

Amaretto
ITALIAN KITCHEN & BAR

SET MENU

MONDAY - THURSDAY 4PM-8PM | FRIDAY 4PM - 6:30PM

2 COURSES
£20
per person

STARTERS

FUNGHI TRIFOLATI

V/GFA

Sauteed chestnut mushrooms in a garlic & parsley butter, with toasted sourdough.

BURRATA POMODORO

GF/V

Warm cherry tomatoes topped with Burrata & pine nut pesto

CROSTINI CAPRINO

V/GFA

Toasted crostini with Goats' cheese, rocket & almond Romesco sauce.

ZUPPA

Minestrone or soup of the day, served with homemade sourdough

MAINS

PENNE ALLA NORMA V/GFA

Grilled aubergine, sautéed onions & basil in a tomato & ricotta sugo.

PIZZA PROSCIUTTO FUNGHI GFA

Super thin and crispy pizza topped with Italian ham & chestnut mushrooms.

RIGATONI SALMONE GFA

Smoked salmon in garlic & lemon cream, with rigatoni.

POLLO PARMIGIANA

Panko breaded and fried portion of chicken breast, topped with sugo & mozzarella, with rocket & cherry tomato salad.

V VEGETARIAN VG VEGAN GF GLUTEN FREE GFA GLUTEN FREE AVAILABLE DF DAIRY FREE DFA DAIRY FREE AVAILABLE

Fish, poultry and shellfish dishes may contain bones and/or shell. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food is completely 'free from' traces of allergens, due to the risk of cross contamination.

The majority of our dishes can be modified to suit dietary requirements-just ask.

WI-FI PASS
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