

MARCONATO

The Home of Italian Cooking

SET MENU

2 courses £33 per person

Main Course

**SPAGHETTI
ALLA BOLOGNESE**

with meat sauce

**or SPAGHETTI
AL PESCATORE**

*Seafood, tomato sauce, garlic,
a hint of chilli and white wine*

**or PENNE AL
POLLO MARCONATO**

*Chicken, bechamel sauce, garlic, a touch of
tomato sauce, a hint of chilli and white wine*

**or PENNE BROCCOLI
AL POLLO**

*Chicken, broccoli florets, melted mozzarella,
garlic, cream and white wine*

**or PENNE ALLA
FIORENTINA**

*Spinach sauteed in garlic, tomato and
bechamel sauce and melted mozzarella cheese*

**or SPAGHETTI
VEGETARIAN**

*Garlic, onions, fresh peppers, mushrooms,
spinach with a white wine & tomato sauce*

or FUSILLI PESTO FORNO

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

or LASAGNE AL FORNO

*Layers of pasta with meat, garlic and a
bechamel sauce*

or POLLO SALAD

*Chicken breast, goats cheese, red peppers, tomato,
olives, mixed leaf salad and croutons, served with
baked dough balls and Marconato dressing*

or AMERICANO PIZZA

Pepperoni sausage, mozzarella and tomato sauce

or NEW YORK PIZZA

*Mushrooms, pepperoni, ham, sweetcorn,
mozzarella and tomato sauce*

**or CALZONE SPICY BEEF
& CHICKEN PIZZA**

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

or VEGETARIAN PIZZA

*Mozzarella, fresh tomatoes, fresh peppers,
onions, portobello mushrooms & tomato sauce*

Dessert

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 £23.00**

PINOT GRIGIO TRENTINO VILLA VESCOVILE A full bodied, fruity dry white wine with a delicate & pleasant bouquet, ideal with fish, white meat & pasta dishes. **Bottle £28.00**

PINOT GRIGIO BLUSH A light fresh & fruity rose wine with a delicate mellow flavour, ideal for all dishes. **Bottle £26.90**

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 £29.50**

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 £30.90**

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 £27.40**

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 £28.00**

CHAMPAGNE Bollinger Bottle £72.00
House Champagne £37.00

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 £23.00**

RAUDII MERLOT 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 £30.50**

MALBEC MENDOZA, ARGENTINA An elegant Malbec with a freshness and smooth soft finish. **Bottle £29.90**

CHIANTI CLASSICO STRACCALI A smooth full bodied red wine, with an intense & persistent bouquet, produced from grapes cultivated around Castellina - Chianti. An excellent accompaniment to meat dishes. **Flasks 75cl £27.20**

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 £31.90**

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 £62.00**

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 £180.00**

LUXURIOUS BOTTEGA PROSECCO Once you've seen a bottle of Bottega Prosecco, it's not easily forgotten. But there's more than a touch of glamour behind these wines. This legendary estate dates all the way back to the 17th Century, when Andrea Bottega began cultivating vines high in the Treviso hills. Fast forward to today and the sustainably run family estate is now world-renowned for its award-winning prosecco.

BOTTEGA PROSECCO (BRUT) Bottle £31.00
BOTTEGA GOLD Bottle 75cl £40.00 20cl £11.50
BOTTEGA DIAMOND Bottle £60.00
BOTTEGA PINOT ROSE SPARKLING Bottle £30.50

BOTTEGA WHITE GOLD Bottle £55.00
BOTTEGA SWEET ROSE Bottle £26.50
BOTTEGA SPARKLING 0% Bottle £23.50

Cocktails

Margarita £10.60
Pornstar Martini £10.80
Mojito £10.40
Berry Mojito £10.90
Espresso Martini £10.90
Sex on the Beach £10.80
Shirley Temple - Non-Alcohol Mocktail £6.20
Tropical - Non-Alcohol Mocktail £6.20
Strawberry & Orange - Non-Alcohol Mocktail £6.20
Aperol Spritz £9.50
Limocello Spritz £9.50
Hugo Spritz £9.50

Beers & Spirits

Beers
Peroni Beer Nastro Azzuro 5.2% a.b.v. 33cl £5.50
Peroni Beer Nastro Azzuro 5.2% a.b.v. 66cl £7.70
Peroni Libera Alcohol Free £4.90
Cider - Apple, Mixed Fruit, Strawberry & Lime £6.90
Budweiser Sol £5.50
Desperados Tequila A legendary beer - totally original with fresh notes of lemon and the rich flavour of tequila £5.90
Whiskys 40% a.b.v.
Bells, Southern Comfort, Jack Daniel's, Jameson 25ml £4.90
Brandy & Liqueurs 40% / 28% a.b.v.
Brandy Courvoisier V.S. £5.90
Sambucca, Grappa, Strega, Amaretto, Baileys, Tia Maria, Pimms £4.90
Spirits 37.5% a.b.v. - **Gin, Vodka, Bacardi** 25ml £4.90
Aperitif - Martini, Cinzano, Sherry, Campari £4.90