

## ANTIPASTI

MINISTRONE **V** £5.50  
*Home-made vegetable, mixed bean and San Marzano tomato soup served with fresh Italian bread*

CAPESANTE MARE E MONTI £10.95  
*Seared Scottish king scallops with black pudding, pancetta and cauliflower purée*

GAMBERONI DIAVOLA £8.95  
*King prawns sautéed in white wine, garlic, cherry tomatoes and fresh chilli served with toasted bread*

CARPACCIO CON TARFUFO £10.45  
*Carpaccio of prime Scottish beef with fresh rocket, shaved Grana Padano and a drizzle of black truffle oil*

### BURRATA

A SOFT CHEESE WITH A CREAMY CENTRE FROM PUGLIA

VERDURE MISTE **V** £10.95  
*Marinated and grilled Mediterrean vegetables*

PROSCIUTTO DI PARMA £12.95  
*Parma ham, fresh fig and olive oil*

MOZZARELLA FRITTA **V** £7.45  
*Crisp-fried breaded buffalo mozzarella served with spicy aioli*

BRUSCHETTA RUSTICA **V** £5.95  
*Toasted Italian bread topped with red onion, garlic, chopped cherry tomatoes, olive oil and balsamic dressing*

INSALATA CESARE £6.95  
*Crisp Romaine lettuce and rustic garlic croutons tossed in traditional Caesar dressing with shaved Grana Padano. Choose with or without anchovies*

## FOCACCE

MADE WITH SOURDOUGH FLATBREAD

FOCACCIA ROSMARINO **V** £4.95  
*Fresh rosemary, Maldon sea salt and evoo*

FOCACCIA PICCANTE **V** £5.95  
*Garlic, chilli oil, Maldon sea salt and parsley*

FOCACCIA AGLIO E MOZZARELLA £6.95  
*Fior di latte mozzarella, garlic and evoo*

FOCACCIA POMODORO **V** £6.95  
*Marinated tomatoes, Maldon sea salt, fresh basil and evoo*



## PASTA

TAGLIOLINI AL RAGÙ £12.45  
*Our home-made beef ragù, slow cooked for 12 hours in red wine, onions, garlic and fresh thyme with tagliolini*

PENNETTE CON POMODORINI **V** £10.45  
*Small penne style pasta with cherry tomatoes and home-made San Marzano tomato and basil sauce*

TAGLIOLINI CON CHORIZO £12.45  
*Tagliolini with spicy Brindisa Parilla chorizo, stirred through a rich, creamy carbonara sauce*

LINGUINE AI FRUTTI DI MARE £14.95  
*Mixed seasonal fish and shellfish with olive oil, garlic and parsley in your choice of our rich tomato or bianco sauce*

TORTELLONI ZUCCA E SALVIA **V** £14.95  
*Fresh egg tortelloni filled with pumpkin and sage with a fresh sage-butter sauce and crushed pistachios*

PENNETTE CON SALSICCIA £11.95  
*Crumbled spicy Italian sausage and ricotta cheese in rich tomato and chilli sauce with shaved Grana Padano*

TAGLIOLINI TRASTEVERE £11.95  
*San Marzano tomato sauce with thyme roasted chicken, pancetta, sautéed woodland mushrooms, cherry tomatoes, fresh basil and garlic*

LINGUINE CON POLPETTINE £11.95  
*Small pork and beef meatballs served in San Marzano tomato and basil sauce*

GLUTEN FREE PENNE PASTA IS AVAILABLE ON REQUEST.

## PESCE

BRANZINO AL FORNO £19.95  
*Fillets of sea bass baked with orange zest and chives, served with risotto rice and drizzled with fresh basil oil*

CAPESANTE CON TAGLIOLINI £19.95  
*Pan-seared Scottish king scallops, white wine, butter, chilli, garlic and cherry tomatoes with tagliolini*

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR THE ALLERGEN GUIDE AS NOT ALL DISHES ARE LISTED ON THE MENU.

## PIZZA

OUR HOME-MADE ROMAN-STYLE SOURDOUGH PIZZA

MARGHERITA **V** £9.75  
*Tomato sugo, Fior di latte mozzarella, fresh basil and evoo*

MARGHERITA DOPPIA MOZZARELLA **V** £11.95  
*Tomato sugo, both Fior di latte and buffalo mozzarella, fresh basil and evoo*

PEPPERONI PICCANTE £12.95  
*Tomato sugo, Fior di latte mozzarella, spicy pepperoni and chilli oil*

ORTOLANA VEGANA **VG** £12.95  
*Vegan mozzarella, marinated and grilled courgettes, aubergine, mixed peppers, fresh basil and evoo  
(We recommend this pizza is served white · Add tomato sugo on request)*

TARTUFINA **V** £13.95  
*Black truffle and ricotta cream, Fior di latte mozzarella, fresh spinach and porcini mushrooms*

SALSICCIA £12.95  
*Tomato sugo, Fior di latte mozzarella, Italian fennel sausage, roasted mixed peppers, Tuscan Leccino black olives, Grana Padano and evoo*

BURRATOSA £13.95  
*Tomato sugo, fresh garlic, Tuscan Leccino black olives and fresh oregano, stone-baked and topped with burrata cheese from Puglia, marinated white anchovies, fresh basil and evoo*

VENTRICINA £13.95  
*Tomato sugo with spicy 'Nduja, Fior di latte mozzarella and ricotta cheese, spicy Salame Ventricina, black pepper, fresh basil and chilli oil*

FUNGHI E POLLO £12.95  
*Tomato sugo, Fior di latte mozzarella, roasted chicken and woodland mushrooms. Spice it up? Add fresh chillies for £1*

'NDUJA AFFUMICATA £14.95  
*BBQ and 'Nduja tomato sugo, red onion, smoked pancetta and black pepper, stone-baked and topped with burrata cheese from Puglia, fresh basil and evoo*

BUFALA E SAN DANIELE £14.95  
*Stone-baked with buffalo mozzarella and topped with prosciutto ham, rocket, shaved Grana Padano and evoo  
(We recommend this pizza is served white · Add tomato sugo on request)*

CAMPIONE £13.95  
*Tomato sugo with a dash of double cream, Fior di latte mozzarella, Italian fennel sausage, spicy Salame Ventricina, roast chicken and evoo*

CALZONE AMARONE £13.95  
*Traditional folded pizza topped with light tomato sauce, stuffed with Fior di latte mozzarella and ricotta cheese, cotto ham and woodland mushrooms*

GLUTEN FREE PIZZA BASE £2.00

## BISTECCHE

PRIME SCOTTISH FILLET, GRILLED AND RESTED WITH GARLIC BUTTER. SERVED WITH ROASTED CHERRY VINE TOMATOES AND GRILLED MUSHROOMS WITH YOUR CHOICE OF HAND CUT CHIPS OR SAUTÉED ROSEMARY POTATOES

FILETTO ALLA GRIGLIA £28.95  
*227g Prime Scottish fillet*

BISTECCA ALLA GRIGLIA £26.95  
*255g Prime Scottish rib-eye*

SALSE BISTECHE  
*Brandy and black peppercorn sauce £2.25  
Gorgonzola DOP and sautéed woodland mushroom sauce £2.65*

## CARNE

POLLO FUNGHI E PANCETTA £16.95  
*Roasted supreme of chicken in pancetta, woodland mushroom and basil cream sauce, sautéed rosemary potatoes and seasonal vegetables*

VITELLO ALLA MILANESE £20.95  
*Lightly breaded and pan-fried escalope veal served with linguine in a rich San Marzano tomato and basil sauce*

INSALATA CESARE £11.95  
*Crisp Romaine lettuce and rustic garlic croutons tossed in traditional Caesar dressing with shaved Grana Padano. Choose with or without anchovies.*

WITH CHARGRILLED CHICKEN BREAST £14.95  
WITH GRILLED GARLIC PRAWNS £18.95

## CONTORNI

MARINATED OLIVES & FRESH BREAD £4.95  
GARLIC BREAD £3.45  
CHUNKY HAND-CUT CHIPS £3.75  
ROCKET & SHAVED GRANA PADANO £3.95  
MIXED SEASONAL SALAD £4.25



### TRACK & TRACE

Use the camera on your phone to scan this QR code. You will be taken to an online form or visit [amaronerestaurant.co.uk/trackandtrace-gla](http://amaronerestaurant.co.uk/trackandtrace-gla)

## PROSECCO

COL BRIOSO PROSECCO SPUMANTE  
DOC, VENETO £5.45 £28.95

MIRABELLO SPARKLING PINOT GRIGIO  
ROSÉ, PAVIA £5.65 £29.95

## CHAMPAGNE

LAURENT PERRIER LA CUVÉE BRUT NV,  
CHAMPAGNE, FRANCE £11.95 £69.95

LAURENT PERRIER LA CUVÉE ROSÉ  
BRUT NV, CHAMPAGNE, FRANCE £16.95 £99.95

## GIN

THE PERFECT SERVE IS A LARGE 50ML MEASURE OF YOUR FAVOURITE  
GIN IN A WIDE BOWL COUPE GLASS THAT ALLOWS THE BOTANICALS  
TO ENHANCE YOUR DRINK PLUS ONE OF OUR SUGGESTED MIXERS  
SMALL MEASURES ARE AVAILABLE AND THE LONDON ESSENCE MIXERS  
BELOW ARE INCLUDED IN THE PRICE

THE BOTANIST £9.50  
*22 Hand-foraged local botanicals delicately augment 9 berries, barks,  
seeds and peels making this, the only dry gin from Islay, one to savour.  
Served with Classic Tonic Water and fresh rosemary and lemon*

BOMBAY SAPPHIRE £9.50  
*Ten precious botanicals are brought together to create a gin  
with a complex, yet perfectly balanced flavour profile. Serve with  
Classic Tonic Water and an orange wheel*

ROKU £9.50  
*Roku's complex, yet harmonious flavor is the result of the unique  
Japanese sensitivity captured in the blending of the carefully  
crafted extracts of the 14 botanicals. We reckon Classic Tonic  
Water and a slice of lemon*

EDINBURGH GIN £9.50  
*This is a refined, crisp gin is clean and fresh on the nose with a  
palate that offers juniper, pine and lavender and a citrus finish.  
Best served with Classic Tonic Water and a twist of orange*

BROCKMANS £9.50  
*A gin where the more traditional notes are combined with a refreshing  
influence of citrus and aromatic wild blackberries and blueberries.  
Serve with Classic Tonic Water and fresh strawberry*

LARIOS GINEBRA MEDITERRÁNEA £9.50  
*This is made with the classical botanicals expected in a London  
style Gin. A Citrus refreshing body with notes of juniper to finish.  
Great served over ice with Classic Tonic Water and a slice of orange*

LARIOS ROSÉ £9.50  
*A gin with strawberry flavours and aromas. Larios Rosé fuses  
Mediterranean citrus with its main ingredient, strawberries.  
Great served over ice with lemonade and a slice of lemon*

HENDRICKS £9.50  
*Created from eleven fine botanicals with added infusions of rose  
and cucumber, which imbue this gin with a uniquely balanced  
flavour, we recomend a simple tonic and a slice of cucumber*

## VINI BIANCHI

PINOT GRIGIO. LA LAGUNA, DOC VENEZIE  
*A classic off-dry Pinot Grigio*  
£5.45 | £19.95

SAUVIGNON BLANC. ALTANA DI VICO, IGT VENEZIE  
*A delicate Sauvignon Blanc with lovely citrus notes*  
£5.95 | £23.95

VERDICCHIO DEI CASTELLI DI JESI  
CLASSICO, MONCARO, MARCHE  
*A delicious, complex, citrusy wine*  
£6.75 | £27.95

ROERO ARNEIS. DEZZANI 'MONFRIGO', ROERO  
*A gentle touch of oak and a bouquet of almonds*  
£7.65 | £30.95

FIANO. LUNATE FIANO, TRAPIANO, SICILIA  
*An aromatic & flavoured bouquet that is crisp and fresh*  
£25.95

SOAVE CLASSICO, DOMINI VENETI, VENETO  
*A great Garganega, Trebbiano & Chardonnay blend*  
£25.95

SAUVIGNON BLANC. VILLA CHIOPRIS,  
FRIULI-VENEZIA GIULIA  
*Hints of pear drop and a pleasant bitter finish*  
£30.95

PINOT GRIGIO. TOMMASI, LE ROSSE  
VIGNETO, DOC VENETO  
*An intensely flavoured Italian Pinot Grigio*  
£35.95

CHARDONNAY DEL VENETO. SANTA CRISTINA, VENETO  
*An intense, fine and elegant wine*  
£39.95

SAUVIGNON BLANC.  
VETTE DI SAN LEONARDO, ALTO ADIGE  
*Perfectly balanced with a crisp, dry finish*  
£39.95

GAVI DI GAVI. DOCG 'POGGIO DEL TIGLIO',  
GUIDO MAZZARELLO, PIEDMONT  
*A fruity bouquet with hints of apricots*  
£46.95

## VINI AMARONE

DOMINI VENETI, AMARONE DELLA  
VALPOLICELLA CLASSICO DOCG, VENETO  
*Full bodied, very smooth hints of cherries, dried prunes & spices*  
£69.95

TOMMASI, AMARONE DELLA VALPOLICELLA CLASSICO  
*A full-bodied red wine with plum characters & soft spices*  
£72.95

AMBROSAN, NICOLIS, AMARONE DELLA  
VALPOLICELLA CLASSICO  
*A wine with ripe fruit with hints of underwood & leather*  
£74.95

## VINI ROSSI

BARBERA. LA FOLLIA DOC, PIEDMONT  
*An easy drinking and fruity red wine*  
£5.45 | £19.95

MERLOT DEL VENETO, BOTTER, IGT VENETO  
*A plummy, juicy Merlot, bursting with fruit*  
£5.95 | £23.95

PRIMITIVO DI PUGLIA.  
CAMPAGNOLA BAROCCO, IGT PUGLIA  
*A deep red with black fruits and spicy flavours*  
£6.95 | £28.95

SANGIOVESE. BOTTER CHIANTI  
CLASSICO DOCG, TUSCANY  
*Deep ruby red with fruity notes of cherry & black pepper*  
£6.95 | £28.95

CORVINA. CASTELFORTE AMARONE DELLA  
VALPOLICELLA CLASSICO DOCG, VENETO  
*A rich cherry fruit bouquet, full bodied & dry*  
£9.85 | £39.95

CORVINA. CASTELFORTE DELLA  
VALPOLICELLA DOC, VENETO  
*A ruby red aromas of cherry and plum*  
£26.95

MONTEPULICANO D'ABRUZZO.  
CERULLI SPINOZZI DOC, TERAMO  
*A robust structure with good fruit and medium acidity*  
£28.95

RIPASSO DOC, CASTELFORTE,  
VALPOLICELLA SUPERIORE, VENETO  
*A ruby red with hints of violet & aromas of red fruits*  
£32.95

NEBBIOLO. BAROLO FLORI DOCG, PIEDMONT  
*A complex and spicy nose, full-bodied with a dry finish*  
£44.95

SANGIOVESE. CAPRAIA CHIANTI RISVERSA  
DOCG, CHIANTI CLASSICO  
*A ruby red with fruity, spicy aromas, full and rounded*  
£46.95

SANGIOVESE. CASANOVA DI NERI  
DOCG, BRUNELLO DI MONTALCINO  
*Aromatic and intense with full ripe cherry fruit flavours*  
£85.95

## VINI ROSATI

PINOT GRIGIO ROSÉ. ANCORA, IGT PAVIA  
*A dry, fresh and crisp, fruity rosé*  
£5.45 | £23.95

ZINFANDEL ROSÉ. VILLA ROSELLA, IGT VENETO  
*With a brilliant rosé with notes of strawberry and melon*  
£5.95 | £24.95

## COCKTAIL

CAN'T FIND WHAT YOU ARE LOOKING FOR? THEN LET US KNOW!

BELLINI £8.95  
*Peach purée topped with Col Brioso Prosecco  
Spumante DOC.*

FLIRTINI £8.45  
*Stoli Razberi, Chambord black raspberry liqueur and pineapple  
juice topped with Col Brioso Prosecco Spumante DOC*

ROCCO MARTINI £9.45  
*Passoã, Stoli Vanil, passion fruit syrup, apple juice and gomme  
served with a shot of Col Brioso Prosecco Spumante DOC*

APEROL SPRITZ £8.45  
*Aperol and Col Brioso Prosecco Spumante DOC  
with a dash of soda water*

VALENTINA £8.95  
*Finlandia grapefruit, Larios gin, passion fruit purée and agave  
topped with lemonade*

RASPBERRY PEAR MULE £8.95  
*Stoli Razberi, Xanté pear liqueur and raspberry purée topped  
with ginger beer*

NEGRONI £8.95  
*The Botanist gin, Campari and Martini Rosso*

SOURS £8.45  
*Your choice of spirit shaken with lemon juice, gomme, Angostura  
bitters and egg white. Choose Bruichladdich - The Classic Laddie,  
Amaretto or Frangelico*

SAM LORD £8.45  
*Mount Gay Black Barrel Double Cask rum, vanilla syrup,  
lime juice and soda water*

TOM COLLINS £8.45  
*The Botanist gin, lemon juice, sugar and soda water*

MOJITO £8.95  
*Fresh limes muddled with mint, gomme and Bacardi Carta Blanca  
topped with soda water. Choose classic or raspberry*

STRAWBERRY DAIQUIRI £8.95  
*Strawberry infused Bacardi Carta Oro, strawberry purée,  
fresh lime juice, gomme and fresh strawberries*

COSMOPOLITAN £8.95  
*Finlandia vodka, cranberry juice, Cointreau and fresh lime*

SIDECAR 1738 £8.45  
*Remy 1738, Cointreau and lemon juice*

ESPRESSO MARTINI £8.95  
*Stoli Vanil, Kahlúa, gomme syrup and a shot of double espresso*

SOPHIA LOREN £8.95  
*Finlandia mango, and pineapple juice with a passion fruit foam*

## BIRRE E CEDRO

A selection of draft and bottled beers. A selection of  
bottled cider is also available.

Please ask your server.