

MARCONATO

The Home of Italian Cooking

Antipasti

- ❖ **MARINATED OLIVES** 160p
- ❖ **GARLIC BREAD** 380p
Baked dough sticks with garlic butter
- ❖ **BAKED DOUGH BALLS** 380p
Served with garlic butter
- ❖ **MIXED LEAF SALAD** 380p
Served with dressing
- ❖ **FUNGHI RIPENI** 570p
Oven baked mushrooms with garlic, salad & dough balls
- ❖ **BRUSCHETTA** 510p
Served with fresh chopped tomatoes, onions & pesto
- ❖ **BRUSCHETTA FUNGI** 550p
Mushrooms baked with cream, bechamel sauce, red onions, garlic, parsley & a sprinkle of balsamic vinegar
- ❖ **MOZZARELLA & TOMATO SALAD** 490p
Slices of mozzarella & tomatoes, with sun dried tomato & olives
- PROCIUTTO E MELONE** 650p
Parma ham & melon
- CALAMARI** 760p
Deep fried squid rings with salad & Marconato dressing
- ❖ **MOZZARELLA IN CARROZZA** 590p
Deep fried mozzarella in bread crumbs with salad & Marconato dressing
- COZZE FRESCHE** 760p
Fresh mussels cooked in garlic, white wine OR tomato sauce

Zuppe - Soups

- PASTA E FAGIOLI COM POLLO** 650p
Penne pasta, cannellini beans, chicken chunks, garlic, onions & a hint of chilli
- ZUPPA DI VERDURE (VEGETABLE SOUP)** 550p

Salads

- CHICKEN CAESAR SALAD** 1020p
Chicken breast, anchovies, parmesan, green salad, croutons & dough balls served with Caesar salad dressing
- ❖ **MARCONATO SALAD** 1020p
Rocket, sundried tomatoes, peppers, bocconcini mozzarella, onions, pesto, olives & extra virgin olive oil served with baked bread sticks
- SALADE NICOISE** 1020p
Tuna, free range eggs, anchovies, capers, olives, mixed leaf salad, fine green beans, new potatoes & tomatoes, served with Marconato dressing & baked dough balls
- POLLO SALAD** 1020p
Chicken breast, goats cheese, red peppers, tomato, olives, mixed leaf salad & croutons, served with baked dough balls & Marconato dressing

Oven Baked Specials

- LASAGNE AL FORNO** 1020p
Layers of pasta with meat, garlic & a bechamel sauce

Other Variations

- FUSILLI PESTO FORNO** 1020p
Fusilli pasta, pesto, chicken breast, garlic, bechamel sauce, red onions, mozzarella cheese & mushrooms
- RISSOTTO AL PORCINI** 1060p
Rice with chicken, mushroom, garlic, & white wine with a choice of tomato or bechamel sauce
- ❖ **RAVIOLACCI AL FUNGHI PORCINI** 920p
Ravioli pasta filled with porcini mushrooms, ricotta cheese, parmigiano reggiano cheese & grana padano cheese with garlic, onions, bechamel sauce & white wine

Spaghetti / Linguine

- SPAGHETTI ALLA BOLOGNESE** 970p
With meat sauce
- SPAGHETTI ALLA CARBONARA** 980p
With free range eggs, bacon, cream, a touch of garlic & white wine
- ❖ **SPAGHETTI AL PESCATORE** 1180p
With seafood, tomato sauce, garlic, a hint of chilli & white wine
- SPAGHETTI AL POMODORO** 730p
With herbs & tomato sauce
- SPAGHETTI CON POLPETTE** 990p
With meat balls in tomato sauce, garlic & white wine
- FARFALLE AL SALMONE** 1090p
With fresh salmon, beetroot, garlic, onions, white wine & cream
- FARFALLE CON SALSICCIA** 1050p
With chorizo sausage, broccoli, & green pesto sauce
- LINGUINE LOBSTER** 1490p
Fresh prime lobster meat with tomato & bechamel sauce, garlic, onions & with a hint of fresh chilli & white wine
- LINGUINE WITH FRESH MUSSELS & KING PRAWNS** 1180p
Fresh mussels, king prawns, red pesto, onions, garlic, cream, a hint of chilli & white wine
- LINGUINE KING GAMBA WITH FRESH ROCKET** . . 1180p
King prawns with tomato sauce, sun dried tomatoes, fresh rocket, garlic & a hint of fresh chilli & white wine

Pasta

- PENNE BROCCOLI AL POLLO** 990p
Chicken, broccoli florets, melted mozzarella, garlic, cream & white wine
- PENNE FILLETO E PICCANTE** 1070p
Spicy strips of fillet steak with garlic, tomato sauce & fresh chilli
- ❖ **PENNE ALLE ARRABBIATA** 790p
Garlic, olives, tomato sauce & chilli
- PENNE AL POLLO MARCONATO** 990p
(AKA "Sonny's Pasta" ordered on a daily basis!)
Chicken, bechamel sauce, garlic, a touch of tomato sauce, a hint of chilli & white wine
- ❖ **PENNE ALLA FIORENTINA** 910p
Spinach sauteed in garlic, tomato, bechamel sauce & melted mozzarella cheese

Pizza

standard 10" extra large 12"

- V MARGHERITA** 780p 910p
 Mozzarella & tomato sauce
- AMERICANO** 970p 1130p
 Pepperoni sausage, mozzarella & tomato sauce
- AMERICANO HOT** 1020p 1190p
 Pepperoni sausage, mozzarella, tomato sauce with hot green peppers or jalapeno peppers
- CALZONE SPICY BEEF & CHICKEN** 1020p 1190p
 Spicy beef & chicken, peppers, garlic, fresh chilli, mozzarella & onions, garnished with rocket & strips of red peppers
- ALBANO** 990p 1190p
 Spicy beef, green peppers, onions, mozzarella & tomato sauce
- DELICIOSO** 1000p 1180p
 A fiery pizza; chicken marinated in smoky chilli powder, garlic & dried chilli flakes with red and yellow peppers, mozzarella & tomato, finished with parsley & chilli oil
- REINE** 970p 1080p
 Ham, olives, mushrooms, mozzarella & tomato sauce
- MUSHROOM** 890p 1070p
 Mushrooms, mozzarella & tomato sauce
- V FIORENTIN** 910p 1070p
 Spinach, free range eggs, garlic, olives, mozzarella & tomato sauce
- V VEGETARIAN** 890p 1070p
 Mozzarella, fresh tomatoes, fresh peppers, onions, portobello mushrooms & tomato sauce
- TUNA** 970p 1180p
 Tuna, peppers, onions, mozzarella & tomato sauce
- COURGETTE** 970p 1160p
 Courgette, green pesto, fresh tomatoes, mozzarella & goats cheese
- HAWAIIAN** 910p 1090p
 Ham, pineapple, mozzarella & tomato sauce
- NEW YORK** 960p 1150p
 Mushrooms, pepperoni, ham, sweetcorn, mozzarella & tomato sauce
- Any extra ingredients** 150p

GLUTEN FREE PIZZA BASE

All the above are also available with a gluten free base. Please consult your waiter or waitress.

FOOD ALLERGIES & INTOLERANCES

If you have a specific food allergy or dietary requirement please speak to a member of our team when making your order. They will be happy to advise you about the ingredients in your meal.

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

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-ing-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, Sambuca, 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



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All gratuities go to your waiter or waitress.

There is a 10% discretionary service charge for parties of 7 or more. It is entirely up to you whether you choose to include it.