

## MENU AMARONE

### **MINISTRONE (v)**

Homemade 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)**

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, 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

### **GIRASOLO FUNGHI E PANNA (v\*)**

Fresh circular pasta filled with sautéed mixed mushrooms served with Grana Padano truffle cream

### **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 (v\*)**

Fresh spinach, rocket, ricotta cheese and shaved Grana Padano with garlic and chilli oil

### **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 SALAME PICCANTE**

Spicy salami, mozzarella, red onion and rocket

### **TAGLIOLINI CON CHORIZO**

Tagliolini with spicy chorizo stirred through a creamy carbonara sauce

### **PETTO D'ANATRA ALL'AMARONE**

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

### **CONTROFILLETO 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 - £29.95

A 10% service charge will be applied to all parties of 8 and above  
(V\*) Grana Padano is made using veal rennet