

ANTIPASTI

MINISTRONE **V** £5.50

Home-made vegetable, mixed bean and San Marzano tomato soup served with fresh Italian bread

GAMBERONI DIAVOLA £8.95

King prawns sautéed in white wine, garlic, cherry tomatoes and fresh chilli served with toasted bread

PARFAIT DI POLLO £8.45

Home-made chicken liver parfait served with spiced pear chutney and toasted Italian bread

CARPACCIO CON TARFUFO £10.45

Carpaccio of prime Scottish beef with fresh rocket, shaved Grana Padano and a drizzle of black truffle oil

CAPELANTE MARE E MONTI £10.95

Seared Scottish king scallops with black pudding, pancetta and cauliflower purée

BURRATA

MOZZARELLA CHEESE WITH A STRACCIATELLA & CREAM CENTRE SERVED ON A TOASTED SOURDOUGH CROUTON

VERDURE MISTE **V** £10.95

Marinated and grilled Mediterranean 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 pesto aioli

BRUSCHETTA RUSTICA **V** £5.95

Toasted Italian bread topped with red onion, garlic, chopped cherry tomatoes, olive oil and balsamic dressing

ANTIPASTO MISTO £9.45

Selection of Italian cured meats, buffalo mozzarella, marinated and grilled Mediterranean vegetables, olives, caper berries and fresh Italian bread

FOCACCE

OUR FOCACCIAS ARE SEASONED STONE-BAKED PIZZA BREADS, IDEAL FOR SHARING OR AS A STARTER

FOCACCIA ROSMARINO **V** £4.95

Stone-baked seasoned pizza bread with fresh rosemary and Maldon sea salt

FOCACCIA AGLIO E MOZZARELLA £7.25

Pizza bread with garlic oil and mozzarella cheese

FOCACCIA LUCCA £7.25

Mozzarella, red onion, pancetta and sliced rosemary potato



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-ab



AMARONE
PIZZERIA | RISTORANTE

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

RIGATONI 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

CAPELANTE CON TAGLIOLINI £19.95

Pan-seared Scottish king scallops, white wine, butter, chilli, garlic and cherry tomatoes with tagliolini

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

ORATA CON INSALATA MISTA £16.95

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



@AMARONE_DRG

PIZZA

MARGHERITA **V** £9.75

Our own recipe San Marzano tomato sauce with mozzarella cheese and fresh basil

NAPOLETANA £9.95

Our Margherita with black olives, capers, anchovies, roasted garlic butter and fresh basil

PIZZA METRO

THINLY STRETCHED PIZZA, SERVED ON A RECTANGULAR BOARD

SALAME VENTRICINA £14.95

Our Margherita, Salami Ventricina, Gorgonzola DOP, caramelised red onions, roasted mixed peppers and mascarpone cheese

SAPORITA £14.95

A white pizza metro, thinly stretched with mozzarella, salamino piccante, sautéed woodland mushrooms, mascarpone, and Brindisa Barilla chorizo, stone-baked and topped with rocket and black truffle oil

VERDURE MISTE **V** £12.45

Our Margherita pizza topped with marinated and roasted Mediterranean vegetables, artichoke hearts and black olives

SAN DANIELE £14.95

Margherita pizza with sweet cherry tomatoes, stone-baked and topped with prosciutto crudo, rocket and shaved Grana Padano

CARPACCIO £14.95

Margherita pizza with cherry tomatoes, stone-baked and topped with carpaccio of Scottish beef, rocket, shaved Grana Padano and truffle oil

SALMONE E GAMBERONI £13.95

A white pizza with Scottish smoked salmon, king prawns, roast garlic butter and mascarpone cheese, stone-baked and topped with rocket

ZUCCA £12.95

A white pizza, stone-baked with buffalo mozzarella and roasted butternut squash, topped with baby spinach, rocket, fresh basil and mascarpone

SALAMINO PICCANTE £12.95

Our Margherita pizza with salamino piccante, red onion, stone-baked and topped with fresh rocket

CALZONE CLASSICO £13.95

A classic folded pizza filled with San Marzano tomato sauce, Italian cotto ham, sautéed woodland mushrooms and mozzarella cheese

CALZONE VEGETARIANO (V) £13.95

A folded pizza, San Marzano tomato sauce and ricotta cheese with marinated and roasted Mediterranean vegetables

GLUTEN FREE PIZZA BASES ARE AVAILABLE · SUPPLEMENT £2

BISTECHE

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

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

FILETTO MARE E MONTI £33.95

227g Prime Scottish fillet topped with a skewer of grilled jumbo king prawns in garlic butter

TAGLIATA DI FILETTO £28.95

Sliced prime Scottish fillet steak, grilled and served warm with fresh rocket, red onion, cherry tomatoes and dressed with olive oil and lemon with shaved Grana Padano

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

A lightly breaded pan-fried escalope of 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

SAUTÉED ROSEMARY POTATOES £3.65

CHUNKY HAND-CUT CHIPS £3.75

ROCKET & SHAVED GRANA PADANO £3.95

BUTTERMILK MASH £3.75

MIXED SEASONAL SALAD £4.25

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 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

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.