

Da Marco offers a window into the flavours of Italy from within the heart of Marsalforn.
Inspired by Amalfi Coast iconic eateries, the restaurant will offer you the experience of traditional Italian style dishes and wines.

Grilled Bread (2 pieces)

Garlic Cheesy Bread 	€4.50
Grilled bread inhouse garlic butter fior di latte	
Bruschetta Da Marco 	€5.65
Grilled bread tomato & onion mix stracciatella olive oil	
Da Marco Open Baguette	€11.00
Pizza dough potatoes Sicilian sausage basil pesto grana shavings oregano	
Perfect combination to add:	
Marinated Olives   	€5.65
Sicilian green olives kalamata olives garlic chili olive oil	

Sharing Platters (serves 2)

Antipasto Misto	€26.00
A selection of cured ham and cheeses vegetables focaccia grissini fruits	
Cuoco Preferito	€23.00
Mortadella di pistachio San Daniele parma ham burrata olives sundried tomatoes pistachio focaccia	
Fritto Misto	€29.00
Calamari rings white bait trill prawns tartare sauce	

Pasta / Risotto

Al Olio  	€12.00
Fresh spaghetti garlic parsley chilli olive oil	
Alla Norma 	€12.25
Fresh cavatelli tomato sauce garlic eggplant basil ricotta salata	
Burrata & Sundried Tomato Pesto 	€12.25
Fresh mafaldine burrata sundried tomatoes toasted almonds pecorino spinach	
Da Marco Special (can be served as pasta or risotto)	€13.50
Fresh casarecce beef mushrooms sundried tomatoes truffle cream pecorino	
Bolognese 	€12.75
Fresh tagliatelle beef mince tomato sauce red wine beef stock	
Carbonara	€13.50
Fresh spaghetti egg yolk pecorino grated parmesan guanciale	
Salsiccia Arrabbiata (can be served as pasta or risotto) 	€12.50
Fresh trofie tomato sauce Sicilian sausage garlic basil chili olive oil	
All'Amatriciana	€12.50
Fresh rigatoni guanciale basil tomato sauce ricotta insalata	
Pasta alla Zozzano 	€12.50
Fresh paccheri Sicilian sausage tomato sauce egg yolk	
Da Marco Cacio e Pepe	€12.50
Fresh linguine guanciale truffle pecorino parmesan pepper	
Pistachio Chicken (can be served as pasta or risotto)	€13.75
Fresh garganelli creamy pistachio pesto chicken stracciatella	
Nduja Chicken	€13.50
Fresh trofie spicy nduja chicken pancetta cream spinach	
Gnocchi Quattro Formaggi 	€13.75
Potato gnocchi cheddar edam gorgonzola parmigiano	
Gamberi e Zucchini (can be served as pasta or risotto)	€14.50
Fresh linguine prawns zucchini prawn bisque cherry tomatoes mascarpone cream	
Tuna Pesto 	€13.50
Fresh tagliatelle local tuna basil pesto white wine onions pistachio cherry tomatoes	
Vongole 	€15.00
Fresh spaghetti vongole cherry tomatoes garlic basil olive oil parsley white wine	
Frutti di Mare (can be served as pasta or risotto) 	€16.25
Fresh linguine vongole cozze prawns calamari cherry tomatoes garlic olive oil	
Octopus Pasta 	€13.75
Fresh spaghetti calamari cherry tomatoes capers olives tomato sauce	
Salmon Alfredo	€13.50
Fresh trofie salmon cream caviar zucchini vodka	
Stuffed Pasta	
Ravioli alla Nonna 	€12.50
Sheep cheese stuffed ravioli tomato sauce garlic grated pecorino	
Ravioli Carbonara	€15.00
Crispy guanciale egg yolk & pecorino stuffing egg yolk grated pecorino	
Ravioli Da Marco	€14.75
Beef short rib stuffed long ravioli porcini & truffle cream grated pecorino	
A supplement of €5 for main course dishes	
Baked Pasta	
Cannelloni al Ragu	€16.50
Cannelloni pasta bechamel ragu sauce fior di latte	
Cannelloni Ricotta e Spinaci 	€16.00
Cannelloni pasta ricotta spinach tomato sauce fior di latte	

Antipasti e Primi Piatti

Duo of Arancini	€12.75
Pistachio & speck arancini classic ragu arancini truffle mayo	
Calamari Fritti	€13.85
Fresh calamari rings tartare sauce lemon	
Caprese 	€12.50
Mozzarella di bufola tomatoes basil olive oil	
Burrata 	€13.50
DOP burrata cherry tomatoes basil rucola basil pesto olive oil focaccia	
Smoked Salmon Involtini 	€13.50
Smoked salmon burrata rucola lemon caviar	
Tuna Tartare  	€13.50
Fresh tuna lemon caviar olive oil	
Beef Carpaccio 	€14.00
Beef fillet rucola grana shavings pickled onion olive oil	

Main Course
Di Terra

Ribeye alla Da Marco	€28.50
300g steak pistachio & speck arancini mashed potatoes grilled cherry tomatoes barolo jus	
Tagliata di Manzo 300g 700g 	€25.00 €48.00
Black angus beef tagliata rucola cherry tomatoes parmigiano shavings extra virgin olive oil	
Parmigiana di Pollo	€21.00
Breaded chicken breast mozzarella parma ham tomato sauce	
Stuffato di Coniglio	€22.00
Rabbit stew potatoes carrots peas onions garlic tomato sauce	
Porchetta	€23.00
Crispy stuffed pork belly garlic & rosemary stuffing mashed potatoes wild mushroom & truffle cream	
Di Mare	
Grilled Octopus 	€26.50
Fresh octopus garlic roasted red pepper sauce olive oil lemon	
Baked Crusted Salmon	€22.50
Fresh salmon fillet citrus and herb crust dill & lemon cream	
Grilled Calamari & Prawns	€26.00
Local baby calamari king prawns garlic cherry tomatoes lemon	
Pesce del Giorno	market price
Cooking methods: grilled aquapazza al sale	

Salads

Bufola & Parma Salad	€16.50
Fresh mozzarella di bufola parma ham mixed leaf salad croutons balsamic dressing	
Smoked Salmon & Stracciatella Salad 	€16.50
Smoked salmon stracciatella cherry tomatoes mixed leaf salad lemon dressing sesame seeds	
Grilled Chicken Salad	€16.25
Marinated grilled chicken breast mixed leaf salad cherry tomatoes croutons grana shavings oregano garlic mayo	

Contorni

Crispy Fries	€3.50	Caponata	€3.50
Roasted Potatoes	€3.50	Italian Salad	€3.00

Ask your server for our selection of homemade desserts.



Note; Please be aware that our dishes might still come in contact with traces of allergens prepared in the same setting. Speak to our manager for further clarification.

We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur. We have processes in place to minimise that happening, but there is a great deal of gluten in the air and on our work surfaces.