

A M A R O N E

FESTIVE LUNCH

3 COURSE LUNCH *from* £22.95pp 
(Fridays £24.95) Available 12pm to 4.45pm

MINISTRONE (v)

Home-made vegetable and tomato soup, served with fresh bread

ARANCINI ALLO ZAFFERANO

Crumbed and fried balls of risotto rice mixed with mozzarella and saffron, served with a pesto dressing

FOCACCIA DI NATALE (v)

A stone-baked and hand-stretched focaccia topped with a chopped plum tomato, red onion, fresh basil and olive salsa

GAMBERONI DIAVOLA

King prawns sautéed with garlic, cherry tomatoes and fresh chilli, served with toasted bread

PARFAIT DI POLLO

Home-made chicken liver pâté with an onion and sultana chutney, served with toasted bread

INVOLTINO DI TACCHINO

Breast of turkey rolled with a pork, pear and sage stuffing and wrapped in prosciutto ham, served with chipolatas, seasonal vegetables, rosemary roasted potatoes and a rich red wine jus

RIGATONI CON SALSICCIA

Crumbled spicy Italian sausage and ricotta cheese in a rich home-made rich tomato sauce topped with shaved Grana Padano

RAVIOLI DI ZUCCA (v)

Delicious pillows of pasta filled with pumpkin in a rich and creamy goats' cheese sauce, topped with crushed toasted pistachios

CONTROFILETTO ALLA GRIGLIA

255g prime Scottish sirloin steak grilled your way and served with chunky hand cut chips, seasonal vegetables and a rich brandy and peppercorn sauce (Supplement £5)

PIZZA MILANO

A rectangular hand-stretched and stone-baked pizza with our home-made pizza sauce and mozzarella cheese, topped with spicy salami Napoli, mascarpone cheese, Roquito chilli peppers, sautéed mixed mushrooms and fresh rocket. Served on a board

SALMONE CON FRUTTI DI MARE

Grilled fillet of Scottish salmon with a herb crust on a bed of linguine in a rich tomato sauce with king prawns and Shetland mussels

PIZZA FORMAGGIO DI CAPRA (v)

A hand-stretched and stone-baked pizza with our home-made pizza sauce and mozzarella cheese and topped with crumbled goats' cheese, fresh spinach, caramelised red onion and toasted pine nuts

TIRAMISU CLASSICO

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

CHOCOLATE DELICE

A rich chocolate mousse with salted caramel sauce, served with Italian dairy vanilla ice cream

WHITE CHOCOLATE PANNA COTTA

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