

## PANE E OLIVE

<b>MIXED OLIVES VG (139kcal)</b> ..... 4.00 Mixed marinated olives.	<b>FOCACCIA VG (464kcal)</b> ..... 5.00 Freshly baked here every morning using a traditional ligurian recipe served with Extra virgin olive oil and balsamic.	<b>GARLIC &amp; MOZZARELLA FOCACCIA V (840kcal)</b> .. 7.00 Our freshly baked focaccia with garlic butter and melted mozzarella.
<b>NOCELLARA OLIVES VG (139kcal)</b> ..... 5.00 Whole green Sicilian olives.	<b>GARLIC FOCACCIA V (663kcal)</b> ..... 6.00 Our freshly baked focaccia with garlic butter.	<b>SELECTION OF BREADS VG (751kcal)</b> ..... 5.00 Focaccia, Ciappe Italian flatbread and wholemeal sourdough served with extra virgin olive oil and balsamic for dipping.
<b>PESTO NUTS (244kcal)</b> ..... 3.00 Broad beans, peanuts and cashews coated in a basil pesto.		

## ANTIPASTI

<b>BOCCONCINI (471kcal)</b> ..... 7.00 Deep fried Buffalo mozzarella in lemon and marjoram breadcrumbs. With a spicy tomato sauce.	<b>CHICKEN LIVER PÂTÉ (677kcal)</b> ..... 9.00 With red onion marmalade, and wholemeal sourdough.	<b>CAPRESE SALAD V (360kcal)</b> ..... 8.00 Buffalo mozzarella, sliced beef tomatoes, basil and olives drizzled with extra virgin olive oil.
<b>ARANCINI V (336kcal)</b> ..... 7.00 Sicilian rice balls filled with spinach and smoked mozzarella. With spicy tomato sauce.	<b>CALAMARI FRITTI</b> Handcut crispy squid rings, lightly floured and fried. Served with lemon mayonnaise. <b>Small (447kcal) 9.00   Large (819kcal) 16.00</b>	<b>TOMATO BRUSCHETTA VG (457kcal)</b> ..... 7.00 Mixed cherry tomatoes, basil and garlic on toasted ciabatta finished with extra virgin olive oil.
<b>ZUPPA DI FUNGHI V (558kcal)</b> ..... 7.00 A rich and earthy soup of porcini, shiitake & oyster mushrooms. With our homemade focaccia.	<b>PRAWNS MARINARA (665kcal)</b> ..... 10.00 King prawns marinated in chilli and fennel seeds in a tomato white wine & garlic sauce. With our homemade focaccia.	<b>ANTIPASTI PLATE (321kcal)</b> ..... 9.00 Parma ham, Spianata Calabrese, Finocchiona salami, artichoke, semi dried tomatoes, chargrilled courgette, olives & caperberries.
<b>BURRATA (617kcal)</b> ..... 9.00 Whole Pugliese burrata with Parma ham, aged balsamic vinegar and pane carasau.		

## PASTA & RISOTTO

<b>BRAISED BEEF RAGU PAPPARDELLE (718kcal)</b> ..... 16.00 Braised beef slow cooked in red wine, black olives and herbs.	<b>RICOTTA &amp; SPINACH RAVIOLI V (712kcal)</b> ..... 15.00 Served in a sage & butter sauce.
<b>SEAFOOD LINGUINE (905kcal)</b> ..... 18.00 Prawns, whole mussels and squid in a crab & chilli sauce. Topped with bottarga.	<b>VEGANESCA SPAGHETTI VG (736kcal)</b> ..... 13.00 A puttanesca style sauce of olives, capers, tomato, chilli and garlic, topped with toasted mixed nuts, raisins, garlic and herb breadcrumbs.
<b>HOMEMADE LASAGNE (822kcal)</b> ..... 16.00 Slow cooked beef and lamb ragu layered with egg pasta, cheese and bechamel sauce.	<b>PENNE GIARDINIERA (1006kcal)</b> ..... 14.00 Our signature dish made up of crispy spinach balls with grated courgette sautéed in garlic, chilli and cheese, served with giant Pugliese penne.
<b>SPAGHETTI CARBONARA (1000kcal)</b> ..... 14.00 A mix of eggs, guanciale, cheese and black pepper.	<b>CHICKEN &amp; PESTO RISOTTO (1134kcal)</b> ..... 16.00 Chicken, spinach and pesto with Parmigiano-Reggiano shavings.
<b>RISOTTO AI FUNGHI V (703kcal)</b> ..... 15.00 A mix of porcini, shiitake & oyster mushrooms with garlic.	

Add Truffle oil (11kcal) 2.00 Add Chicken (134kcal) 3.00

## MARRIOTT FAVOURITES

<b>FISH &amp; CHIPS (868kcal)</b> ..... 17.00 Atlantic cod, crushed peas, chips & tartar sauce.
<b>BACON &amp; CHEESE BURGER (1210kcal)</b> ..... 17.00 Grilled beef patty, crispy bacon, melted cheese, brioche & house fries.
<b>CHICKEN &amp; AVOCADO CLUB SANDWICH (925kcal)</b> ..... 15.00 Chicken breast, sweet cure bacon, avocado, tomato, lettuce and mayo.

## PIZZA

<b>MARGHERITA (1597kcal)</b> ..... 13.00 Tomato sauce, Buffalo & Fior di latte mozzarella and cherry tomatoes finished with fresh basil and basil oil.
<b>PROSCIUTTO DI PARMA (1103kcal)</b> ..... 17.00 Tomato sauce and Fior di latte mozzarella, finished with Parma ham, rocket and Parmigiano-Reggiano shavings. Best served with chilli oil.
<b>BEETROOT &amp; GOAT'S CHEESE V (1417kcal)</b> ..... 16.00 Homemade beetroot pesto, Fior di latte mozzarella, goat's cheese, olives and walnuts, finished with chives and pumpkin seeds.
<b>MUSHROOM &amp; TRUFFLE V (1510kcal)</b> ..... 16.00 Fior di latte mozzarella, shiitake, oyster & button mushroom and white truffle paste finished with truffle shavings and fresh chilli.
<b>GIARDINIERA V (1280kcal)</b> ..... 14.00 Tomato sauce, Fior di latte mozzarella and courgettes sautéed with chilli & garlic, finished with a free-range egg baby spinach and Parmigiano-Reggiano shavings. Based on our famous Penne Giardiniera.
<b>PICCANTE (1423kcal)</b> ..... 16.00 Tomato sauce, Fior di latte mozzarella, Spianata Calabrese, Italian sausage, Calabrian 'nduja, fresh chilli and basil finished with burrata. Best served with basil oil.

## SECONDI

<b>GRILLED LAMB RUMP (1197kcal)</b> ..... 19.00 With salsa verde, sautéed potatoes, smoked pancetta and a light frittedda of artichokes, peas, edamame and pea shoots. <i>Frittedda is a stew of lightly sautéed vegetables and is a speciality of Palermo, the capital of Sicily.</i>
<b>CHICKEN SALTIMBOCCA (845kcal)</b> ..... 17.00 Chicken escalope with Parma ham and sage in a white wine sauce. Served with roasted potatoes, rocket & pesto.
<b>CHICKEN MILANESE (684kcal)</b> ..... 16.00 Chicken breast in crispy rosemary breadcrumbs. Served with slow roasted tomatoes and dressed salad leaves topped with Parmigiano-Reggiano.
<b>VEGANESE VG (844kcal)</b> ..... 15.00 Plant-based escalope in rosemary breadcrumbs. A vegan take on our classic Chicken Milanese. Served with slow roasted tomatoes and dressed salad leaves.
<b>PAN FRIED SALMON (785kcal)</b> ..... 20.00 Salmon fillet served with charred tender stem broccoli, rosemary and garlic roasted potatoes and hollandaise sauce.
<b>PAN FRIED SEA BASS FILLETS (825kcal)</b> ..... 18.00 Served on tomato & white wine salsa with sautéed garlic potatoes.
<b>6oz FILLET STEAK* (735kcal)</b> ..... 33.00 6oz* fillet steak with broccoli, mushrooms and tarragon butter.
<b>8oz CASTERBRIDGE SIRLOIN STEAK* (839kcal)</b> ..... 27.00 Dry-aged 8oz* Casterbridge sirloin with rosemary & garlic roasted potatoes and rocket.
<b>10oz RIBEYE STEAK* (1128kcal)</b> ..... 30.00 Chargrilled 10oz* Casterbridge ribeye steak served with fries and a green salad. Add Garlic Butter (247kcal)   Porcini Mushroom Sauce (125kcal)   Truffle Butter (260kcal)   Bearnaise Sauce (286kcal) 2.00

## SIDES

<b>ROSEMARY &amp; GARLIC ROASTED POTATOES VG (289kcal)</b> ..... 4.00
<b>BROCCOLI VG (344kcal)</b> ..... 5.00 Served with chilli, garlic and flaked almonds.
<b>GREEN BEANS VG (272kcal)</b> ..... 4.00
<b>SPINACH VG (272kcal)</b> ..... 4.00
<b>MIXED SALAD VG (208kcal)</b> ..... 5.00 Mixed leaves with yellow peppers, tomatoes, red onion, tenderstem broccoli and semi dried tomatoes, finished with a balsamic dressing.
<b>GREEN SALAD (171kcal)</b> ..... 5.00 Baby gem & rocket leaves with Parmigiano-Reggiano shavings, finished with a balsamic dressing.
<b>TOMATO SALAD VG (246kcal)</b> ..... 5.00 With red onion and a balsamic dressing.

## SALADS

<b>TUNA NICOISE (855kcal)</b> ..... 15.00 Fresh grilled tuna steak with anchovy fillets, soft-boiled egg, green beans, red onion, tomatoes, olives, yellow peppers, baby potatoes and croutons. Finished with a vinaigrette dressing.
<b>CHICKEN &amp; PANCETTA (1095kcal)</b> ..... 16.00 Chicken, pancetta and avocado with green beans, red onion, semi dried tomatoes, olives and mixed leaves. Finished with a balsamic dressing and crispy pancetta.
<b>GOAT'S CHEESE, AVOCADO &amp; BARLEY SALAD V (1147kcal)</b> ..... 14.00 Roasted goat's cheese, avocado, chargrilled courgette ribbons, rocket, baby spinach and semi dried tomatoes, tossed with pearl barley and finished with tomato & beetroot pesto, flaked almonds & toasted pumpkin seeds.
<b>CHICKEN CAESAR SALAD (610kcal)</b> ..... 16.00 Chicken breast, Caesar dressing, baby gem lettuce, croutons.

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V Indicates vegetarian option. VG Indicates vegan option.

Allergen Advice: We don't list every ingredient on our menu, if you have any allergies or intolerances please let us know so we can assist you before you order. We make our dishes fresh on site, so cannot guarantee that there will be no cross-contamination. All dishes may contain traces of nuts. We have a separate gluten-free menu available on request.  
\*All weights are approximate before cooking. A discretionary 12.5% service charge will be added to your bill