Sunday Lunch

STARTERS

ZUPPA DEL GIORNO
Chef's soup of the day

PARFAIT DI POLLO
Homemade chicken liver parfait
with apple and thyme chutney.
Served with toasted crostini

GAMBERETTI MARIE ROSE
North Atlantic prawns in
traditional Marie Rose sauce
on seasonal leaves with a
citrus dressing

INSALATA CAPRESE (GF) (V)
Buffalo mozzarella and heirloom
tomatoes with fresh basil oil

CAPESANTE CON PANCETTA (GF)
Seared Scottish king scallops
wrapped in pancetta and served
with a slow roast tomato and chilli
dressing (Supplement £3.00)

MOZZARELLA FRITTA (V)
Breaded buffalo mozzarella crisply
fried with a light tomato sauce

MAINS

ARROSTO DI MANZO
Roast sirloin beef, Yorkshire pudding,
seasonal roasted vegetables and roast
potatoes served with a red wine jus

MERLUZZO CON SALSA VERDE
Roasted fillet of cod with a mixed Italian herb
and garlic salsa on a bed of basil and olive oil
mash with a white wine and cream sauce

PETTO D'ANATRA ALL' AMARONE (GF)
Pan seared duck breast served pink with an
Amarone wine sauce, braised savoy cabbage,
sautéed potatoes, pancetta and confit of figs
(Supplement £3.00)

RISOTTO GAMBERI E SALMONE
King prawn and smoked salmon risotto with
mascarpone and lemon

POLLO FUNGHI E PANCETTA
Supreme of chicken served with a basil
cream, pancetta and mushroom sauce
served with sautéed potatoes

PIZZA VERDI (V*)
Fresh spinach, rocket, ricotta cheese and
shaved Grana Padano with garlic and
chilli oil

PENNETTE CON POMODORINI (V)
Small pasta tubes served with fresh cherry
tomatoes in our rich tomato and basil sauce

DESSERTS

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

AFFOGATO
Italian ice cream served with
a shot of espresso

COPPA ALL'AMARENA
Italian ice cream topped with Amarena
dark cherries

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

2 COURSES £15.95   3 COURSES £18.95

AN ALLERGENS GUIDE FOR ALL OUR DISHES IS AVAILABLE ON REQUEST.   (V*) GRANA PADANO IS MADE USING VEAL RENNET

AMARONE

www.amaronerestaurant.co.uk

Amarone is part of the **DRG**