



AMARONE
PIZZERIA | RISTORANTE

GLUTEN FREE MENU

WE ARE PLEASED TO OFFER OUR CUSTOMERS A MENU PREPARED WITH INGREDIENTS THAT DO NOT CONTAIN GLUTEN.

HOWEVER, AS WE ARE NOT A GLUTEN FREE RESTAURANT, PRODUCTS AND DISHES THAT CONTAIN GLUTEN ARE PREPARED IN THE SAME KITCHEN AS OUR GLUTEN FREE MENU.

THEREFORE, WE ARE UNABLE TO GUARANTEE THAT ALL DISHES ARE COMPLETELY FREE FROM GLUTEN DUE TO THE CLOSE PROXIMITY OF GLUTEN AND GLUTEN FREE PREPARATION.

AS A RESULT, THIS MENU MAY NOT BE SUITABLE FOR THOSE WHO HAVE COELIAC DISEASE.

ANTIPASTI

MINISTRONE **vg**

Home-made vegetable, mixed bean and San Marzano tomato soup with gluten free bread

£7⁹⁵

GAMBERI AL LIMONE

Sautéed king prawns, white wine, garlic, sun-dried tomatoes, lemon & fresh chilli with gluten free bread

£11⁹⁵

BRUSCHETTA

Toasted gluten free bread, marinated tomatoes, basil, oregano, ricotta salata and evoo dressing

£8⁴⁵

CAPRESE DI BUFALA

Bufalo mozzarella, San Marzano baby tomatoes, basil pesto, toasted pine nuts and dried olives and evoo

£10⁹⁵

PATÈ D'ANATRA

Duck liver pâté, golden fig marmalade, tarragon oil with gluten free bread

£9⁴⁵



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PASTA

ALL OUR GLUTEN FREE PASTA DISHES ARE SERVED WITH GLUTEN-FREE AND VEGAN RED LENTIL PASTA

AL POMODORO Fresh San Marzano tomato sauce, basil and caprino cheese	£12 ^{.95}	POLLO PESTO Slow-cooked smoked chicken, sun-dried tomatoes and spicy basil pesto in creamy sauce with ricotta salata	£15 ^{.95}
ALLA VONGOLE Fresh Scottish clams, garlic, chilli, evoo and parsley (Subject to availability)	£19 ^{.95}	CON CHORIZO Spanish chorizo, light creamy carbonara sauce, rocket and Grana Padano	£14 ^{.95}
AI GAMBERONI Rich and creamy prawn, San Marzano tomato & brandy bisque, king prawns, parsley, evoo and shell-on king prawn	£17 ^{.95}	ALLE CAPESANTE Pan-seared Scottish king scallops, white wine, chilli, garlic, sun-blush tomatoes, parsley, lemon zest and chargrilled spring onions	£26 ^{.95}
ARRABBIATA vg San Marzano tomato sugo, basil with Peperoncino Calabrese	£12 ^{.95}	CACIO-PEPE E TARTUFO Fresh egg tonnarello, summer trule, pecorino cream, black pepper and ricota salata	£16 ^{.95}
ALLA CARBONARA Traditional carbonara with guanciale, Pecorino Romano and black pepper	£14 ^{.95}		

* THESE DISHES CAN BE PREPARED AS VEGAN OR VEGETARIAN ON REQUEST

PIZZA

ALL OUR PIZZAS ARE MADE WITH A GLUTEN FREE AND VEGAN PIZZA BASE

PIZZA MARGHERITA v San Marzano tomato sugo, Fior di latte mozzarella, basil and evoo	£15 ^{.45}	PIZZA AI FUNGHI San Marzano tomato sugo, Fior di late mozzarella, woodland mushrooms, smoked provola and ricotta salata	£17 ^{.45}
PIZZA PEPPERONI PICCANTI San Marzano tomato sugo, Fior di latte mozzarella, spicy pepperoni and Peperoncino Calabrese	£18 ^{.45}	PIZZA POLLO DIAVOLA San Marzano Arrabbiata sugo, Fior di latte mozzarella, marinated chicken, chilli oil, rocket, chilli flakes and spicy aioli	£18 ^{.45}
PIZZA PROSCIUTTO E FUNGHI San Marzano tomato sugo, Fior di latte mozzarella, cotto ham and woodland mushrooms	£18 ^{.45}	PIZZA ORTOLANA v San Marzano tomato sugo, Fior di latte mozzarella, grilled courgettes, aubergine, peppers, basil and evoo	£18 ^{.45}
PIZZA TONNATA San Marzano tomato, garlic & oregano sugo, roasted onion, tuna and citrus mayo	£17 ^{.45}	PIZZA PAZZA San Marzano tomato sugo, Fior di latte mozzarella, Italian sausage, spicy 'Nduja, pepperoni, ricotta cheese, black pepper and basil	£18 ^{.45}
PIZZA RUSTICA San Marzano tomato sugo, Fior di late mozzarella, black olives, Spianata salami with Peperoncino Calabrese and oregano	£18 ^{.45}	PIZZA CAMPIONE San Marzano tomato sugo, Fior di latte mozzarella, chicken, Italian sausage, spicy pepperoni and evoo	£19 ^{.45}
PIZZA CAPRICCIOSONA San Marzano tomato sugo, Fior di latte mozzarella, cotto ham, egg, pepperoni, mushrooms, Leccino olives and grilled artichokes	£18 ^{.45}	PIZZA GUANCIOSA San Marzano tomato sugo, Fior di late mozzarella, guanciale, caramelised red onion, black pepper and ricotta salata	£19 ^{.45}

SECONDI

CARNE

POLLO AL PEPE Marinated & grilled chicken breast, brandy & peppercorn sauce, braised red cabbage with fondant potato	£18 ^{.95}	INSALATA DI POLLO Ginger, smoked paprika & yoghurt marinated chicken thighs, baby gem lettuce, radish, caramelised onions, potatoes and ginger mayo dressing	£16 ^{.95}
VITELLO AI PORCINI Veal escalope, mushroom and truffle sauce and creamy mash	£24 ^{.95}		
SALTIMBOCCA ALL ROMANA Veal escalope, Parma ham, white wine and sage with garlic and rosemary potatoes	£23 ^{.95}		

SUNDAY ROAST (Available Sunday only) £22^{.95}

Roast prime sirloin of beef, honey roast root vegetables, roast potatoes and braised red cabbage, served in a giant Yorkshire pudding with red wine jus

BISTECCH

PRIME STEAKS, GRILLED AND RESTED WITH GARLIC BUTTER AND YOUR CHOICE OF ANY CONTORNI

FILETTO ALLA GRIGLIA 227g Prime fillet	£36 ^{.95}	EXTRAS FOR YOUR STEAK Top your steak with garlic king prawns	£5 ^{.95}
ENTRECÔTE ALLA GRIGLIA 255g Prime rib-eye	£31 ^{.95}	Brandy and black peppercorn sauce	£4 ^{.50}
		Red wine sauce	£4 ^{.50}
		Mushroom & truffle sauce	£4 ^{.50}

PESCE

SPADA ALLA GRIGLIA Grilled fillet of swordfish, orange, fennel and Leccino olives, roasted & marinated scapece zucchini	£23 ^{.95}	CONTORNI NOCELLARA DEL BELICE GREEN OLIVES vg	£4 ^{.95}
GAMBERONI ALLA SICILIANA King prawns in rich creamy shellfish bisque, garlic, chilli, chives, sun-dried tomatoes, chargrilled spring onions, crisp-fried Arborio saffron risotto cake and lemon zest	£20 ^{.95}	GLUTEN FREE GARLIC BREAD v	£4 ^{.95}
MERLUZZO AL TARTUFO Roasted fillet of North Atlantic cod, herb crust, creamy mash, braised red cabbage and mushroom & truffle sauce	£23 ^{.95}	ROSEMARY FONDANT POTATO vg	£4 ^{.95}
		CREAMY MASH	£4 ^{.95}
		BRAISED RED CABBAGE vg	£4 ^{.95}
		ROASTED & MARINATED ZUCCHINI vg	£4 ^{.95}
		ROCKET & SHAVED GRANA PADANO	£4 ^{.95}
		TOMATO & ONION SALAD vg	£4 ^{.95}
		ORANGE FENNEL & LECCINO OLIVE SALAD vg	£4 ^{.95}

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