

MARCONATO

The Home of Italian Cooking

CHRISTMAS SET MENU

3 COURSES FOR £48

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 **PIZZA GARLIC**

& TOMATO BREAD

Thinly rolled flat bread with tomato sauce & fresh garlic

or **CACIO E PEPE TRIANGOLI**

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

or **FIG & MOZZARELLA**

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 **LINGUINE KING GAMBA WITH FRESH ROCKET**

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

or **PENNE FILETTO 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 **PENNE AGLIO OLIO WITH VEGETABLES (VEGAN OPTION)**

Garlic, olive oil, onions, chilli, white wine, broccoli florets & carrots

or **FUSILLI POLLO PEPERONCINO**

Nice and spicy.... fusilli pasta, fresh chicken breast marinated in
garlic, chilli flakes with spinach & cherry tomatoes

RAVIOLI RICOTTA & SPINACH

Ravioli pasta filled with ricotta cheese, spinach, accompanied
with garlic, onions, bechamel sauce & white wine

or **TRUFFLES**

Tortalloni truffles with mixed mushrooms
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 and salad

or **GRILLED LAMB CHOPS**

Lamb chops marinated in olive oil & Marconato seasoning,
served with potatoes & salad

or **SEABASS**

Grilled seabass with hollandaise sauce served
with potatoes & salad

or **LARGE DELICIOSO PIZZA**

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

or **LARGE AMERICANO HOT PIZZA**

Pepperoni sausage, mozzarella, tomato sauce
with hot green pepper

or **LARGE SPICY BEEF**

& CHICKEN CALZONE

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

or **THE BUTCHER PIZZA**

Pepperoni, smoked ham, italian sausage, salami,
mozzarella, tomato sauce, hot coppa, mortadella

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 £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**