

A M A R O N E
GRADUATION

3 COURSES £21.95

Starters

ZUPPA DEL GIORNO v

Home-made soup of the day & fresh bread

MINISTRONE v

Home-made vegetable & tomato soup, fresh bread

PARFAIT DI POLLO

Home-made chicken liver parfait, onion & sultana chutney, toasted bread

COZZE AL VAPORE

Steamed Shetland mussels, garlic, white wine, cream, parsley & crusty bread

BRUSCHETTA CON OLIVE v

Firm Italian bread, chopped plum tomatoes, red onion, black olives, garlic & basil dressing

SALMONE AFFUMICATO E CAPRINO

Scottish smoked salmon, creamed goats' cheese, beetroot dressing & fresh rocket

ANTIPASTO MISTO

Italian cured meats, grilled & marinated Mediterranean vegetables, buffalo mozzarella & fresh bread
(Supplement £3)

Mains

BRANZINO ALLA GRIGLIA

Grilled sea bass fillet, creamy mash, tender stem broccoli & sauce vierge

PIZZA BIANCA NEVE

Hand-stretched white pizza, mascarpone, goats' cheese, caramelised red onion and fresh spinach

PIZZA SALAMINO PICCANTE

Hand-stretched pizza, San Marzano tomato sauce, mozzarella, salamino piccante, red onion & fresh rocket

POLLO ARROSTO ALLA GENOVESE

Roasted breast of chicken, creamy mash, seasonal vegetables & pesto cream sauce

RISOTTO GAMBERI E SALMONE

Arborio risotto rice, Scottish smoked salmon, king prawns, lemon & mascarpone

SCAMONE D'AGNELLO CON FUNGHI

Roast rump of lamb, served pink, roasted rosemary potatoes, woodland mushrooms, broad beans & rich red wine jus

LINGUINE PRIMAVERA v

Linguine pasta, San Marzano tomato sauce, grilled asparagus, sun blush tomatoes, pine nuts, garlic & basil oil

Desserts

PANNA COTTA

Classic tiramisu, Savoiardi sponge fingers, Chantilly cream & chocolate sauce

CREME BRULEE

Lemon & lime crème brûlée, vanilla shortbread

AFFOGATO

Italian dairy vanilla ice cream, shot of espresso

TIRAMISÙ CLASSICO

Classic tiramisu, Savoiardi sponge fingers, Chantilly cream & chocolate sauce

FORMAGGI MISTI

Selection of continental cheeses, sultana & onion chutney, Scottish oatcakes
(£4 Supplement)