

Father's Day



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 PICCANTE

A hand-stretched pizza topped with San Marzano tomatoes and melted mozzarella, salamino piccante 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

3 COURSES £22.95

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at

A M A R O N E

