

## 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 SALAME 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 - £29.95**

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