

# MARCONATO

*The Home of Italian Cooking*

## SET MENU

3 COURSES FOR £30

### *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*

#### **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* **POLLO ALLA CREMA**

Breast of chicken in a cream & white wine sauce served  
with potatoes & fresh mushrooms

#### *or* **TILAPIA**

Grilled tilapia with lemon sauce, black pepper,  
garlic, hint of chilli, white wine sauce,  
served with fries & salad

#### *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* **VENISON STEAK**

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

#### *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* **GRASS FED RUMP STEAK SALAD**

Grilled Rump Steak strips, goats cheese, red peppers,  
tomato, olives, mixed leaf salad & croutons, served with  
baked dough balls & Marconato dressing

### *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**
- Apple juice** **250p**
- Tomato juice** **250p**
- Cranberry juice** **250p**
- Coke/Diet coke** **250p**
- Fanta/Sprite** **250p**
- Lemonade** **170p**
- Orange squash** **140p**
- Mineral water** **250p**  
(still or sparkling)
- Home made organic lemonade** **260p**
- Elderflower sparkling presse** **260p**
- J2O Orange & Passion fruit** **260p**
- Pomegranate & Elderflower sparkling juice** **260p**

### Hot Drinks

- Filter coffee** **230p**
- Cappuccino** **270p**
- Caffe latte** **290p**
- Espresso** **210p**
- Double espresso** **270p**
- Liqueur coffee** **490p**
- Teas** **250p**
- Hot chocolate** **250p**
- Mint tea** **220p**
- Herbal tea** **220p**