

ASSAGGIO

GARLIC BREAD (3 PIECES)	£2.50
BRUSCHETTA (2 PIECES)	£2.50
Chargrilled ciabatta rubbed with garlic & olive oil topped with fresh tomatoes & basil	
CHEF'S SALUMI BOARD	£11.50 FOR 1 PERSON £18.00 FOR 2 PEOPLE
Platter of Italian cured meats, roasted vegetables & mozzarella	
CESTINO DI PANE	£2.00
Bread basket with extra virgin olive oil	

ANTIPASTI

FORMAGGIO DI PECORA	£8.50
Warm goat's cheese, topped with walnuts on baby spinach, drizzled with honey	
DEMARTINO CAESAR SALAD	£8.50
House speciality with eggs, anchovy, croutons & pine nuts	
INSALATA TRICOLORE	£9.50
Avocado, buffalo mozzarella & beef tomatoes	
COZZE ALLA PROVINCIALE	£9.50
Mussels in a sweet chilli, garlic & tomato sauce served on toasted bread	
GRIGLIATA DI VERDURE	£9.50
Grilled seasonal vegetables drizzled with olive oil	
CALAMARI ALLA BRACE	£11.90
Fresh chargrilled squid with red chillies & lemon (AVAILABLE GOLDEN-FRIED)	
GAMBERONI PICCANTI	£12.50
Grilled king prawns with garlic & chillies	
MELANZANE ALLA PARMIGIANA	£9.50 / £14.00
Baked aubergine with melted mozzarella & tomato salsa	

CLASSIC PASTAS

WHEAT & GLUTEN-FREE PASTA AVAILABLE ON REQUEST

SPAGHETTI AGLIO OLIO E PEPERONCINO	£10.50
Spaghetti with chillies, garlic & extra virgin olive oil	
SPAGHETTI POMODORINI FRESCHI	£10.50
Spaghetti with cherry tomatoes, garlic & fresh basil	
PENNE ALL'ARRABBIATA	£10.50
Penne with tomato, red chillies & garlic	
SPAGHETTI ALLA BOLOGNESE	£13.20
Spaghetti in a bolognese sauce	
SPAGHETTI ALLA CARBONARA	£13.20
Spaghetti with fresh cream, pancetta (ITALIAN BACON) & parmesan	
LASAGNE CLASSICHE	£13.50
Traditional homemade lasagne	

PASTA E RISOTTI

PENNE ALL'AMALIA	£12.50
Penne with tomatoes, mozzarella & cream	
RIGATONI CON POLPETTE E SALSICCIA	£15.50
Rigatoni with Tuscan sausages & meatballs	
PAPPARDELLE AL RIBEYE	£18.90
Pappardelle with prime Ribeye steak, truffle oil & basil	
LINGUINE CON VONGOLE	£17.50
Linguine with fresh clams, garlic & chilli	
PAPPARDELLE AI PORCINI	£15.50
Pappardelle with wild mushrooms & shallots	
LINGUINE CON FRUTTI DI MARE	£17.50
Linguine with mixed fresh seafood	

PESCE

OUR FISH IS CAREFULLY SELECTED & SUPPLIED ON A DAILY BASIS

SALMONE CON SPINACI	£20.50
Fresh grilled wild salmon served with sautéed spinach	
BRANZINO AI FERRI	£20.50
Fresh whole roasted seabass with herbs	
TONNO ALLA GRIGLIA	£23.50
Seared sashimi tuna steak (SERVED RARE) with lemon & olive oil	
GAMBERONI DEMARTINO	£23.90
Grilled king prawns with garlic & chillies, served with rice	

CARNE

MAIN DISHES ARE GARNISHED WITH SEASONAL VEGETABLES

SCALOPPINE ALLA MILANESE CON PASTA	£17.90 / £18.90
Chicken or veal escalope in golden breadcrumbs with pasta pomodoro DEMARTINO CLASSIC	
RACK OF LAMB	£21.50
Traditional roasted cut of lamb on the bone (MINIMUM 4 RIBS)	
NODINO DI VITELLO	£22.90
Large grilled veal chop marinated in lemon juice & rosemary CHEF'S SPECIAL	
BISTECCA ALLA RIBEYE	£24.60
Prime Ribeye, choice cut, flame-grilled	

INSALATE

DEMARTINO CHICKEN CAESAR SALAD	£15.50
House speciality with grilled chicken, eggs, anchovy, croutons & pine nuts	
INSALATA NICOISE	£16.50
Fresh grilled tuna, eggs, anchovy, green beans, olives, potato, tomatoes & olive oil	

CONTORNI

PATATE AL ROSMARINO	£3.50
Sautéed potatoes with rosemary	
ZUCCHINI FRITTI	£3.50
Deep fried courgettes	
SPINACI	£3.50
Sautéed or creamed spinach	
INSALATA MISTA	£3.50
Italian mixed salad	
PATATE FRITTE	£3.50
French fries	
INSALATA DI RUCOLA	£3.50
Wild rocket salad with parmesan shavings	
INSALATA DI POMODORO E CIPOLLA	£3.50
Tomato & onion salad	
BROCCOLI	£3.50
Fresh broccoli	
MISTO DI VERDURE DEL GIORNO	£5.00
Mixed vegetables of the day	

DOLCI

TIRAMISU	£6.50
Traditional homemade Italian favourite	
AFFOGATO	£6.50
Vanilla ice cream covered with hot espresso coffee	
TORTA DI MELE	£6.50
Warm homemade apple pie with ice cream	
GELATO MISTO	£6.50
Selection of Italian ice creams (CHOICE OF 3 SCOOPS) Vanilla, Pistachio, Chocolate, or Strawberry	

DESSERT WINES

ALL SERVED BY THE 100ML GLASS

MOSCATO D'ASTI	2017	£6.00
Gently and delightfully sparkling with intense peach & tropical fruit flavours. Extremely silky.		
MARSALA SUPERIORE DOC 'GARIBALDI' DOLCE	NV	£7.00
Rich and lusciously sweet. A perfect end to any meal.		
VIN SANTO DEL CHIANTI, BONACCHI	2006	£8.00
A traditional Tuscan sweet wine with heady aromas of toffee & caramel.		
PASSITO DI PANTELLERIA, CARLO PELLEGRINO	2015	£9.50
Vibrant notes of apricot & oranges with fresh orange peel & beautifully balanced sweetness.		
RECIOTO DI SOAVE LA PERLARA, CA'RUGATE	2015	£10.00
Intensely perfumed but beautifully fresh with aromas of ripe mango and peach with a long caramelised orange finish.		

HOT BEVERAGES

SELECTION OF TEAS	£1.80
ESPRESSO	£2.00
DOUBLE ESPRESSO	£2.80
CAPPUCCINO	£2.80
CAFFE LATTE	£3.00
FRESH MINT TEA	£2.80

FOR SPIRITS, LIQUEURS, PORT AND AFTER-DINNER SPECIALITIES PLEASE REFER TO OUR DRINKS MENU

WELCOME TO OLD TRADITIONS!

Demartino is a family-run, traditional Italian restaurant, serving wholesome Italian food covering all regions in Italy.

Along with our daily specials and extensive pasta dishes, we have a wide selection of fresh fish and meats delivered daily and cooked to perfection by our talented creative chefs.

The restaurant has been an institution within the Fitzrovia area since 1990 and is well-known for its relaxed atmosphere, comfortable surroundings and welcoming staff. The old black and white family photos adorning the walls add to the warmth and friendliness of the venue, making it perfect for any occasion.

In addition to the 60-seater ground floor restaurant, we have a private function room on the lower ground floor which accommodates up to 30 seated guests.

Whatever your requirements, Demartino is the perfect venue to host your special event.

The restaurant is fully air-conditioned.



demartino RESTAURANT DON

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Some of our foods may contain allergens. Please speak to a member of staff for more information. A discretionary 12.5% charge will be added to your bill.