

A M A R O N E
VALENTINE'S
3 COURSES £34.95

Starters

ZUPPA DI SEDANO RAPA

Home-made cream of celeriac and truffle velouté served with crusty bread

PARFAIT DI POLLO

Home-made chicken liver parfait with an apple and thyme chutney served with toasted bread

ARANCINI CON FUNGHI v

Crumbed and crisp fried balls of risotto rice stuffed with sautéed woodland mushrooms and truffle oil served with a fresh garden pea purée

BRUSCHETTA TRICOLORE v

Firm Italian bread topped with buffalo mozzarella, chopped plum tomatoes, fresh basil, red onion and basil oil

GAMBERONI DIAVOLA

King prawns sautéed with white wine, garlic, cherry tomatoes and fresh chilli served with toasted bread

INSALATA DI PROSCIUTTO

A salad of Parma ham and Salami Ventricina served with shaved Grana Padano and a honey dressing

Mains

POLLO DI SAN VALENTINO

Roasted breast of chicken served with sautéed rosemary potatoes and a rich creamed leek and garden pea velouté

MERLUZZO ALLA GRIGLIA

A grilled fillet of North Atlantic cod served with creamy mash and a Shetland mussel and king prawn broth

PIZZA CON RICOTTA v

A hand-stretched pizza with San Marzano tomatoes, mozzarella, ricotta and caramelised red onions, stone-baked and topped with fresh rocket

CONTROFILETTO ALLA GRIGLIA

255g Scottish sirloin steak hand cut chips, grilled Portobello mushroom and cherry tomatoes and a rich brandy and peppercorn sauce
(£5 Supplement)

RAVIOLI CON ZUCCA v

Fresh egg ravioli filled with pumpkin served in a white wine, garlic and goats' cheese cream, topped with pine nuts and fresh basil

PIZZA CON PROSCIUTTI MISTI

A hand-stretched pizza with San Marzano tomatoes, melted mozzarella, pepperoni, red onion, pancetta, chilli and mascarpone, stone-baked and topped with fresh rocket

RISOTTO SALMONE E GAMBERI

Arborio risotto rice with Scottish smoked salmon and finished off with mascarpone and lemon

SCAMONE D'AGNELLO ALLA ROMANA

Roasted rump of Scottish lamb cooked pink, served with creamy mash and a rich pancetta, woodland mushroom and broad bean red wine sauce

Dolce

CHOCOLATE DELICE

Chocolate mousse with salted caramel sauce served with Italian dairy vanilla ice cream

FORMAGGI MISTI

Selection of continental cheeses served with a sultana and onion chutney and Scottish oatcakes
(£3 Supplement)

WHITE CHOCOLATE PANNA COTTA

White chocolate and buttermilk panna cotta topped with sugared almonds and served with a raspberry coulis and an Amaretti biscuit

TIRAMISU CLASSICO

Classic tiramisù made with Savoirdi sponge fingers, Chantilly cream and chocolate sauce