



AMARONE
PIZZERIA | RISTORANTE

VIP MENU

COCKTAILS

PEACH ICED TEA

Larios gin, fresh lemon juice, black tea, honey and Peach purée

RASPBERRY MULE

Vodka, Lejay Framboise, fresh lime juice, sugar and ginger beer

ANTIPASTI

MINISTRONE VG

Home-made vegetable, mixed bean, ditalini pasta and San Marzano tomato soup with sourdough bread

PARFAIT DI POLLO

Home-made chicken liver parfait and spiced pear chutney with sourdough bread

MOZZARELLA FRITTA

Crisp-fried breaded mozzarella served with spicy mayo

FOCACCIA PICCANTE V

Sourdough flatbread with garlic, chilli oil, Maldon sea salt and parsley

BRUSCHETTA V

Sourdough bread toasted with garlic butter, with marinated tomatoes, basil, oregano and extra virgin olive oil

CONTORNI

MARINATED OLIVES & FRESH BREAD	£4.95
GARLIC BREAD	£3.45
SAUTÉED ROSEMARY POTATOES	£3.65
RUSTIC CHIPS	£3.75
GRILLED MEDITERRANEAN VEGETABLES	£3.95
ROCKET & SHAVED GRANA PADANO	£3.95
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.

GLUTEN FREE PIZZA BASES (£2) AND GLUTEN FREE PENNE ARE AVAILABLE ON REQUEST.

AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, OF WHICH GOES DIRECTLY TO OUR TEAM

PIATTI PRINCIPALI

POLLO ALLA MILANESE

Pan-fried chicken breast in a crispy golden citrus crumb with linguine in a rich San Marzano tomato and basil sauce

PIZZA PEPPERONI PICCANTE

Stone-baked pizza with San Marzano tomato sugo, Fior di latte mozzarella, spicy pepperoni and chilli flakes

BUCATINI CON CHORIZO

Brindisa Parilla chorizo in a light carbonara-style cream and egg yolk sauce with bucatini pasta, fresh rocket and shaved Grana Padano

PIZZA ORTOLANA VEGANA V

Stone-baked pizza, marinated and grilled courgettes, aubergine, mixed peppers, vegan mozzarella, basil and extra virgin olive oil
(We recommend this pizza is served white - Add tomato sugo on request)

BRANZINO AL FORNO

Fillet of sea bass baked with orange zest and chives, served with risotto rice and drizzled with fresh basil oil

ORECCHIETTE CON PACHINO FRESCO VG

Fresh cherry tomatoes with garlic, basil and cracked black pepper with orecchiette pasta, onion, fresh basil and evoo

DOLCI

TIRAMISÙ V

Classic tiramisù, Savoiardi sponge fingers, Chantilly cream and chocolate sauce

PANNA COTTA

White chocolate and buttermilk panna cotta, sugared almonds, raspberry coulis and Amaretti biscuit

(Contains nuts)

CRÈME BRÛLÉE V

Lemon and lime crème brûlée with vanilla shortbread

FORMAGGI MISTI

Selection of continental cheese with Pecorino Toscano DOP, Fontal, Munster, Gorgonzola DOP, Scottish oatcakes and honey

(Contains nuts - Supplement £3)



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