

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

INSALATA DI POLPO E CALAMARI **£7.50**

Salad of fresh Octopus and squid marinated in garlic, parsley, lemon served with thinly chopped carrots and courgettes

BRESAOLA, RUCOLA E GRANA **£6.95**

Freshly cut Italian bresaola served on a bed of rocket and marinated in lemon oil and topped with grated parmesan cheese

PARMIGIANA DI MELANZANE **£6.50**

Traditional Italian parmigiana, layers of aubergines, tomato sauce, mozzarella and fresh basil

CARASAU, PECORINO E CRUDO **£7.95**

Wafer thin Sardinian bread oven baked with Pecorino cheese and served with prosciutto and cherry tomatoes

BRUSCHETTA (V) (Ve) **£5.95**

Rustic fresh toasted bread topped with chopped tomatoes, oil, garlic and oregano

GUAZZETTO DI COZZE AL POMODORO **£6.50**

Fresh mussels cooked with spicy tomato sauce and basil served with rustic toasted bread

CALAMARI ALLA GRIGLIA **£7.50**

Whole squid chargrilled served with garlic, oil and seasoned to perfection

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PASTA & RISO

SPAGHETTI VONGOLE **£13.95**

Spaghetti pasta cooked with clams, cherry tomatoes, garlic and Sardinian grated Bottarga (Sardinian dried Caviar)

PENNE PUTTANESCA (Ve) (V) **£6.50/13.00**

Penne pasta cooked with peppers, cherry tomatoes, basil, garlic, olives and chillies

GNOCCHETTI SARDI AL RAGU' DI CINGHIALE **£6.50/£12.50**

Homemade Sardinian gnocchi cooked in a rich wild boar ragu

TAGLIATELLE AMATRICIANA **£11.50**

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

RISOTTO PORCINI **£6.95/£13.50**

Arborio rice cooked with porcini mushrooms and fresh sage

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SECONDI - MAINS

All the dishes below are served either with seasonable vegetables and
Potatoes, mix salad or chips

COSTOLETTE DI AGNELLO	£17.95
Welsh rack of lamb cooked with garlic, rosemary and red wine sauce	
POLLO GORGONZOLA (GF)	£14.95
Welsh chicken breast cooked with in a rich blue cheese sauce	
SALTIMBOCCA ALLA ROMANA	£16.95
Veal scallops wrapped with Parma ham and cooked in a sage and white wine sauce	
CARNE DEL GIORNO	£POA
Fresh meat of the day - Please ask a member of staff	
FRITTO MISTO	£15.95
Deep fried mixture of king prawns, squid and whitebait	
BRANZINO ALL'ACQUA PAZZA (GF)	£17.95
Fresh whole filleted seabass roasted and served with spicy cherry tomato sauce	
PESCE DEL GIORNO	£POA
Fresh fish of the day - Please ask a member of staff	

SIDES

Olives (V) (Ve)	£2.99
Bread & oil (V) (Ve)	£2.99
Chips or roasted potatoes (V) (Ve)	£3.50
Mix side salad (V) (Ve)	£3.50
Mix of roasted vegetables & potatoes	£3.50
Garlic bread made with homemade focaccia base	£3.50/£5.99

STEAK SAUCES

Peppercorn	£2.50
Red wine sauce	£2.50

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PIZZE

12" Stone baked in traditional Italian log burning oven

MARGHERITA (v) £8.95
Tomato sauce, mozzarella, basil and olive oil

MARINARA (v) £6.95
Tomato sauce, garlic, oregano, basil and olive oil (no mozzarella)

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

OUTMAN (v) £10.95
Mozzarella, cherry tomatoes, mushrooms, olives, red onions and basil (no tomato sauce)

MARK £12.95
Buffalo mozzarella, pistachio cream and mortadella (no tomato sauce)

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

AYOUBE (v) £10.95
Mozzarella, smoked cheese, cherry tomatoes, aubergines and basil (no tomato sauce)

DARIO £11.95
Tomato sauce, mozzarella, spicy salami, 'Nduja, peppers and blue cheese

A FONNI £11.95
Tomato sauce, mozzarella, red onions, blue cheese, aubergines and salame Milano

CAPRINO £10.95
Tomato sauce, mozzarella, salami Milano, goat cheese and peppers

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 £3.00

FOOD ALLERGIES AND INTOLERANCES

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