

MAZZOLI

At the Tyneside Tavern

STARTERS

Zuppa Homemade soup of the day with warm ciabatta (v)	£4.10
Parfait di pollo Smooth chicken liver pate with toasted ciabatta and roasted tomato chutney	£5.25
Bruschetta Rustica Warm ciabatta bread, fresh tomato, garlic, basil, aged balsamic and olive oil	£4.95
Insalata Caprese Tomato and mozzarella salad with torn basil, balsamic and dressed rocket (v)	£4.95
Calamari fritti Deep fried floured calamari tossed in white pepper and fresh lime juice	£6.25
RECOMMENDED BY MAZZOLI	
Cozze Vapore Fresh mussels cooked with garlic, white wine, cream and fresh parsley.	£5.95
Cozze Marinara Fresh mussels cooked with garlic, red wine, tomato sauce and fresh parsley.	£5.95
Antipasto Mazzoli A fine selection of salami milano, mortadella, parma ham, buffalo mozzarella, grilled marinated vegetables.	£7.25
Antipasto Di Verdura Grilled and marinated vegetables, buffalo mozzarella, rocket and aged balsamic.	£6.75
Gamberetti Maria Rosa Our own version of the classic prawn cocktail.	£5.95
Crostini di Funghi Warm ciabatta bread topped with mushrooms in a garlic and rosemary cream.	£4.95

PASTA

Penne Arrabbiata (v) Penne pasta with tomato, garlic, chillies and parsley	£8.25
Rigatoni Norcino Rigatoni pasta with Italian sausage ragu, cream and shaved parmesan	£10.25
Linguine Carbonara Cooked Traditional Italian style linguine pasta with pancetta, egg, parmesan, garlic and oil	£8.95
Rigatoni Contadina (v) Rigatoni pasta with artichokes, courgettes and grilled peppers in a tomato sauce	£9.25
Linguine Bolognese Linguini pasta with our homemade traditional meat sauce	£9.50
Penne pollo pesto Penne pasta with chicken, green pesto, garlic and cream	£9.75
Rigatoni Mazzoli King prawns, spinaci, pernod, garlic and cream	£10.25
RECOMMENDED BY MAZZOLI	
Linguine ai frutti di mare Linguine pasta with mixed sea food, garlic and tomato sauce	£10.95
Lasagne al forno Mamma mazzoli's oven baked lasagne with dressed salad	£8.95

PIZZA'S

(Traditional style stone baked, thin base pizza with herb tomatoes and mozzarella)	
Margherita Tomato, mozzarella and oregano	£7.95
Funghi e pollo Mushroom and chicken	£9.50
Del mare Mixed seafood of the day	£10.25
Tre formaggi Blue cheese, mozzarella and goats cheese	£9.50
Funghi a prosciutto Ham and mushroom	£9.25
Americana Salami, fresh chillies and black pepper	£9.25
Quattro Stagioni Ham, mushrooms, olives and artichokes	£9.25
Mediterranea Goats cheese, sundried tomato, olives, prosciutto, rocket and parmesan shavings	£9.50
Rusticana Peppers, mushrooms, chicken, black olives and artichokes	£9.75
Mazzoli Calzone Choose your own fillings with herb tomatoes and mozzarella	£10.25
Carbonara Pizza White sauce flavored with garlic and parmesan, pancetta and mozzarella	£8.95

RISOTTO

Risotto con funghi (v) Arborio rice with mushrooms, garlic and cream	£9.25
Risotto di carne Arborio rice with Italian cured meats, garlic and herb tomato sauce	£10.25
Risotto Mare Arborio rice with with mixed sea food, garlic, white wine and cream	£10.95

FISH

Pesce e patatine Traditional breaded or battered haddock, fries, dressed salad and tartare sauce	£10.95
Filetto di eglefino Oven baked fillet of haddock, topped with mozzarella and herb tomatoes	£10.95
Branzo al Limone Whole seabass cooked with rosemary, garlic and lemon, Tuscan potatoes and salad garnish	£14.95
RECOMMENDED BY MAZZOLI	
Branzo mare e monti Whole sea bass with cherry tomatoes, garlic, fresh chillies and oil, on a bed of Tuscan potatoes, dressed salad	£14.95

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DI CARNE

Pollo alla Cacciatore	£11.95
Breast of chicken with tomatoes, peppers, mushrooms, onions, olives and white wine	
Pollo alla Milanese	£10.95
Breast of chicken in bread crumbs on a bed of linguine, herb tomato sauce	
Pollo Mazzoli	£11.95
Breast of chicken, pancetta, mushroom, garlic and white wine cream	
Maiale Milanese	£10.95
Pork milanese, breaded fillet of pork with a mushroom cream on a bed of linguine pasta	
Portofolio	£12.95
Fillet of pork folded with prosciutto ham, mozzarella, mushroom, tomato and brandy cream	
RECOMMENDED BY MAZZOLI	
Mazzoli hamburger di bistecca	£10.95
Steak burger with salami milano, mozzarella and pesto, fries and onion rings	

STEAKS

Bistecca alla griglia	£22.50
10 oz rib eye steak, warm tomato and mushrooms, fries and salad garnish	
Bistecca pizzaiola	£22.50
10 oz rib eye steak topped with mozzarella and herb tomatoes, fries and salad garnish	
Bistecca Mazzoli	£22.50
10 oz rib eye topped with blues cheese and rocket, fries and salad garnish	

SIDE ORDERS

Garlic ciabatta bread	£3.95
Garlic ciabatta bread with cheese	£4.25
Olive Miste: Selection of marinated olives	£3.95
Mixed salad	£2.00
Onion Rings	£1.75
Peppercorn cream sauce	£1.75
Mushroom cream sauce	£1.75
Diane sauce	£2.00

TO FINISH

Tiramisu	£5.25
Sponge soaked in coffee liqueur, mascarpone, cream and cocoa powder dusting	
RECOMMENDED BY MAZZOLI	
Torta di formaggio	£4.95
Chefs homemade cheesecake of the day	
Formaggi Misto	£6.75
Selection of Italian cheeses with artisan biscuits, grapes and chutney	
Affogato	£4.95
Italian vanilla ice cream, served with a shot of espresso	
Coppa fragola	£5.75
Vanilla ice cream, strawberries, crushed meringue cream and strawberry sauce	
Coppa Amarena	£5.75
Vanilla ice cream with Italian cherries and cream	
Mazzoli Bocker Glory	£5.75
Selection of ice cream, fruit, strawberry and chocolate sauce, cream and cocoa dusting	

PLEASE SEE THE BLACK BOARD FOR THE DESSERT OF THE DAY

FULL SELECTION OF BRODIES COFFEE

Mount Etna Espresso Beans 100% Arabica	
Ristretto	£1.95
Espresso	£1.95
Double espresso	£2.45
Americano	£1.95
Cappuccino	£2.25
Cafe macchiato	£2.45
Latte	£2.75
Mocha	£3.25
Flat white	£1.95
Hot chocolate	£2.80

Selection of tea available from £1-50

We are pleased that 80% of our Menu can be Offered As Gluten Free

Customer Information

Most of our dishes are celiac friendly or can be adapted to suit dietary needs, please ask for more information.

Please note that our dishes may contain one or more of the following allergens:

Cereal, Peanuts, Nuts, Fish, Shellfish, Sesame seeds, Eggs, Milk, Soya, Celery, and Celeriac.

If in doubt please ask a member of staff.