

MENU AMARONE

MINISTRONE (V)

Home-made vegetable and tomato soup served with fresh 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

BRUSCHETTA RUSTICA (V)

Firm Italian bread with chopped cherry tomatoes, red onion, fresh basil, garlic and olive oil with balsamic dressing

GAMBERONI DIAVOLA

King prawns sautéed with olive oil, white wine, garlic, cherry tomatoes and fresh

ANTIPASTO MISTO

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

POLLO FUNGHI E PANCETTA

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

TORTELLONI CON RICOTTA E BASILICO

Parcels of tomato pasta filled with ricotta cheese and fresh basil, sautéed in butter and topped with pine nuts

PIZZA SALAMINO PICCANTE

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

MERLUZZO CON PEPERONATA

Roasted fillet of North Atlantic cod served with a classic Sicilian peperonata of slow cooked onions, red peppers and plum tomatoes scented with fresh basil and olive oil on creamy mash

TAGLIOLINI CON CHORIZO

Tagliolini with spicy Spanish chorizo stirred through a creamy Carbonara sauce

PIZZA VERDI (V)

A hand-stretched pizza with San Marzano tomatoes and melted mozzarella and ricotta cheese, stone-baked and topped with baby spinach, fresh rocket and garlic and chili oil

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 on linguine pasta

PETTO D'ANATRA ALL'AMARONE

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

TIRAMISU

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

CHOCOLATE DELICE

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

3 courses - £27.95

A 10% service charge will be applied to all parties of 8 and above
An allergen guide to all dishes is available