

MENU AMARONE

MINISTRONE (V)

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

ANTIPASTO MISTO

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

INSALATA CAPRESE (V)

A salad of buffalo mozzarella and heirloom tomatoes served 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 woodland 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 served with toasted bread

POLLO FUNGHI E PANCETTA

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

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 fresh spinach, sautéed mixed mushrooms, pine nuts and basil and olive oil mash

PIZZA VERDI

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

LINGUINE AI FRUTTI DI MARE

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

PIZZA SALAMI E PICCANTE

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

PETTO D'ANATRA ALL'AMARONE

Pan seared duck breast served pink, served with a braised savoy cabbage and pancetta parcel, sautéed rosemary potatoes and a mushroom, pancetta and basil cream sauce and a confit of figs

TAGLIOLINI CON CHORIZO

Tagliolini with spicy Spanish chorizo stirred through a creamy Carbonara sauce

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 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

Allergy menus available on request

