



## Sample Amaroni Valentines Menu

Available 10<sup>th</sup> - 14<sup>th</sup> February

~ 3 Courses £29.95 per person ~

### **Prosecco Cocktail**

Fresh fruit Prosecco Cocktail

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### **Zuppa di Sedanorapa (v)**

Freshly home-made parsnip soup with Italian crusty bread

### **Gamberoni Spedini**

King prawn spedini with courgette, cherry tomatoes and garlic infused mayonnaise

### **Carpaccio di Manzo con Carciofi**

Carpaccio of sirloin with artichoke

### **Formaggio di Capra (v)**

Goats cheese with caramelised onions and rocket

### **Crostini Funghi e Prosciutto**

Toasted crostini with mixed mushrooms, smoked cheese and Parma ham

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### **Fruiti di Mare Bianco con Salsa allo Zafferano**

Tagliatelle with mixed shellfish and seafood in a light saffron sauce

### **Bistecca di Manzo al Amaroni**

Aged Scottish Sirloin steak with hand cut chips, seasonal vegetables and a whisky sauce

### **Risotto Asparagi e Gorgonzola (v)**

Risotto rice with fresh asparagus and rich gorgonzola cheese

### **Pizza con Bacon**

Stone baked pizza with Fior di Latte Mozzarella, San Marzano tomato, bacon and cream cheese

### **Pollo alla Fiorentina**

Breast of chicken with spinach, ricotta and Parma ham with a tarragon sauce

### **Branzino**

Seabream fillet with lemon butter, potato mash, seasonal vegetables, pea puree and a sundried tomato dressing

### **Lombata d'Agnello**

Rack of Scottish Lamb with an Amaroni red wine sauce and seasonal vegetables

### **Pizza Verdure Miste (v)**

Stone baked pizza with Fior di Latte Mozzarella, San Marzano tomato and mixed roast Mediterranean vegetables

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### **Tiramisu Classico**

Genoa sponge biscuit soaked in coffee liqueur, layered in a light Marsala and mascarpone zabaglione

### **Pannacotta alla Vaniglia e Caramello**

A layered vanilla pannacotta on top of a velvety Amaretto infused caramel

### **Trancio di Crostata al Cioccolato**

An indulgently rich dark chocolate custard and fresh strawberry tart in a thin all butter sable pastry case