

MENU AMARONE

MINISTRONE (V)

Home-made vegetable and tomato soup served with fresh bread

CAPELANTE CON PANCETTA

Seared Scottish king scallops wrapped in pancetta and served with a slow roasted tomato and chilli dressing

ANTIPASTO MISTO

A fine selection of Italian cured meats, grilled marinated vegetables and buffalo mozzarella, served with fresh bread

INSALATA CAPRESE (V)

A salad of buffalo mozzarella and heirloom tomatoes with fresh basil oil

PARFAIT DI POLLO

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

CROSTINI MISTI (V)

Toasted Italian breads topped with sautéed mixed mushrooms, roasted mixed peppers, chopped cherry tomatoes, red onion, fresh basil, garlic, olive oil and a piquant balsamic dressing

GAMBERONI DIAVOLA

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

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POLLO FUNGHI E PANCETTA

Supreme of chicken served with a mushroom, pancetta and basil cream sauce, served with rosemary sautéed potatoes and seasonal vegetables

RAVIOLI DI ZUCCA (V)

Fresh ravioli filled with pumpkin, sautéed in butter and topped with crushed toasted pistachios

FILETTO D'IPPOGLOSSO

Grilled fresh fillet of halibut with a light lemon butter dressing on a bed of spinach, sautéed mixed mushrooms, pine nuts and a basil and olive oil mash

PIZZA VERDI

A hand-stretched and stone-baked pizza with San Marzano tomatoes with melted mozzarella and ricotta cheese topped with fresh spinach, rocket and a dash of garlic and chilli oil and shaved Grana Padano*

LINGUINE AI FRUTTI DI MARE

Mixed seasonal fish and shellfish with olive oil, garlic and parsley in your choice of a tomato or bianco sauce

PIZZA SALAMI PICCANTE

A hand-stretched and stone-baked pizza with San Marzano tomatoes with melted mozzarella with spicy salami and red onion topped with fresh rocket

PETTO D'ANATRA ALL'AMARONE

Pan seared duck breast served pink with a rich red wine sauce, a braised savoy cabbage and pancetta parcel, served with sautéed rosemary potatoes and confit of figs

TAGLIOLINI CON CHORIZO

Tagliolini with spicy chorizo stirred through a creamy carbonara sauce

CONTROFILLETTO ALLA GRIGLIA

255g Scottish sirloin with garlic butter, served with roasted cherry tomatoes, mushrooms and hand cut chips

(SUPPLEMENT £5)

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CHOCOLATE DELICE (V)

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

TIRAMISU (V)

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

3 courses - £27.95

A 10% service charge will be applied to all parties of 8 and above