

ECCO VINO

We are delighted to offer a home delivery service to all our regulars and new customers. Our new menu is available from Thursday to Saturday from 12pm until 9pm.

All seafood dishes will be delivered raw with cooking instructions to be cooked at home.

Other dishes can also be cooked at home, please request on order.

All our food is sourced locally and delivered to us fresh every day. If you have any food allergies, dietary requirements or questions then please do not hesitate to let us know.

Some of our dishes may contain nuts.

We are operating on a pre-order system, where orders must be placed through our online order service 48 hours in advance, we will send an email response to confirm your order.

**2 COURSES DINNER FOR TWO PEOPLE
PLUS A BOTTLE OF WINE OF YOUR CHOICE
£50.00**



**3 COURSES DINNER FOR TWO PEOPLE
PLUS A BOTTLE OF WINE OF YOUR CHOICE
£60.00**

*We only accept payments by card over the phone,
American Express also accepted.
£2.50 delivery charge*

eccovino@googlemail.com

ECCO VINO

SET MENU

SMALL PLATES

Wild King prawns with white wine, chilli, garlic,
lemon & butter served with crusty bread

Pan Fried Scallops with black pudding & mint pea puree

Beetroot carpaccio with goat cheese and garlic bread

Shetland Mussels with White wine, garlic, chillies & cream
served with crusty bread.

MAINS

Seafood Linguini with King prawns, crab meat, calamari,
mussels in chilli & tomato sauce

Pan Fried Seabass with mash potato, green beans,
broccoli and rosemary sauce

Spaghetti Carbonara with bacon, double cream & Parmesan cheese.

Risotto with sauteed mushrooms, Gorgonzola cheese and black truffle oil

DESSERTS

Lemon Posset served with shortbread

New York Style Cheesecake served with whipped cream

Home-made Tiramisu

WINE

Mureda Blanco Ecologico - Castilla, Spain. ABV 12%.

Balance, fresh and aromatic with a long aftertaste

Santa Ema Merlot - Maipo Valley, Chile. ABV 13.5%

Soft and well-rounded wine with ripe red fruits. The oak adds a touch of class

Castillo de Monjardin Rosado - Navarra, Spain. ABV 12%.

Smooth and delicate, sweet and fresh to the palate with a clean finish

ECCO VINO

SHARING PLATTERS FOR TWO

MEAT ANTIPASTI PLATTER £20

Parma Ham, Chorizo, Salami, cheese selection
(Goat cheese, Taleggio, Aran Cheddar and Gorgonzola),
home-made dips (Hummus, caramelised onions and tomato salsa),
Italian mixed olives, chilli crackers, roasted almond flakes,
oatmeal cakes and crusty bread.

VEGETARIAN ANTIPASTI PLATTER £15

Green beans, broccoli, beetroot, sauteed mushrooms and baby potatoes,
cheese selection (Goat cheese, Taleggio, Aran Cheddar and Gorgonzola),
home-made dips (Hummus, caramelised onions and tomato salsa),
Italian mixed olives, chilli crackers, roasted almond flakes,
oatmeal cakes and crusty bread.

SEAFOOD PLATTER £25

Wild king prawns, Calamari, Scallops, Mussels
served with chilli crackers, crusty bread and sweet chilli sauce.

CHEESE BOARD £10

Gorgonzola, Taleggio, Arran Cheddar and Goat cheese
served with caramelised red onions, crusty bread,
roasted almond flakes and oatmeal cakes

KIDS

Piccolo Macaroni cheese £5.50
Home-made chicken nuggets with baby potatoes £6.00
Piccolo linguini pasta with butter or tomato sauce £5.00

SIDES

Chilli Crackers £1.50 Sauteed potatoes £3.50
Mixed Leaf Salad £3.50 Italian mixed olives £3.50
Side of bread served with butter £1.50
Dips (Hummus, Caramelised onions or Tomato salsa) £1.50