

# da MARA



Winner of **WELSH ITALIAN AWARD 2018** for  
“**CHEF OF THE YEAR 2018**”

Independently judged by the ALMA International Cookery School Team

“**BEST PIZZA 2018**”

Independently judged by Fortunata Rossano,

Manchester City FC Chef and Executive Chef at The Cheshire Cookery School



Winner of **SME Wales Award 2018** for

“**BEST ITALIAN DINING EXPERIENCE – CARDIFF 2018**”

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## PRIMI - STARTER

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<b>ZUPPA DEL GIORNO</b>	<b>£5.50</b>
Chef's fresh homemade soup of the day served with crispy bread	
<b>POLPETTE AL POMODORO</b>	<b>£6.95</b>
Homemade Italian meatballs served in a rich tomato sauce	
<b>GAMBERONI AL VINO BIANCO</b>	<b>£9.95</b>
Tiger prawns pan fried with garlic, parsley, lemon and white wine	
<b>CALAMARI FRITTI</b>	<b>£7.50</b>
Fresh squid in a crispy coating served with a citrus mayonnaise	
<b>ANTIPASTO MISTO DI TERRA</b>	<b>£19.95</b>
2 people to share - mix of fresh cured meats, olives, cheeses and bread	
<b>BRUSCHETTA (V) (Ve)</b>	<b>£5.50</b>
Rustic bread topped with fresh tomatoes, finished in the oven	
<b>GUAZZETTO DI COZZE E VONGOLE</b>	<b>£7.50</b>
Mix of clams and mussels in a fresh tomato sauce served with rustic toasted bread	
<b>MOZZARELLA IN CAMICIA</b>	<b>£6.95</b>
Baked mozzarella wrapped in cooked ham and served on a bed of fruit coulis and balsamic dressing	
<b>RANA PESCATRICE</b>	<b>£8.95</b>
Fresh pan-fried Monk fish served on a bed of puréed garlic, chilli, anchovies, capers and tomato	

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## PASTA & RISO

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**SPAGHETTI BOLOGNESE** **£6.50/£11.50**

Spaghetti pasta served in a rich homemade Bolognese sauce

**PENNE PANCETTA E FUNGHI** **£12.95**

Penne pasta served with Italian pancetta, mushrooms and white wine

**SPAGHETTI SCOGLIO** **£14.95**

Spaghetti pasta cooked with cherry tomatoes, garlic, mussels, squids and baby prawns

**PENNE AL SALMONE** **£14.95**

Penne pasta cooked in a delicate sauce made with garlic, tomatoes, smoked salmon and vodka

**GNOCCHI ALLA NORMA (V) (Ve - without mozzarella)** **£6.50/£11.95**

Potatoes gnocchi served on a tomato, basil, aubergine and mozzarella sauce

**TAGLIATELLE AMATRICIANA** **£11.50**

Typical Italian recipe - Tagliatelle pasta with pancetta, cherry tomatoes, red onions, basil and chilli

**TROFIE VONGOLE E BOTTARGA** **£13.95**

Trofie pasta served with clams, cherry tomatoes, garlic, parsley and Bottarga (Sardinian dried Caviar)

**TAGLIATELLE ALLA NUCCIO (V)** **£12.50**

Tagliatelle pasta sautéed with butter & sage served on a bed of creamy porcini mushroom sauce

**RISOTTO ALLA CLAUDIA** **£6.95/£13.50**

Arborio rice cooked with wild mushrooms and white wine finished with truffle oil

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## SECONDI - MAINS

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### ALL OUR MEATS ARE OF WELSH ORIGIN

All the dishes below are served with seasonable vegetables and potatoes

**COSTOLETTE DI AGNELLO** **£17.95**

Welsh rack of lamb marinated in paprika then grilled and finished with grated dark chocolate

**POLLO CACCIATORE** **£13.95**

Welsh chicken breast cooked with peppers, capers, olives, white wine, fresh herbs and tomato sauce

**CARNE DEL GIORNO** **£POA**

Fresh meat of the day

**GAMBERONI CON PANCETTA** **£19.50**

King prawns wrapped in pancetta and cooked in garlic, cherry tomato and brandy sauce

**BRANZINO AL FORNO** **£17.95**

Fresh whole filleted seabass cooked on a bed of sliced potatoes and served with aioli sauce (parsley, garlic, black peppers and mayonnaise)

**PESCE DEL GIORNO** **£POA**

Fresh fish of the day

### SIDES

Olives (V) (Ve)	<b>£2.95</b>
Bread & oil (V) (Ve)	<b>£2.95</b>
Chips or roasted potatoes (V) (Ve)	<b>£3.20</b>
Mix side salad (V) (Ve)	<b>£3.50</b>
Mix of roasted vegetables & potatoes	<b>£3.20</b>
Garlic bread made with homemade focaccia base	<b>£5.95</b>

### STEAK SAUCES

Peppercorn	<b>£2.50</b>
Red wine sauce	<b>£2.50</b>

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## PIZZE

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### 12" Stone baked in traditional Italian log burning oven

**MARGHERITA** £8.95  
Tomato sauce, mozzarella, basil and olive oil

**MARINARA (v)** £7.50  
Tomato sauce, garlic, oregano, basil, olive oil and anchovies (no mozzarella)

**COTTO E FUNGHI** £10.95  
Tomato sauce, ham, mushrooms and mozzarella

**4 STAGIONI** £11.95  
Tomato sauce, mozzarella, ham, mushrooms, olives and artichokes

**CAMPAGNOLA (Ve)** £10.95  
Tomato sauce, cherry tomatoes, artichokes, red onions, olives, basil, olive oil, rocket salad

**DIAVOLA** £11.95  
Tomato sauce, mozzarella, spianata Calabra, 'Nduja and olives

**CALABRESE** £12.95  
Tomato sauce, mozzarella, peppers, Italian sausage, 'Nduja and chips

**BOSCAIOLA** £12.95  
Mascarpone & tomato sauce, mozzarella, Italian sausage and mushrooms

**GENTLEMAN** £11.95  
Mascarpone & tomato sauce, mozzarella and Parma ham

**CORLEONE** £10.95  
Tomato sauce, mozzarella, basil, meatballs, olive oil and parmesan cheese

**CAPRICCIOSA** £10.95  
Tomato sauce, mozzarella, salami, peppers and Goat cheese

**MAMMA MIA** £11.95  
Mozzarella, broccoli, sausage and chilli flakes (No tomato sauce)

**NUCCIO** £12.95  
Tomato sauce, mozzarella, meatballs, sausage, pancetta and spicy salami

**GIUSEPPE** £11.95  
Tomato sauce, mozzarella, wurstell, chips and pancetta

**NORMA (v)** £9.95  
Tomato sauce, mozzarella, aubergines, basil, olive oil, parmesan cheese

All pizzas are also available as calzone at the supplement of £1.50  
all pizzas can be served with buffalo mozzarella at the supplement of £2.00

### **FOOD ALLERGIES AND INTOLERANCES**

Please speak to our staff about the ingredients in your meal when making your order