

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 & MOZZARELLA CHEESE BRUSCHETTA**

Oven baked fresh figs with melted mozzarella 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 **BELGIAN STRIPLOIN BEEF STEAK**

Grilled prime beef striploin steak with demi-glace sauce,
onions, mushrooms, garlic & red wine,
served with fries & salad

or **KANGAROO STEAK**

Gilled prime kangaroo fillet with demi-glace & brandy sauce,
touch of double cream, served with fries & salad

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 **LARGE COURGETTE PIZZA**

Courgette, green pesto, fresh tomatoes,
mozzarella & goats cheese

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 1930p

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 1940p

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 2350p

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 1950p

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 2200p

CHAMPAGNE	Bollinger Bottle	5500p
	House Champagne	2800p
	Prosecco	2200p

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.*

Bottle 20cl 900p Bottle 75cl 3500p

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

SALICE SALENTINO *A full bodied, smooth & well rounded ruby red wine produced from a blend of Corvina & Merlot grapes, excellent with meat dishes.*
Bottle 1960p

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 75cl 1980p

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 2450p

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 2650p

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

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
(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

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