

MARCONATO

The Home of Italian Cooking

SET MENU

3 courses £40 per person

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 CACIO E PEPE TRIANGOLI

Deep fried pasta filled with four delicious cheeses (Romano, pecorino sardo, grand padano and ricotta)

or PIZZA GARLIC & TOMATO BREAD

Thinly rolled flat bread with tomato sauce & fresh garlic

or FIG & MOZZARELLA CHEESE BRUSCHETTA

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

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 LINGUINE KING GAMBA WITH FRESH ROCKET

King prawns with tomato sauce, cherry tomatoes, fresh rocket, garlic & a hint of fresh chilli & white wine

or SEABASS

Grilled seabass with hollandaise sauce served with potatoes & salad

or PENNE FILLETO E PICCANTE

Spicy strips of fillet steak with garlic, tomato sauce & fresh chilli

or FUSILLI PESTO FORNO

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

or SIRLOIN STEAK

Grilled prime sirloin steak served with salad & chips

or PENNE AGLIO OLIO WITH VEGETABLES (vegan option)

Garlic, olive oil, chilli, white wine, broccoli florets & carrots, spinach, touch of tomatoe sauce garnished with rocket

or FUSILLI AUBERGINE (vegan option)

Fresh aubergines, sun dried tomatoes, tomato sauce, onions & garlic

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 FUSILLI POLLO PEPERONCINIO (nice & spicy!)

Fusilli pasta, fresh chicken breast marinated in garlic, chilli flakes with spinach & cherry tomatoes

or POLLO SALAD

Chicken breast, goats cheeses, red peppers, cucumber, tomato, olives, mixed leaf salad & croutons served with baked dough balls & Marconato dressing

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 in 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**