

ANTIPASTI

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| PARFAIT DI POLLO | £8.45 |
| <i>Home-made chicken liver parfait served with spiced pear chutney and toasted sourdough bread</i> | |
| MOZZARELLA FRITTA V | £7.45 |
| <i>Crisp-fried breaded mozzarella served with spicy mayo</i> | |
| CARPACCIO CON TARFUFO | £10.45 |
| <i>Carpaccio of prime Scottish beef with fresh rocket, shaved Grana Padano and a drizzle of black truffle oil</i> | |
| BRUSCHETTA CLASSICA V | £5.95 |
| <i>Sourdough bread toasted with garlic butter, with marinated tomatoes, basil, oregano and extra virgin olive oil</i> | |
| GAMBERONI DIAVOLA | £8.95 |
| <i>King prawns sautéed in white wine, garlic, cherry tomatoes and fresh chilli served with bread</i> | |
| MINISTRONE V | £5.50 |
| <i>Home-made vegetable, mixed bean and San Marzano tomato soup, served with bread</i> | |
| INSALATA CESARE | £6.95 |
| <i>Crisp Romaine lettuce and rustic garlic croutons tossed in traditional Caesar dressing with shaved Grana Padano. Choose with or without anchovies.</i> | |

FOCACCE

MADE WITH SOURDOUGH FLATBREAD

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| FOCACCIA ROSMARINO V | £4.95 |
| <i>Fresh rosemary, Maldon sea salt and evoo</i> | |
| FOCACCIA AGLIO E MOZZARELLA | £6.95 |
| <i>Fior di latte mozzarella, garlic and evoo</i> | |

CONTORNI

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| NOCELLARA DEL BELICE OLIVES VG | £3.50 |
| FRESH BREAD SELECTION V | £3.95 |
| GARLIC BREAD V | £4.50 |
| CHUNKY HAND-CUT CHIPS | £3.75 |
| ROCKET & SHAVED GRANA PADANO | £3.95 |
| MIXED SEASONAL SALAD V | £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-edl



AMARONE
PIZZERIA | RISTORANTE

PASTA

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| PENNETTE CON POMODORINI V | £10.45 |
| <i>Small penne style pasta with cherry tomatoes and home-made San Marzano tomato and basil sauce</i> | |
| TAGLIOLINI CON CHORIZO | £12.45 |
| <i>Tagliolini with spicy Brindisa Parilla chorizo, stirred through a rich, creamy carbonara sauce</i> | |
| LINGUINE AI FRUTTI DI MARE | £14.95 |
| <i>Mixed seasonal fish and shellfish with olive oil, garlic and parsley in your choice of our rich tomato or bianco sauce</i> | |
| TAGLIOLINI CON FUNGHI V | £11.95 |
| <i>Tagliolini with woodland mushrooms sautéed in white wine, garlic and fresh basil in a mascarpone cream sauce</i> | |
| RIGATONI CON SALSICCIA | £11.95 |
| <i>Crumbled spicy Italian sausage and ricotta cheese in rich tomato and chilli sauce with shaved Grana Padano</i> | |
| TAGLIOLINI TRASTEVERE | £11.95 |
| <i>San Marzano tomato sauce with thyme roasted chicken, pancetta, sautéed woodland mushrooms, cherry tomatoes, fresh basil and garlic</i> | |

GLUTEN FREE PENNE PASTA IS AVAILABLE ON REQUEST.

All our pasta dishes are gluten free when prepared with gluten free penne. Please let your server know when you order

CARNE

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| POLLO FUNGHI E PANCETTA | £16.95 |
| <i>Roasted supreme of chicken in pancetta, woodland mushroom and basil cream sauce, sautéed rosemary potatoes and seasonal vegetables</i> | |
| INSALATA CESARE | £11.95 |
| <i>Crisp Romaine lettuce and rustic garlic croutons tossed in traditional Caesar dressing with shaved Grana Padano. Choose with or without anchovies.</i> | |
| WITH CHARGILLED CHICKEN BREAST | £14.95 |

AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

PIZZA

OUR HOME-MADE ROMAN-STYLE SOURDOUGH PIZZA IS PROVED FOR 48 HOURS. SERVED THIN AND CRISPY, IT IS LIGHTER, AIDING HEALTHIER DIGESTION

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| MARGHERITA V | £9.75 |
| <i>Tomato sugo, Fior di latte mozzarella, fresh basil and evoo</i> | |
| PEPPERONI PICCANTE | £12.95 |
| <i>Tomato sugo, Fior di latte mozzarella, spicy pepperoni and chilli oil</i> | |
| ORTOLANA VEGANA VG | £12.95 |
| <i>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)</i> | |
| SALSICCIA | £12.95 |
| <i>Tomato sugo, Fior di latte mozzarella, Italian fennel sausage, roasted mixed peppers, Tuscan Leccino black olives, Grana</i> | |
| VENTRICINA | £13.95 |
| <i>Tomato sugo with spicy 'Nduja, Fior di latte mozzarella and ricotta cheese, spicy Salame Ventricina, black pepper, fresh basil and chilli oil</i> | |
| FUNGHI E POLLO | £12.95 |
| <i>Tomato sugo, Fior di latte mozzarella, roasted chicken and woodland mushrooms. Spice it up? Add fresh chillies for £1</i> | |
| 'NDUJA AFFUMICATA | £14.95 |
| <i>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</i> | |
| CAMPIONE | £13.95 |
| <i>Tomato sugo with a dash of double cream, Fior di latte mozzarella, Italian fennel sausage, spicy Salame Ventricina, roast chicken and evoo</i> | |
| CALZONE AMARONE | £13.95 |
| <i>Traditional folded pizza topped with light tomato sauce, stuffed with Fior di latte mozzarella and ricotta cheese, cotto ham and woodland mushrooms</i> | |
| GLUTEN FREE PIZZA BASE | £2.00 |
| <i>All our pizzas are gluten free when served with our gluten free pizza base - excluding Calzone Amarone</i> | |

DOLCI

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| CHOCOLATE DELICE V | £5.95 | CRÈME BRÛLÉE V | £5.65 |
| <i>Chocolate mousse, salted caramel sauce and Italian vanilla ice cream</i> | | <i>Lemon and lime crème brûlée and vanilla shortbread</i> | |
| TIRAMISÙ CLASSICO V | £5.95 | AFFOGATO V | £4.45 |
| <i>Classic tiramisù, Savoiardi sponge fingers, Chantilly cream and chocolate sauce (Contains nuts)</i> | | <i>Italian vanilla ice cream and shot of espresso</i> | |
| PANNA COTTA | £5.95 | ADD A LIQUEUR TO YOUR AFFOGATO FOR ONLY | £3.85 |
| <i>White chocolate and buttermilk panna cotta, sugared almonds, raspberry coulis and Amaretti biscuit (Contains nuts)</i> | | <i>Frangelico*, Drambuie or Mozart Chocolate Liqueur (*Contains nuts)</i> | |
| COPPA ALL' AMARENA V | £4.95 | FORMAGGI MISTI | £8.95 |
| <i>Italian vanilla ice cream, Amarena dark cherries, fresh cream and crêpe dentelle</i> | | <i>Selection of continental cheese with Pecorino Toscano DOP, Fontal, Munster, Gorgonzola DOP, Scottish oatcakes and honey (May contain nuts)</i> | |

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, BUTTERMILK MASH OR SAUTÉED ROSEMARY POTATOES

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| FILETTO ALLA GRIGLIA | £28.95 |
| <i>227g Prime Scottish fillet</i> | |
| BISTECCA ALLA GRIGLIA | £26.95 |
| <i>255g Prime Scottish rib-eye</i> | |
| SALSE BISTECHE | |
| Brandy and black peppercorn sauce | £2.25 |
| Gorgonzola DOP and sautéed woodland mushroom sauce | £2.65 |

PESCE

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| CAPESANTE CON TAGLIOLINI | £19.95 |
| <i>Pan-seared Scottish king scallops, white wine, butter, chilli, garlic and cherry tomatoes with tagliolini</i> | |
| BRANZINO CON PEPPERONCINO | £15.95 |
| <i>A pan-fried fillet of sea bass with a chunky red pepper, tomato and fresh basil salsa on buttermilk mash</i> | |
| ORATA CON INSALATA MISTA | £16.95 |
| <i>Seared fillets of sea bream marinated in sweetsmoked paprika with a salad of marinated and grilled Mediterranean vegetables, artichoke hearts, slow roasted tomatoes and seasonal leaves with a tarragon and mint yoghurt dressing</i> | |

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR THE ALLERGEN GUIDE AS NOT ALL DISHES ARE LISTED ON THE MENU. A GLUTEN FREE MENU IS AVAILABLE, PLEASE ASK YOUR SERVER

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. 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 recommend 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.

FRENCH MARTINI £8.95
Finlandia vodka, Chambord black raspberry liqueur and pineapple juice

CLOVER CLUB £8.95
The Botanist Islay gin, lemon juice and raspberry purée

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

WEE LADDIE £8.45
Bruichladdich's The Classic Laddie with fresh lime juice

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 Vani, Kahlúa, gomme syrup and a shot of double espresso

BIRRE E CEDRO

A selection of draft and bottled beers.
A selection of bottled cider is also available.
Please ask your server.