

# AMARONE

## 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

**TRADITIONAL PRAWN COCKTAIL**  
North Atlantic prawns in traditional Marie Rose sauce on seasonal leaves with a citrus dressing

**INSALATA CAPRESE (GF) (V)**  
Buffalo mozzarella, ripe tomatoes, basil leaves and extra virgin olive oil

**CAPESANTE CON PANCETTA (GF)**  
Seared Scottish king scallops served with grilled pancetta ham with a sun dried tomato and chilli dressing (Supplement £3.00)

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

### DESSERTS

**PANNACOTTA CON LAMPONI**  
Vanilla pannacotta served with a raspberry compote

**AFFOGATO**  
Italian ice cream served with a shot of espresso

### MAINS

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

**MERLUZZO CON SALSAL VERDE (GF)**  
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

**CESARE**  
Chicken, Romaine lettuce, garlic croutons and Parmesan tossed in Caesar dressing with marinated anchovies

**RISOTTO CON GRANCHIO E GAMBERI**  
Arborio risotto rice with brown crab meat, king prawns and cherry tomatoes

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

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

**TORTELLONI FUNGHI E RICOTTA (V)**  
Large fresh pasta pillows, hand filled with wild woodland mushrooms and ricotta cheese with white wine, truffle and Grana Padano

**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**