

LUNCH & PRE-THEATRE

ANTIPASTI

MINISTRONE v

Home-made vegetable, mixed bean, ditalini pasta & San Marzano tomato soup with sourdough bread & butter

ARANCINI AI FUNGHI

Crumbed & crisp-fried woodland mushroom & smoked provola pasta balls with truffle aioli

BRUSCHETTA POMODORI *

Toasted sourdough bread, marinated tomatoes, basil, oregano, ricotta salata and extra virgin olive oil

GAMBERONI AL LIMONE

Sautéed king prawns, white wine, garlic, sun-dried tomatoes, lemon & fresh chilli with crostino bread (Supplement £2)

FOCACCIA AGLIO E MOZZARELLA v

Stone-baked Romano-style flatbread, Fior di latte mozzarella, parsley, garlic and extra virgin olive oil

DOLCI

AFFOGATO v

Italian vanilla ice cream doused with a shot of espresso coffee

TIRAMISÙ v

Savoiardi sponge soaked in espresso coffee, mascarpone and zabaione cream

COPPA ALL' AMARENA v

Italian vanilla ice cream and Amarena dark cherries

CONTORNI

SOURDOUGH BREAD VG	4.50
NOCELLARA DEL BELICE GREEN OLIVES VG	4.50
GARLIC BREAD v	4.50
ROSEMARY FONDANT POTATO VG	4.50
RUSTIC CHIPS VG	4.50
SPINACH, PINE NUTS, CHILLI & GRANA PADANO	4.95
MARINATED ZUCCHINI VG	4.50
ROCKET & SHAVED GRANA PADANO	4.50
TOMATO & ONION SALAD VG	4.50

PIATTI PRINCIPALI

POLLO VALDOSTANA

Pan-fried supreme of chicken, cotto ham, melted Taleggio and mozzarella cheese, salad and rustic chips

PIZZA ORTOLANA v

Stone-baked pizza, San Marzano tomato sugo, Fior di latte mozzarella, grilled courgettes, aubergine, mixed peppers, basil and extra virgin olive oil

AMARONE STEAK SANDWICH

Pan-fried stripes of steak in Italian ciriola bread, salami Ventricina, Grana Padano, marinated zucchini, sun-dried tomatoes, rocket and spicy mayo, served with rustic chips

RAVIOLI DI ZUCCA

Pumpkin ravioli, Taleggio & pumpkin cream, garden peas, caramelised walnuts and tarragon oil

PIZZA MARGHERITA v

Stone-baked sourdough pizza, San Marzano tomato sugo, Fior di latte mozzarella, basil and extra virgin olive oil

IMPEPATA DE COZZE

Steamed Shetland mussels, white wine, onion, parsley, garlic, black pepper & lemon with rustic chips

PIZZA POLLO DIAVOLA

Stone-baked sourdough pizza, San Marzano Arrabbiata sugo, Fior di latte mozzarella, marinated chicken, chilli oil, rocket, chilli flakes and spicy mayo

SPAGHETTI ALLA CARBONARA

Traditional carbonara with guanciale, egg yolk, Pecorino Romano and black pepper

GLUTEN FREE PIZZA BASE

Vegan & gluten free

£2.⁵⁰

GLUTEN FREE PASTA

Red lentil pasta available, vegan & gluten free on request

* Dish can be made vegan or vegetarian

2 COURSES FROM £17.⁹⁵ · 3 COURSES FROM £22.⁹⁵

IF YOU HAVE A FOOD ALLERGY PLEASE ASK FOR THE ALLERGEN GUIDE AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU
AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, ALL OF WHICH GOES TO OUR TEAM.



AMARONE
PIZZERIA | RISTORANTE