

MENU AMARONE

3 Courses from $f, 32^{.95}$

ANTIPASTI

MINESTRONE V

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

ARANCINO AI FUNGHI

Truffled woodland mushrooms, smoked provola & pasta, crumbed & crisp-fried, served with truffle aioli.

BRUSCHETTA

Toasted sourdough bread topped with marinated tomatoes, basil, oregano, ricotta salata and extra virgin olive oil. Go vegan without ricotta salata.

MOZZARELLA FRITTA

Crisp-fried and breaded mozzarella with San Marzano tomato sugo and Pecorino Romano.

GAMBERONI AL LIMONE

King prawns sautéed in white wine, garlic, sun-dried tomatoes, lemon and fresh chilli with crostino bread

DOLCI

MOUSSE AL CIOCCOLATO v Dark chocolate mousse, crispy almond base, salted caramel sauce and chocolate tuile

TIRAMISÙ v

Savoiardi sponge soaked in espresso coffee, mascarpone and zabaione cream

PANNA COTTA

White chocolate and Madagascan vanilla panna cotta, topped with black peppered strawberries with fresh basil, lemon and extra virgin olive oil

CONTORNI

| SOURDOUGH BREAD VG | 4.50 |
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| NOCELLARA DEL BELICE GREEN OLIVES VG | 4.50 |
| GARLIC BREAD V | 4.50 |
| ROSEMARY FONDANT POTATO VG | 4.50 |
| RUSTIC CHIPS VG | 4.50 |
| SAFFRON MASH VG | 4.50 |
| SPINACH, RAISINS, PINE NUTS & CHILLI VG | 4.95 |
| SCAPECE COURGETTES VG | 4.50 |
| ROCKET & SHAVED GRANA PADANO | 4.50 |
| TOMATO, OREGANO & BASIL SALAD VG | 4.50 |

PIATTI PRINCIPALI

POLLO PORCINI

Grilled supreme of chicken, rosemary fondant potato, asparagus wrapped in pancetta, porcini mushroom & truffle sauce.

TORTELLONI DI CAPRA V

Tortelloni parcels filled with beetroot \mathscr{C} goats' cheese with rich, creamy saffron sauce \mathscr{C} pistachio crumble.

PIZZA PEPPERONI PICCANTI

Stone-baked pizza with San Marzano tomato sugo, Fior di latte mozzarella, spicy pepperoni & chilli flakes.

ORATA DI MARE

Pan-fried fillets of marinated sea bream served with dill potato, wilted spinach with pine nuts & raisins, creamy lemon sauce, hazelnuts & olive crumb.

BUCATINI CON CHORIZO

Brindisa Parilla chorizo in a light carbonara-style cream & egg yolk sauce with bucatini pasta, rocket & Grana Padano

PIZZA ORTOLANA

Stone-baked pizza with San Marzano tomato sugo, Fior di latte mozzarella, grilled courgettes, aubergine, mixed peppers, basil & extra virgin olive oil. Go vegan with vegan mozzarella.

LINGUINE AI GAMBERONI

Rich creamy bisque made with prawns, San Marzano tomatoes and brandy with linguine, king prawns, parsley, extra virgin olive oil, topped with a shell-on king prawn

CASARECCE POLLO E PESTO

Chicken, sun-dried tomatoes, spicy rocket pesto in a creamy sauce with casarecce pasta & Pecorino Romano.

ENTRECÔTE AL PEPE

Grilled prime Scottish rib eye rested with garlic butter with your choice of rustic chips, saffron mash or rosemary fondant potato (Supplement $\mathcal{L}10$)

GLUTEN FREE PIZZA BASE Vegan & gluten free

£2.00

GLUTEN FREE PASTA

Red lentil pasta available, vegan & gluten free. Just let your server know.

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR OUR 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 DIRECTLY TO OUR TEAM.

