panini

<u>Capri:</u> buffalo mozzarella, cherry tomatoes, rocket, oregano & basil (v)	£ 6.70	£ 5.60
<u>Parma:</u> parma ham, buffalo mozzarella, cherry tomatoes & rocket	£ 7.20	£ 6.00
<u>Reggio:</u> gorgonzola, spicy salami, grilled courgettes & fresh mint	£ 5.70	£ 4.80
<u>Firenze:</u> Bresaola, buffalo ricotta, chives, rocket & fresh lemon	£ 6.30	£ 5.20
<u>Pisa:</u> rocket, sun-dried tomatoes, olives & grilled vegetables (vg)	£ 5.70	£ 4.80
<u>Milano:</u> nduja, burrata, baby spinach & sun-dried tomatoes	£ 6.90	£ 5.80

## Piadine Romagnole

<u>Bologna:</u> toasted piadina with mortadella, emmental & grilled aubergines	£ 6.00	£ 5.00
<u>Siena:</u> toasted piadina with ham, cheese & sun-dried tomatoes	£ 6.00	£ 5.00
<u>Ariccia:</u> toasted piadina with porchetta, smoked cheese & baby onions	£ 6.00	£ 5.00
<u>Roma:</u> toasted piadina with mixed melted pecorino cheeses (v)	£ 6.00	£ 5.00
<u>Venezia:</u> grilled courgettes & aubergines, peppers, sun-dried tomatoes (vg)	£ 6.00	£ 5.00

## Pizza al taglio

<u>Margherita:</u> slice of pizza: fresh tomato sauce & melted mozzarella (v)	£ 4.00	£ 2.80
<u>Vesuvio:</u> slice of pizza: fresh tomato sauce, pepperoni & melted mozzarella	£ 4.70	£ 3.50
<u>Vegetariana:</u> slice of pizza: fresh tomato sauce, vegetables & melted mozzarella (v)	£ 4.70	£ 3.50
<u>Vegana:</u> slice of pizza: mixed vegetables & olives (vg)	£ 4.70	£ 3.50
<u>Facaccia:</u> Slice of classic sfocaccia (vg)	£ 3.70	£ 2.50

## Dolci

<u>Caprese:</u> a delicious rich hazelnut & cocoa tart	£ 4.50	£ 3.00
<u>Mixed mignon patisseries</u>	£ 4.50	£ 3.00
<u>Buffalo panna cotta</u>	£ 4.50	£ 3.00
<u>Tiramisu</u>	£ 4.50	£ 3.00
<u>Cannoli siciliana:</u> pastry tubes with a creamy filling of goat's milk ricotta	£ 4.50	£ 3.00
<u>Mini cannoli:</u> mixed mini cannoli	£ 4.50	£ 3.00
<u>Buffalo cheese cake</u>	£ 4.50	£ 3.00
<u>Cakes of the day:</u> please ask for the cakes of the day		



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IN      OUT

## Antipasti

<u>Pane misto</u> : selection of breads	£ 2.40	£ 2.00
<u>Inizio</u> : olives, taralli & capers	£ 4.80	£ 4.00
<u>Bruschetta classica</u> : toasted bread with tomatoes & olive oil	£ 4.80	£ 4.00
<u>Antipasto della casa</u> : mixed vegetables of the day (vg)	£ 7.80	£ 6.50
<u>Tagliere di salumi</u> : selection of Italian salamis	£ 7.80	£ 6.50
<u>Misto formaggi</u> : selection of Italian cheeses	£ 7.80	£ 6.50
<u>Gran piatto</u> : selection of Italian salamis, Italian cheeses & vegetables antipasti (x2)	£ 24.00	£ 20.00

## Primi

<u>Gnocchi Sorrento</u> : gnocchi with tomato sauce & basil (vg)	£ 8.40	£ 7.00
<u>Lasagna bolognese</u> : classic lasagna bolognese with a twist - cream of buffalo milk	£ 9.60	£ 8.00
<u>Lasagna con carciofi</u> : lasagna made with artichokes & cream of buffalo milk (v)	£ 9.60	£ 8.00
<u>Parmagiana Mamma Maria</u> : oven-baked aubergines layered with tomato sauce (v)	£ 9.00	£ 7.50
<u>Salsiccia con friarielli</u> : Italian sausages with wild spinach	£ 9.60	£ 8.00
<u>Carpaccio Mari</u> : carpaccio cured raw beef finely sliced, rocket, parmesan & lemon	£ 9.60	£ 8.00
<u>Speciale del giorno</u> : please ask if we have a special of the day		

## Insalate

<u>Capitano</u> : rocket, baby spinach & capers (vg)	£ 5.40	£ 4.00
<u>Mamma Maria</u> : mixed leaves, vegetables, olives, sun-dried tomatoes, goat cheese (v)	£ 7.80	£ 6.50
<u>Miss Maria</u> : burrata, baby spinach, sweet peppers & speck (smoked parma ham)	£ 10.20	£ 8.50
<u>Mr Mario</u> : buffalo mozzarella, rocket, cherry tomatoes & avocado (v)	£ 10.20	£ 8.50
<u>Mariano</u> : rocket, parmesan shavings, lemon, olives & capers (v)	£ 6.60	£ 5.50
<u>Susy</u> : mixed leaves, cherry tomatoes, grilled vegetables, olives & capers (vg)	£ 7.30	£ 5.80
<u>Vincenzo</u> : baby spinach, boiled egg, olives, capers, anchovies, onion & courgettes (v)	£ 8.40	£ 7.00
<u>Anna</u> : rocket, smoked salmon, onion, walnuts, pearl barley & avocado	£ 9.60	£ 8.00

(v) = Vegetarian

(vg) = Vegan

We only serve food when the essential ingredients are at their best, so:  
- Occasionally some dishes on the menu won't be available  
- Sometimes there'll be dishes on offer which aren't on the menu  
Just ask!



# Mari Delicatessen



IN OUT

## Vini Bianchi

***Pinot Grigio Mongris Collio, 2017, Marco Felluga***

*An intense bouquet of acacia flowers, broom and apple, followed by an elegant, fruity palate, well-structured with a persistent finish.*

£ 14.74

***Vermentino di Bolgheri, 2016, Guado Al tasso***

*This shows the combination of crispness & breadth that marks Vermentino, with engaging citrus flavours and a long mineral finish. 100% Vermentino*

£15.07

***Grillo Cavallo delle Fate, 2017, Tasca***

*A concentrated, sophisticated expression of Grillo, offering taut aromas of citrus and herbs, good density on the palate, and a lip-smacking, almost salty finish. 100% Grillo*

£ 13.82

***Sauvignon Blanc Collio, 2017, Marco Felluga***

*Collio gives one of the most distinctive styles of Sauvignon: intense and fine on the nose with hints of sage, pepper and elderberry. The palate is bright and fresh with a long, pleasant finish. 100% Sauvignon Blanc*

£16.38

***Vigna del Monaco Falanghina, 2015, Ocone***

*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*

£14.55

***Gavi di Gavi La Meirana, 2017, Bruno Broglia***

*Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry, this is particularly characterful Gavi. 100% Cortese*

£14.65

***Cervaro della Sala (Chardonnay/Grechetto), 2016, Marchesi Antinori***

*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.*

£43.86

***Greco di Tufo, Masseria Pioppeto, 2017, Masseria Pioppeto***

100% Greco

Wine by the glass

£13.72



# Mari Delicatessen



IN OUT

## Vini Rosati

Scalabrone Bolgheri Rosato 2015, Guado Al Tasso

£12.99

*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*

Whispering Angel, Cotes de Provence Rose 2017, Caves d'Esclans, France

£20.62

*The palest of pale pinks, this delicate rosé offers a core of pretty stone fruit with some herbal notes. The palate is dry but smooth-textured, with an appetising mineral finish.*

## Red Wine

Pèppoli Chianti Classico 2014, Marchesi Antinori

£12.85

*Intense red fruit aromas are offset by delicate notes of vanilla and chocolate. Pleasantly lingering with a fresh, vibrant feel in the mouth. 90% Sangiovese, 10% Merlot & Syrah*

Vino Nobile di Montepulciano 2013

£15.37

Il Bruciato (Cabernet Sauvignon/Merlot/Syrah) 2014

£17.71

Barbaresco 2014, Alfredo Prunotto

£25.11

*A deep, complex nose with hints of liquorice, roses and raspberry. The palate is mouth-filling yet delicate and harmonious, with a velvety texture, great clarity, and a long, elegant finish. 100% Nebbiolo*

Badia a Passignano Chianti Classico Riserva 2011, Marchesi Antinori

£29.02

*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 savoury flavours, finishing long and vibrant. 100% Sangiovese*

Barolo 2014, Alfredo Prunotto,

£29.70

*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% Nebbiolo*

Rosso del Conte Contea di Sclafani (Nero d'Avola) 2012, Tasca d'Almerita,

£36.80

*An extremely complex, intense bouquet of wild berries, walnuts, cinnamon and tobacco leads to a richly concentrated, mouthfilling palate that combines thrilling old-vine depth with a certain deftness and elegance. 41% Nero d'Avola, 31% Periconone, 28% other red varieties*



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	IN	OUT
<i>Barolo Bussia 2010, Alfredo Prunotto,</i>		£46.92
<i>Imposing single-site Barolo. On the nose, an intense perfume of plum and ripe cherry with hints of flowers and spicy aromas. On the palate, concentrated and profound, with soft texture and a long finish</i>		
<i>Tignanello 2013, Marchesi Antinori</i>		£86.40
<i>The 2013 Tignanello is 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 a long, reverberant finish. 80% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet Franc</i>		
<i>Guado al Tasso (Cabernet Sauvignon/Merlot/Syrah) 2013, Guado Al tasso</i>		£69.65
<i>Powerful yet displaying great lightness of touch, this Guado Al Tasso has vibrant aromas of plum, blackberry, mint, liquorice and cassis, leading to a silky-smooth palate of beautiful poise and precision. 50% Cabernet Sauvignon, 27% Merlot, 20% Cabernet Franc, 3% Petit Verdot</i>		
<i>Solaia 2012 , Marchesi Antinori</i>		£167.33
<i>Complex fruit aromas with spices, black pepper, chocolate, coffee and vanilla. Generous, vibrant palate with more fruit notes and some minerality. A complex and elegant wine with a long, lingering finish.</i>		





# Mari Delicatessen



IN      OUT

## Liqueurs

<i>Po' Moscato di Poli Grappa, Jacopo Poli,</i>	£32.45
<i>Aromatic Muscat aromas of citrus fruit and orange flowers lead to a broad, mellow palate that remains deliciously floral all the way through to the finish. 100% Moscato</i>	
<i>Po' Merlot di Poli Grappa, Jacopo Poli</i>	£32.45
<i>A refreshing grappa with aromas of grape juice, freshly cut grass and hyacinth, and a satisfying, vigorous palate. 100% Merlot</i>	
<i>Po' Pinot di Poli Grappa, Jacopo Poli</i>	£32.45
<i>This sophisticated Pila, not Noir grappa presents a smooth, velvety mouthfeel alongside complex aromas of dried flowers, broom, hay and juniper. 100% Pinot Noir</i>	
<i>Poli Barrique 1994 Single Barrel Grappa 2000, Jacopo Poli</i>	£60.77
<i>This mature vintage grappa, aged for thirteen years in barrel, offers aroma of toasted wood, coffee, vanilla and cocoa, and a strong, persistent, harmonious palate.</i>	
<i>Poli Miele Honey Liqueur, Jacopo Poli</i>	£21.48
<i>Various local grapes, plus honey and herbs A sweet yet refreshing liqueur, with aromas of pine, juniper and acacia flowers.</i>	
<i>Grappa Tignanello, Jacopo Poli</i>	£33.58
<i>The Tignanello grappa is as complex and elegant as the wine from which it originates, layering savoury and floral aromas with a mouth feel of exquisite smoothness and balance. Sangiovese, Cabernet Sauvignon.</i>	





# Mari Delicatessen



IN    OUT

## Spirits

<i>Rum Nation - Panama 21yo, Decanter Rum, Panama</i>	£64.09
<i>Single Barrel, Four Roses (RR 09024), Germany</i>	£37.98
<i>Babicka Original Wormwood Vodka, Czech Republic</i>	£25.57
<i>Bas Armagnac 1988, Mousquetaire du Roy, France</i>	£69.92
<i>At over twenty years old, this Armagnac still shows exceptional brightness and fresh floral character on the nose. The palate is rounded but still vigorous, with a multitude of different exotic, spicy flavours. Folle Blanche, Ugni Blanc, 50% Baco</i>	
<i>Bas Armagnac VSOP, Mousquetaire du Roy, France</i>	£31.46
<i>This blend of spirits between five and nine years old offers an attractive, fresh apple aroma, with good depth and roundness on the palate. An initial toffee sweetness leads to the characteristic savoury Armagnac finish. Folle Blanche, Colombar, Ugni Blanc</i>	
<i>Costasera Amarone della Valpolicella Classico 2012, Masi</i>	£18.37
<i>Bright and intense on the nose with aromas of preserved cherries and dried plums together with hints of fruits of the forest and cinnamon. Good weight from the alcohol and structured on the palate, opening out to attractive aromas of cherries and vanilla. 70% Corvina, 25% Rondinella, 5% Molinara</i>	
<i>Il Bruciato, Tenute Guado al Tasso, Halves, Antinori 2015, Guado al Tasso,</i>	£12.60
<i>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.</i>	



# *Mari Delicatessen*



IN      OUT

## *Vini Frizzanti*

*Marchese Antinori Franciacorta Cuvée Royale, Tenuta Montenisa*

*£19.50*

*78% Chardonnay, 12% Pinot Noir, 10% Pinot Blanc*

*Champagne Testulat Carte d'Or Blanc de Noirs, France*

*£12.12*

*Rich, fruity champagne with notes of vanilla and peaches. Elegant and well-balanced. 50% Pinot Noir, 50% Pinot Meunier*