

# MARCONATO

*The Home of Italian Cooking*

## CHRISTMAS SET MENU

3 COURSES FOR £35

### *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* **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

#### *or* **MARCONATO SALAD**

Rocket, sundried tomatoes, peppers, bocconcini mozzarella, onions, pesto, olives & extra virgin olive oil

#### *or* **FIG & GOATS CHEESE BRUSCHETTA**

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

### *Main Course*

#### **POLLO ALLA CREMA**

Breast of chicken in a mushroom sauce served with potatoes & salad

#### *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 & Marconato seasoning, served with potatoes & salad

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

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

#### *or* **LINGUINE LOBSTER**

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

#### *or* **SEABASS**

Grilled seabass with hollandaise sauce served with potatoes & salad

#### *or* **FUSILLI PESTO FORNO**

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

#### *or* **TRUFFLE TORTELLONI**

Truffle filled tortelloni in a mushroom sauce

#### *or* **SIRLOIN STEAK**

Grilled prime sirloin steak served with salad & chips

#### *or* **KANGAROO STEAK**

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

#### *or* **LARGE PARMA HAM & ROCKET PIZZA**

Mozzarella, tomato sauce, parma ham, parmesan & fresh rocket

#### *or* **LARGE AMERICANO HOT PIZZA**

Pepperoni sausage, mozzarella, tomato sauce with hot green peppers

#### *or* **LARGE SPICY BEEF & CHICKEN CALZONE**

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

#### *or* **LARGE COURGETTE PIZZA**

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

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

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

### *Pudding*

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

## 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**

**GAVIDI 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**

<b>CHAMPAGNE</b>	<b>Bollinger Bottle</b>	<b>5500p</b>
	<b>House Champagne</b>	<b>2800p</b>
	<b>Prosecco</b>	<b>2200p</b>

**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**

## 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

## 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-ing-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**

## Beers & Spirits

### Beers

<b>Peroni Beer Nastro Azzuro</b>	5.2% a.b.v.	33cl	<b>400p</b>
<b>Peroni Beer Nastro Azzuro</b>	5.2% a.b.v.	66cl	<b>670p</b>
<b>Budweiser Sol</b>			<b>400p</b>
<b>Desperados Tequila</b>	A legendary beer - totally original with fresh notes of lemon and the rich flavour of tequila		<b>400p</b>

### 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**