

CHICKEN

Pollo Griglia £11.95
Plain char-grilled butterflied chicken breast.

Pollo Cacciatora £12.95
Chicken breast in a sauce of tomato, peppers, onions, mushrooms and olives, finished with fresh basil.

Pollo Panchetta £12.95
Chicken breast cooked in a sauce of cream, leeks, bacon, parmesan cheese and garlic.

Pollo Pepe £12.95
Chicken breast cooked in a sauce of cream, demi-glace, brandy and peppercorns.

Pollo Diana £12.95
Chicken breast cooked with brandy, demi-glace, French mustard, onions and mushrooms.

Pollo Piccante £12.95
Chicken breast cooked with onions and garlic in a chilli tomato sauce.

Pollo Kiev £13.95
Classic bread-crumbed chicken breast filled with garlic butter and parsley.

Pollo Mexicana £13.95
Sliced chicken breast cooked with peppers and onions in tomato and finished with a sweet chilli sauce. Garnished with steamed rice.

Pollo Romagna £14.95
Chicken breast cooked in a creamy lobster bisque and garnished with 5 tiger prawns.

Pollo di Mare £15.45
Chicken breast cooked with tiger prawns, baby prawns, mussels and smoked salmon, smothered in a creamy seafood sauce.

Pollo Martino's £15.95
Chicken breast cooked with smoked bacon, 3 king prawns, paprika cream and Sambuca.

Pollo Crema £12.95
Chicken cooked with onions, mushrooms and peppers in a cream and brandy sauce.

Pollo Valdostana £13.95
Flattened chicken breast covered in breadcrumbs and pan-fried, topped with tomato cheese and Parma ham.

MEAT DISHES

Served with thick cut chips, fries or seasonal vegetables

Our locally sourced steaks are aged for a minimum of three weeks, and plain steaks come accompanied with a roast tomato and pan fried onion garnish.

8oz Rump* £11.95
A popular tasty cut from the rear quarter, similar to sirloin, but less tender.

8oz Sirloin* £15.95
Cut from the centre of the short loin which consistently produces great flavour and texture.

10oz Extra Mature Grand Select Rib-eye £19.95
Locally sourced from prime English cattle, this cut is both dry and wet aged giving it a distinctive flavour and texture.
(Limited stocks. please ask if available)

8oz Fillet** £19.95
From the long fillet, this is the tenderest cut and is trimmed of all fat.

8oz Extra Mature Grand Select Fillet Steak . £23.95
Locally sourced from prime English cattle, this cut is both dry and wet aged giving it a distinctive flavour and texture
(Limited stocks, please ask if available)

16oz T-Bone* £19.95
From the short loin, this tasty cut includes both fillet and sirloin on a T-shaped bone

Add Sauce £2.50
Choose from
Creamy Diana – Al 'pepe - Pizzaiola – Arrabiata – Garlic & butter

SURF & TURF Add - £5.00
3 juicy King prawns in garlic butter sauce.

Garlic mushroom and truffle oil Add - £4.00
Top your steak with creamy garlic mushrooms and truffle oil.

PORK DIAVOLO £13.45
Chargrilled Pork tenderloins with onion, peppers and jalapenos in a tomato chilli sauce.

PORK ROMA £13.45
Chargrilled Pork tenderloins in white wine and tomato sauce with cherry tomatoes, onions and basil.

PORK MILLANAISE £13.95
Bread crumbed pork fillets, golden fried and served with a mushroom rich Diane sauce.

*All weights are approximate before cooking.
1oz = 28g uncooked weight.

**Well done Fillet Steak = If you prefer your fillet well done, please consider having your steak cooked as medallions to avoid excess shrinkage and drying.

MARTINOS

ITALIAN KITCHEN

BREADS

Bread and Olives £2.95

Garlic Bread Pizza £4.50

Garlic Bread with Tomato £4.95

Garlic Bread with Mozzarella £4.95

Garlic Bread with Mozzarella and red onion £5.25

Garlic Bread with tomato and Mozzarella..... £5.95

STARTERS

Chef's Soup of the Day (V) £3.95
Served with home-made bread (vegetarian option available on request)

Bruschetta Pomodori (V) £4.45
Chopped tomato, garlic, red onion, basil & olive oil served on toasted focaccia bread with parmesan shavings and sweet balsamic reduction.

Bucce de Patate (V) £4.45
Deep fried potato skins served with garlic mayonnaise dip.

Pate della casa £5.60
Home-made chicken liver pate with a berry coulis and Italian toast.

Cocktail di Gamberetti £5.95
Baby prawns with Marie-rose sauce served on crisp leaf lettuce.

Funghi Trifolati (V) £4.95
Mushrooms sautéed in a garlic cream sauce served on toasted focaccia.

Bruschetta Caprino (V) £5.45
Baked goats cheese and roasted peppers and onion. Served on toastad focaccia bread and finished with balsamic reduction.

Polpettoni £5.45
Home-made seasoned pork and beef meatballs in a spicy tomato sauce topped with parmesan shavings. Served on Italian bread.

Halloumi (V) £3.95
Grilled Halloumi cheese served on mixed leaf with honey mustard sauce and crumbled walnuts.

Sanguinaccio £5.50
Pan-fried black pudding rounds served with bacon and leek cream sauce or a creamy peppercorn sauce.

Cozze £6.95
Fresh steamed mussels with garlic, cream, white wine and parsley OR garlic, chilli and tomato.

Calamari Fritti £5.95
Deep fried squid rings served with home-made tartar sauce dip.

Caesar Salad (Starter) £4.95 (Main) £6.95
(add chicken £1.00 starter - £2.00 main)
Crispy lettuce, streaky bacon, croutons and parmesan cheese tossed in a creamy Caesar sauce.

Involtini £5.95
Fresh buffalo mozzarella wrapped in Parma ham. Baked in the oven and dressed with basil oil.

Gamberoni £7.95
King prawns in tomato, chilli and garlic OR garlic butter, white wine and parsley.

Antipasto Rustico della casa (per person) £7.95
A mixture of starters ideal to share (minimum 2 people sharing)

PASTA

Choose from Penne, Spaghetti or Tagliatelle

REGULAR PASTA

Pomodoro (V)	£6.95
Slow cooked Italian tomato sauce with fresh basil.	
Arrabiata (V)	£7.50
Napoli tomato sauce, garlic, fresh chilli and cracked black pepper.	
Primavera (V)	£7.95
Mixed seasonal vegetables in a light garlic cream and tomato sauce.	
Bolognese	£7.95
Traditional Italian ragu made with pork and beef mince and fresh herbs.	
Carbonara	£7.95
Lightly smoked pancetta, parmesan cream and cracked black pepper.	

CLASSICO PASTA

Alfredo Classico	£8.45
Authentic pine-nut Pesto cream, mushrooms and diced chicken breast.	
Polpette	£8.45
Home-made seasoned pork and beef meatballs in a spicy tomato sauce.	
Salsa all'amatriciana	£7.95
Bacon, onion and garlic cooked in tomato sauce with white wine, oregano and parmesan, finished with a touch of chilli.	
Bosco	£7.95
Chicken, onions, mushrooms and garlic in a light cream and tomato sauce.	
Lasagne	£7.95
Seasoned minced pork and beef with layers of pasta and béchamel sauce.	
Finocchio	£8.45
Pork and beef meatballs with sun blushed tomato Pernod cream and tomato sauce.	
Penne al Forno	£7.95
Oven baked penne with creamy Bolognese, peas, ham and garlic, topped with mozzarella.	
Diavolino	£7.95
Spicy chicken, pepperoni, onions, jalapenos, chilli and garlic in a tomato sauce.	

SEAFOOD PASTA

Aldolino	£8.45
Baby prawns, onions and peppers in a spicy cream and tomato sauce.	
Vodka Salmone	£7.50
Smoked salmon and dill cooked in a vodka cream sauce with a touch of tomato.	
Neptuna	£8.95
Tuna, onions, garlic and mixed olives in a tomato and white wine sauce.	
Pescatore Diabolo	£7.95
Tiger prawns, mussels and onions in a tomato and white wine sauce with garlic and chilli.	
Frutti de Mare	£9.95
A good selection of seasonal fish and shellfish in a lobster bisque and dill cream sauce.	

RISOTTO

Risotto Gamberetti	£8.95
Prawns, onion, asparagus, white wine, cream, tomato finished with parmesan cheese.	
Risotto Contadina	£8.95
Chicken, onion, peas, white wine, cream, tomato and basil finished with parmesan cheese.	
Risotto Vegetale	£8.95
Mixed seasonal vegetables in tomato sauce with white wine, garlic and parmesan cheese.	
Risotto Salmone	£8.95
Smoked salmon, onion and peas with white wine, cream and tomato.	
Risotto di Mare	£9.95
A good selection of seasonal fish and shellfish in cooked in a delicate lobster bisque cream sauce.	

PIZZA

Margherita (V)	£6.95
Classic tomato and mozzarella.	
Pizza Tonno	£8.95
Classic tomato and mozzarella, topped with tuna and red onion	
Pizza Prosciutto Funghi	£7.95
Classic tomato and mozzarella, topped with ham and mushrooms.	
Pizza Pepperoni	£7.95
Classic tomato and mozzarella, topped with spicy pepperoni.	
Pizza Pollo Kiev	£8.25
Classic tomato and mozzarella, topped with chicken, mushrooms and garlic.	
Pizza Pollo Inferno	£8.45
Classic tomato and mozzarella, chicken, mushrooms, jalapenos, onion, chilli. (Hot)	
Pizza Quattro Stagioni	£8.45
Classic tomato and mozzarella topped with ham, mushroom, onions and mixed peppers.	
Pizza Hawaiian	£8.25
Classic tomato and mozzarella topped with ham and pineapple	
Pizza Bolognese	£7.95
Classic tomato and mozzarella, topped with Bolognese sauce.	
Pizza Versuvius	£8.95
Classic tomato and mozzarella, topped with spicy meatballs, onion, garlic and chilli oil. (Hot)	
Pizza Caprino (V)	£7.95
Classic tomato and mozzarella, topped with goats cheese, roasted peppers and caramelised onions.	
Pizza Carnivore	£8.95
Classic tomato and mozzarella, topped with chicken, bolognaise, ham and pepperoni.	
Pizza Calzone Verde (V)	£7.95 (Add ham for £1.00)
Folded pizza with mozzarella, tomato, onions, peppers & mushrooms.	
Pizza Martino's	£10.95
Topped with chicken, steak, tiger prawns, mushrooms, onions and our own smoky BBQ tomato sauce.	

Add Chili or Garlic 25p
Extra Toppings £1 each
(Tiger Prawns or steak £2.50)

FISH & SEAFOOD

Served with veg. chunky chips or French fries

Salmon Milano	£13.95
Salmon steak served with cherry tomatoes in a creamy lobster sauce.	
Salmon Portofino	£14.95
Salmon steak cooked with baby prawns and broccoli in a cream sauce.	
Seabass	£12.95
Seabass fillets with cherry tomatoes in white wine, parsley, garlic and olive oil.	
Cozze	£11.95
Steamed mussels served in white wine, cream and garlic or spicy tomato and garlic sauce. Served with home-made chunky chips.	
Gamberoni	£15.95
Succulent King prawns pan-fried and served in garlic butter or spicy tomato and garlic sauce.	

SIDES & SALADS

French Fries	£2.45
Chunky Chips	£2.95
Onion rings	£2.95
Vegetables	£2.95
Tomato and onion salad with basil oil	£2.95
Rocket shaved parmesan and balsamic salad	£2.95
Mixed garden salad with vinaigrette dressing ..	£2.95

If you suffer from a food allergy or intolerance, please let your waiter know upon placing your order

While careful effort is taken to avoid cross contamination when processing allergen free dishes. We do not have a specific allergen free area, and process foods that contain allergens in the same kitchen.

We can however ensure that any meals specifically requested to be prepared gluten free can be made gluten free. We cannot guarantee that any meal from our main menu is gluten free (no more than 20 parts of gluten per million) but we are able to tailor dishes to individual requirements if informed.