

# Sunday Lunch



## STARTERS

### ZUPPA DEL GIORNO (V)

Home-made soup of the day served with Italian bread

### PARFAIT DI POLLO

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

### GAMBERETTI MARIE ROSE

North Atlantic prawns in traditional Marie Rose sauce served on seasonal leaves with a citrus dressing and Italian bread

### INSALATA CAPRESE (V)

A salad of buffalo mozzarella and mixed heirloom tomatoes drizzled with fresh basil oil

### MOZZARELLA FRITTA (V)

Crumbed and crisp-fried buffalo mozzarella served with a light tomato sauce

### BRUSCHETTA RUSTICA (V)

Firm Italian bread with chopped cherry tomatoes, red onion, fresh basil, garlic and olive oil with a balsamic dressing

## DESSERTS

### CHOCOLATE DELICE

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

### TIRAMISU CLASSICO

Savoiardi sponge fingers soaked in coffee liqueur and layered in a light Marsala and mascarpone Zabaglione cream

### AFFOGATO

Italian ice cream served with a shot of espresso

### COPPA ALL'AMARENA

Italian ice cream topped with Amarena dark cherries

## MAINS

### ARROSTO DI MANZO

Roast prime sirloin of beef served with home-made Yorkshire pudding, roast potatoes, seasonal roasted vegetables and a rich red wine jus

### MERLUZZO CON PEPERONATA

Roasted fillet of North Atlantic cod served with a classic Sicilian peperonata of slowed cooked onions, red peppers and plum tomatoes scented with fresh basil and olive oil on creamy mash

### PIZZA SALAMINO PICANTE

A hand-stretched pizza topped with San Marzano tomatoes and melted mozzarella, salamino picante and red onion, stone-baked and topped with fresh rocket

### RISOTTO GAMBERI E SALMONE

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

### POLLO FUNGHI E PANCETTA

A roasted supreme of chicken served with sautéed rosemary potatoes and seasonal vegetables and a woodland mushroom, pancetta and basil-cream sauce

### PIZZA VERDI (V)

A hand-stretched pizza with San Marzano tomatoes and melted mozzarella and ricotta cheese, stone-baked and topped with baby spinach, fresh rocket and garlic and chilli oil

### PENNETTE CON POMODORINI (V)

Small pasta tubes served with fresh cherry tomatoes in our rich tomato and basil sauce

### ORATA IN INSALATA MISTA

A seared fillet of sea bream marinated in sweet smoked paprika and served on a salad of seasonal leaves, marinated and grilled vegetables, artichoke hearts and slow roasted tomatoes served with a fresh tarragon and mint yoghurt dressing

**2 COURSES £16.95 | 3 COURSES £19.95**

Sundays  
at

A M A R O N E

