

A M A R O N E

EASTER

2 COURSES £17.95 | 3 COURSES £22.95

Starters

MINISTRONE v

A home-made vegetable, San Marzano tomato and mixed bean soup served with fresh bread

PARFAIT DI POLLO

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

INSALATA MARIE ROSE

Crisp Romaine lettuce with Scottish smoked salmon and North Atlantic prawns in a traditional Marie Rose sauce and crusty bread

CROSTINO CON FUNGHI E GORGONZOLA

Sautéed woodland mushrooms in cream and Gorgonzola DOP sauce served with toasted Italian bread

BRUSCHETTA RUSTICA v

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

ARANCINI ALLA SICILIANA

Crisp-fried balls of risotto rice filled with slow cooked beef served with pesto aioli

Mains

ARROSTO DI MANZO

Roast sirloin of Scottish beef served with Yorkshire pudding, roasted root vegetables and rosemary potatoes and a rich red wine jus

PIZZA BIANCA CON FUNGHI v

A hand-stretched pizza white pizza topped with mascarpone and mozzarella, woodland mushrooms, baby spinach and truffle oil

LINGUINE ALLO SCOGLIO

Shetland mussels and king prawns cooked in white wine, garlic and red chilli with linguine

MERLUZZO ALLA GRIGLIA

Grilled North Atlantic cod and creamy mash served with a fresh salsa of chopped plum tomatoes, black olives, sweet red peppers, anchovies and fresh basil

PIZZA PARMA

A hand-stretched pizza with San Marzano tomato sauce and buffalo mozzarella, stone-baked and topped with Parma ham, fresh rocket and shaved Grana Padano

POLLO AL MARSALA

Roasted breast of chicken served with rosemary roast potatoes and a rich woodland mushroom and Marsala sauce

RISOTTO PRIMAVERA v

Arborio risotto rice with sun blush tomatoes, asparagus and garden peas finished with mascarpone and fresh basil

SCAMONE D'AGNELLO

Roasted rump of Scottish lamb served with creamy mash and a rich red wine jus with pancetta and broad beans (Supplement £5)

Desserts

CHOCOLATE DELICE

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

TIRAMISÙ CLASSICO

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

CRÈME BRÛLÉE

Lemon and lime crème brûlée served with home-made vanilla shortbread

WHITE CHOCOLATE PANNA COTTA

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

FORMAGGI MISTI

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