

MARCONATO

The Home of Italian Cooking

Aperitivo

Aperol Spritz - Aperol, Prosecco & soda 800p
Bottega Gold Prosecco 900p
Bottega Rose Prosecco 900p

Negroni - Martini Rosso, Campari & Gin 850p
Parker 75 - Prosecco, Gin & lemon juice 900p
Prosecco with Elderflower, lime & mint 900p

Selection Of Breads

❖ BAKED DOUGH BALLS 390p
Served with garlic butter

❖ PIZZA GARLIC & TOMATO BREAD 570p
Thinly rolled flat bread with tomato sauce & fresh garlic

❖ PIZZA BREAD WITH CHEESE 570p
Thinly rolled flat bread with mozzarella

❖ GARLIC BREAD 390p

❖ GARLIC BREAD WITH CHEESE 450p

❖ PIZZA BREAD WITH ROSEMARY 500p
Thinly rolled flat bread with rosemary

Antipasti

❖ FUNGHI RIPIENI 590p
Oven baked mushrooms with garlic, salad & dough balls

❖ BRUSCHETTA FUNGHI 580p
Mushrooms baked with cream, bechamel sauce, red onions, garlic, parsley & a sprinkle of balsamic vinegar

PROSCIUTTO E MELONE 660p
Parma ham & melon

❖ MOZZARELLA IN CARROZZA 590p
Deep fried mozzarella in bread crumbs with salad & Marconato dressing

❖ MARINATED OLIVES 160p

❖ BRUSCHETTA 540p
Served with fresh chopped tomatoes, onions & pesto

❖ MOZZARELLA & TOMATO SALAD 490p
Slices of mozzarella & tomatoes, with sun dried tomato & olives

CALAMARI 760p
Deep fried squid rings with salad & Marconato dressing

COZZE FRESCHE 760p
Fresh mussels cooked in garlic, white wine or tomato sauce

❖ MIXED LEAF SALAD 390p
Served with dressing

SEASONAL CHEESE BOARD 880p

Salads

CHICKEN CAESAR SALAD 1100p
Chicken breast, anchovies, parmesan, green salad, croutons & dough balls served with Caesar salad dressing

❖ MARCONATO SALAD 1100p
Rocket, sundried tomatoes, peppers, bocconcini mozzarella, onions, pesto, olives & extra virgin olive oil served with baked bread sticks

POLLO SALAD 1100p
Chicken breast, goats cheese, red peppers, cucumber, tomato, olives, mixed leaf salad & croutons, served with baked dough balls & Marconato dressing

Meat Pasta & Risotto's

LASAGNE AL FORNO 1060p
Layers of pasta with meat, garlic & a bechamel sauce

SPAGHETTI ALLA BOLOGNESE 1030p
With meat sauce

PENNE BROCCOLI AL POLLO 1050p
Chicken, broccoli florets, melted mozzarella, garlic, cream & white wine

PENNE AL POLLO MARCONATO 1050p
Chicken, bechamel sauce, garlic, a touch of tomato sauce, a hint of chilli & white wine

FUSILLI PESTO FORNO 1090p
Fusilli pasta, pesto, chicken breast, garlic, bechamel sauce, red onions, mozzarella cheese & mushrooms

SPAGHETTI ALLA CARBONARA 1050p
With free range eggs, bacon, cream, a touch of garlic & white wine

PENNE FILETTO E PICCANTE 1140p
Spicy strips of fillet steak with garlic, tomato sauce & fresh chilli

RISOTTO AL PORCINI 1120p
Rice with chicken, mushroom, garlic & white wine with a choice of tomato or bechamel sauce

Seafood Pasta & Risotto's

SPAGHETTI AL PESCATORE 1250p
With seafood, tomato sauce, garlic, a hint of chilli & white wine

new LINGUINE CRAB 1390p
Fresh prime crab meat with cream, garlic, onions, black pepper, white wine & hint of chilli (may contain traces of crab shell)

LINGUINE WITH FRESH MUSSELS & KING PRAWNS 1250p
Fresh mussels, king prawns, red pesto, onions, garlic, cream, a hint of chilli & white wine

LINGUINE LOBSTER 1590p
Fresh prime lobster meat with tomato & bechamel sauce, garlic, onions & with a hint of fresh chilli & white wine

new PRAWN & ASPARAGUS RISOTTO 1370p
King prawns, asparagus, fish stock, garlic, onions, double cream, white wine, black pepper & zest of lemon.

LINGUINE KING GAMBA WITH FRESH ROCKET 1250p
King prawns with tomato sauce, sun dried tomatoes, fresh rocket, garlic & a hint of fresh chilli & white wine

Vegetarian Pasta

SPAGHETTI AL POMODORO 760p
With herbs & tomato sauce

PENNE ALLA FIORENTINA 950p
Spinach sauteed in garlic, tomato, bechamel sauce & melted mozzarella cheese

new TRUFFLE TORTELLONI 1150p
Truffle filled tortelloni in a mushroom sauce

PENNE ALLA ARRABIATA 820p
Garlic, olives, tomato sauce & chilli

RAVIOLACCI AL FUNGHI PORCINI 970p
Ravioli pasta filled with porcini mushrooms, ricotta cheese parmigiano, reggiano cheese & grana padano cheese with garlic, onions, bechamel sauce & white wine

new FUSILLI AUBERGINE 1020p
Fresh aubergines, sun dried tomatoes, tomato sauce, onions & garlic

Pizza

	standard 10"	extra large 12"
V MARGHERITA	790p	950p
<i>Mozzarella & tomato sauce</i>		
AMERICANO	1040p	1180p
<i>Pepperoni sausage, mozzarella & tomato sauce</i>		
AMERICANO HOT	1090p	1250p
<i>Pepperoni sausage, mozzarella, tomato sauce with hot green peppers or jalapeno peppers</i>		
CALZONE SPICY BEEF & CHICKEN	1090p	1250p
<i>Spicy beef & chicken, peppers, garlic, fresh chilli, mozzarella & onions, garnished with rocket & strips of red peppers</i>		
ALBANO	1040p	1230p
<i>Spicy beef, green peppers, onions, mozzarella & tomato sauce</i>		
DELICIOSO	1050p	1240p
<i>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</i>		
REINE	1010p	1120p
<i>Ham, olives, mushrooms, mozzarella & tomato sauce</i>		
TUNA	990p	1210p
<i>Tuna, peppers, onions, mozzarella & tomato sauce</i>		

White Wines

TOSCANO BIANCO STRACCALI (House Wine) <i>A fruity light dry wine from a blend of Trebbiano & Malvasia di Toscana, excellent with pizza & pasta.</i>	Bottle 75cl 1700p	Glass 440p
PINOT GRIGIO TRENTO VILLA VESCOVILE <i>A full bodied, fruity dry white wine with a delicate & pleasant bouquet, ideal with fish, white meat & pasta dishes.</i>	Bottle 1930p	
PINOT GRIGIO BLUSH <i>A light fresh & fruity rose wine with a delicate mellow flavour, ideal for all dishes.</i>	Bottle 1860p	
SAUVIGNON DOC FRIULI GRAVE I MAGREDI <i>Fully mature grapes harvested predominantly by hand in order to achieve a maximum soft & fruity intensity with a smooth finish.</i>	Bottle 1940p	
GAVI DI GAVI VALFRIERI <i>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.</i>	Bottle 2350p	
VERDICCHIO CLASSICO JESI <i>An elegant light dry white wine produced from Verdicchio grapes, with a delicate smooth finish ideal for starters, fish & chicken dishes.</i>	Bottle 1950p	
CHARDONNAY RAUDII <i>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.</i>	Bottle 2300p	
PINOT ROSE SPARKLING <i>Brut rose, crisp & refreshing, this stylish fizz is a Marconato favourite.</i>	Bottle 2200p	
CHAMPAGNE	Bollinger Bottle	5500p
	House Champagne	2800p
	Prosecco	2200p
BOTTEGA GOLD PROSECCO <i>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.</i>	Bottle 20cl 900p	Bottle 75cl 3500p

Soft Drinks

Orange juice	260p	Filter coffee	230p
Apple juice	260p	Cappuccino	270p
Tomato juice	260p	Caffe latte	290p
Cranberry juice	260p	Espresso	210p
Coke/Diet coke	270p	Double espresso	270p
Fanta/Sprite	270p	Liqueur coffee	490p
Lemonade	170p	Teas	250p
Orange squash	140p	Hot chocolate	250p
Mineral water	250p	Mint tea	220p
<i>(still or sparkling)</i>		Herbal tea	220p
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

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 <i>A legendary beer - totally original with fresh notes of lemon and the rich flavour of tequila</i>		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

	standard 10"	extra large 12"
PARMA HAM & ROCKET	990p	1190p
<i>Mozzarella, tomato sauce, parma ham, parmesan & fresh rocket</i>		
V FIORENTINA	960p	1110p
<i>Spinach, free range eggs, garlic, olives, mozzarella & tomato sauce</i>		
V VEGETARIAN	950p	1130p
<i>Mozzarella, fresh tomatoes, fresh peppers, onions, portobello mushrooms & tomato sauce</i>		
V COURGETTE	1010p	1200p
<i>Courgette, green pesto, fresh tomatoes, mozzarella & goats cheese</i>		
HAWAIIAN	960p	1130p
<i>Ham, pineapple, mozzarella & tomato sauce</i>		
NEW YORK	1010p	1210p
<i>Mushrooms, pepperoni, ham, sweetcorn, mozzarella & tomato sauce</i>		
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.

Red Wines

TOSCANO ROSSO STRACCALI (House Wine) <i>A light fruity dry red wine produced mainly from Sangiovese di Toscana, ideal with pizza & pasta dishes.</i>	Bottle 75cl 1700p	Glass 440p
SALICE SALENTINO <i>A full bodied, smooth & well rounded ruby red wine produced from a blend of Corvina & Merlot grapes, excellent with meat dishes.</i>	Bottle 1960p	
CHIANTI CLASSICO STRACCALI <i>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.</i>	Flasks 75cl 1980p	
RAUDII MERLOT IGT DOMINI VENETI <i>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!</i>	Bottle 2450p	
RIOJA CRIANZA II <i>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.</i>	Bottle 2650p	
BAROLO VALFIERI <i>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.</i>	Bottle 4000p	
TIGNANELLO ANTINORI Vintage 2011/2012 <i>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.</i>	Bottle 12000p	

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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.