

Amaretto
ITALIAN KITCHEN & BAR

SATURDAY
18TH MARCH
12-5:00PM

*Mother's
Day*

SUNDAY
19TH MARCH
12-8:30PM

2 COURSE £26 | 3 COURSE £31

Includes a glass of PROSECCO/NOSECCO for Mum

 **STARTERS** 

PÂTÉ DI POLLO

Chicken liver & Marsala pâté, served with caramelised red onion chutney and oatcakes

POLPETTE CALABRESE

Beef & N'Duja meatballs in a red wine tomato sugo served with toasted sunblushed tomato focaccia

CROSTINI AL SALMONE

Grilled brioche crostini with citrus crème fraiche, smoked salmon & pickled fennel

 **MAINS** 

MANZO ARROSTO

Roast beef striploin, truffle mash, roast root vegetables & a red wine and rosemary jus

**CONCHIGLIONE AL
FRUTTI DI MARE**

Large pasta shells filled with haddock, crayfish & clam meat with a seafood bisque & crispy caper berries

VERDURE WELLINGTON 

Roast chestnut mushroom, spinach & Camembert wrapped in puff pastry with a celeriac purée

 **DESSERT** 

TORTA RABBARO

Sweet pastry tart filled with rhubarb compote & whipped custard crème

**TORTA ARANCIA E
CIOCCOLATO**

Chocolate & almond sponge, layered with chocolate orange ganache & whipped vanilla cream

MOUSSE AL LIMONE

Lemon & raspberry mousse with lemon curd & pistachio white chocolate shards