

MARCONATO

The Home of Italian Cooking

CHRISTMAS SET MENU

3 COURSES FOR £33

Starter

CALAMARI

Deep fried squid rings with salad & Marconato dressing

or **FUNGHI RIPIENI**

Oven baked mushrooms with garlic, salad & dough balls

or **MOZZARELLA IN CARROZZA**

Deep fried mozzarella in bread crumbs
with salad & Marconato dressing

or **FIG & GOATS CHEESE BRUSCHETTA**

Oven baked fresh figs with melted goats cheese
and a sprinkle of balsamic vinegar & honey

or **PRAWN COCKTAIL**

Prawns served with salad & home made Marconato sauce

or **COZZE FRESCHE**

Fresh mussels cooked in garlic, white wine OR tomato sauce

or **PIZZA GARLIC & TOMATO BREAD**

Thinly rolled flat bread with tomato sauce & fresh garlic

Main Course

GRASS FED BEEF RUMP STEAK (8OZ)

Prime grilled rump steak with peppercorn sauce,
served with salad & chips

or **POLLO ALLA MILANESE
CON SPAGHETTI**

Breast of chicken in bread crumbs
served with spaghetti bolognese

or **GRILLED LAMB CHOPS**

Lamb chops marinated in olive oil, garlic & Marconato
seasoning, served with potatoes & salad

or **VENISON STEAK**

Prime grilled venison fillet steak with onions, garlic,
olive oil, brandy, demi-glace, stilton cheese,
served with salad & chips

or **OSTRICH FILLET STEAK**

Prime grilled ostrich steak with bechamel sauce, garlic,
a touch of tomato sauce, a hint of chilli and white wine,
served with salad & chips

or **TRUFFLE TORTELLONI**

Truffle filled tortelloni with shavings
of parmigiano reggiano

or **SEABASS**

Grilled seabass with hollandaise sauce
served with potatoes & salad

or **LINGUINE LOBSTER**

Fresh prime lobster meat with tomato & bechamel sauce,
garlic, onions, hint of fresh chilli & white wine

or **FUSILLI PESTO FORNO**

Fusilli pasta, pesto, chicken breast, garlic, bechamel sauce,
red onions, mozzarella cheese & mushrooms

or **RAVIOLACCI**

AL FUNGHI PORCINI

Ravioli pasta filled with porcini mushrooms, ricotta cheese,
parmigiano reggiano cheese, grana padano cheese,
with garlic, onions, bechamel sauce & white wine

or **LARGE AMERICANO HOT PIZZA**

Pepperoni sausage, mozzarella, tomato sauce
with hot green peppers

or **LARGE SPICY BEEF
& CHICKEN CALZONE**

Spicy beef & chicken, green peppers, garlic, fresh chilli,
mozzarella cheese, onions, garnished with rocket
& strips of red peppers or jalapeno peppers

Pudding

**CHOOSE ANY ONE DESSERT
FROM THE DESSERT MENU**

Wines

WHITE WINES

TOSCANO BIANCO STRACCALI (House Wine) A fruity light dry wine from a blend of Trebbiano & Malvasia di Toscana, excellent with pizza & pasta. **Bottle 75cl 1700p Glass 440p**

PINOT GRIGIO TRENTO VILLA VESCOVILE A full bodied, fruity dry white wine with a delicate & pleasant bouquet, ideal with fish, white meat & pasta dishes. **Bottle 1890p**

PINOT GRIGIO BLUSH A light fresh & fruity rose wine with a delicate mellow flavour, ideal for all dishes. **Bottle 1860p**

SAUVIGNON DOC FRIULI GRAVE I MAGREDI Fully mature grapes harvested predominantly by hand in order to achieve a maximum soft & fruity intensity with a smooth finish. **Bottle 1910p**

GAVI DI GAVI VALFRIERI Produced exclusively from Cortese grapes, this is one of Piemonte's best white wines, fruity & dry with a delicate bouquet, excellent with fish & white meat dishes. **Bottle 2300p**

VERDICCHIO CLASSICO JESI An elegant light dry white wine produced from Verdicchio grapes, with a delicate smooth finish ideal for starters, fish & chicken dishes. **Bottle 1920p**

CHARDONNAY RAUDII From one of the best wine producing regions of northern Italy, a lightly aromatic wine with delicate notes of tropical fruits. Ideal with fish and pasta dishes. **Bottle 2300p**

PINOT ROSE SPARKLING Brut rose, crisp & refreshing, this stylish fizz is a Marconato favourite. **Bottle 2100p**

CHAMPAGNE **Bollinger** **Bottle 5500p**
House Champagne **2800p**
Prosecco **2100p**

BOTTEGA GOLD PROSECCO Bottega Gold is a fresh, crisp & aromatic ultra premium Prosecco with a pale straw yellow colour. This luxurious Prosecco from Venice is made from hand picked grapes & is more than a match for any Champagne. A luxury drink.

Bottle 20cl 900p Bottle 75cl 4400p

RED WINES

TOSCANO ROSSO STRACCALI (House Wine) A light fruity dry red wine produced mainly from Sangiovese di Toscana, ideal with pizza & pasta dishes. **Bottle 75cl 1700p Glass 440p**

RAUDII SALICE SALENTINO A full bodied, smooth & well rounded ruby red wine produced from a blend of Corvina & Merlot grapes, excellent with meat dishes. **Bottle 1920p**

CHIANTI CLASSICO STRACCALI A smooth full bodied red wine, with an intense & persistent bouquet, produced from grapes cultivated around Castellina-in-Chianti. An excellent accompaniment to meat dishes. **Flasks 1ltr 2300p**

RAUDII MERLOT IGT DOMINI VENETI One of the most sought after & well known wines of northern Italy. The Raudii is full bodied & very smooth, with a well rounded flavour & an intense persistent scent of mature fruit. Highly recommended! **Bottle 2400p**

RIOJA CRIANZA II Crianza is a very attractive Rioja that will not let you down. Judged by any criteria, from colour to aroma, this is a classic Crianza. Quite syrupy & with a back note of dry plums, this is a complex wine & yet, very easy to drink. Comes highly recommended. **Bottle 2600p**

BAROLO VALFIERI Aged for at least 3 years, Barolo is often described as the 'King of Italian Wines', dry & full bodied with great length of flavour, excellent with steaks. **Bottle 4000p**

TIGNANELLO ANTINORI Vintage 2011/2012 Tignanello is produced by the famous Antinori winery in Tuscany & is primarily a blend of Sangiovese & a small percentage of Cabernet Franc & Cabernet Sauvignon. A very intense ruby red wine, fruity & complex on the nose, with a rich full bodied flavour & a long persistent finish. **Bottle 12000p**

Beers & Spirits

Beers

Peroni Beer Nastro Azzuro 5.2 % a.b.v. 33cl **400p**

Peroni Beer Nastro Azzuro 5.2 % a.b.v. 66cl **670p**

Budweiser Sol **400p**

Desperados Tequila A legendary beer - totally original with fresh notes of lemon and the rich flavour of tequila **400p**

Whiskys 40% a.b.v.

Bells, Southern Comfort, Jack Daniel's, Jameson 25ml **310p**

Brandy & Liqueurs 40% / 28% a.b.v.

Brandy, Sambucca, Grappa, Strega, Amaretto, Baileys, Tia Maria, Pimms **330p**

Spirits 37.5% a.b.v. - **Gin, Vodka, Bacardi** 25ml **310p**

Aperitif - **Martini, Cinzano, Sherry, Campari** **310p**

Soft Drinks

Orange juice 250p **Filter coffee** 230p

Apple juice 250p **Cappuccino** 270p

Tomato juice 250p **Caffe latte** 290p

Cranberry juice 250p **Espresso** 210p

Coke/Diet coke 250p **Double espresso** 270p

Fanta/Sprite 250p **Liqueur coffee** 490p

Lemonade 170p **Teas** 250p

Orange squash 140p **Hot chocolate** 250p

Mineral water 250p **Mint tea** 220p

(still or sparkling) **Herbal tea** 220p

Home made organic lemonade 260p

Elderflower sparkling presse 260p

J2O Orange & Passion fruit 260p

Pomegranate & Elderflower sparkling juice 260p

Hot Drinks