



WHITE WINES

	175ml	250ml	Bottle
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HOUSE WHITE (ITALY)	£6.75	£8.25	£22.95
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A dry white wine yet fresh and fruity with a rich and intense bouquet

CHARDONNAY (ITALY)	£7.25	£8.75	£24.95
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A white wine with a slightly fruity and ethereal bouquet. The flavour is pleasantly dry yet smooth

PINOT GRIGIO (ITALY)	£7.75	£9.25	£26.95
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The Pinot Grigio Mescita boasts a refreshing and crisp flavour profile with hints of citrus and floral notes.

SAUVIGNON BLANC	£8.25	£9.75	£28.50
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VIA NOVA (ITALY)

Bright pale lemon yellow in the glass with a nose showing elderflower, honeysuckle and passion fruit. On the palate it refreshes with delicious minerality and a gossamer-light body.

VERDICCHIO DI JESI DOC CLASSICO (ITALY)	£8.75	£10.25	£30.95
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Tangy Verdicchio, perfumed with aniseed and white flowers, a mouthful of pear and apple, with a pleasant, almond-flavoured finish.

VERMENTINO, CASTELLANI (ITALY)	£33.95
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Vermentino from Tuscany, fruity and rounded yet dry, the mouth a savoury peach, the nose a waft of jasmine and lovely, racy minerality on the finish.

PECORINO (ITALY)	£35.95
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It has a straw-yellow colour with golden highlights. The nose displays hints of green apple, as well as herbaceous notes typical of Pecorino. The mouth is fresh and tangy, with a classy mineral finish

FIANO DI AVELLINO (ITALY)	£38.95
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Fiano di Avellino, a captivating white wine that embodies the essence of Italian winemaking at its finest. Hailing from the enchanting hills of Avellino in the Campania region, this wine is a true testament to the rich heritage and exceptional quality of Italian wines

GAVI DI GAVI (ITALY)	£12.95	£15.95	£40.95
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This delicious wine from the centre of Piedmont's Gavi region, releases aromas of acacia and white peach, flicks the nose with wild herb, then settles on the tongue in a swirl of apple, lemon and melon.

FINE WHITE WINE

SANCERRE (FRANCE)	£45.00
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Loire Valley's most celebrated white wines. The relief created by the river helps Sauvignon develop a host of aromas that give Sancerre its elegance and distinctive style

CHABLIS 1ER CRU VAILLONS, BERNARD DEFAIX (FRANCE)	£70.00
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A generous, seductive Chablis, full of white orchard fruit and honeysuckle, with a shard or two of oyster shell poking through.

PULIGNY-MONTRACHET, LOUIS JADOT (FRANCE)	£90.00
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On the palate the wine is deep, fullbdoied, crisp and to the point, with a good core, crisp acids and very good length and grip on the wide open and complex finish

ROSE WINES

	175ml	250ml	Bottle
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HOUSE ROSE (ITALY)	£6.75	£8.25	£22.95
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A cherry coloured rose wine with an intense fruity bouquet, notes of strawberry, cherry, raspberry and pomegranate

PINOT GRIGIO BLUSH (ITALY)	£7.75	£9.25	£26.95
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An elegant light rose wine with notes of tropical fruits, harmonious and fresh flavours and a lively finish

COTES DE PROVENCE ROSE COMTE DE PROVENCE, LA VIDAUBANAISE (FRANCE)	£34.95
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Delightful, light pink Provençal rose, awash with wild strawberries, levanter and rosemary

RED WINES

	175ml	250ml	Bottle
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HOUSE RED (ITALY)	£6.75	£8.25	£22.95
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This is a perfect everyday wine, deep ruby red coloured with a very intense and rich outstanding liquorice scents

MONTEPULICIANO D'ABRUZZO (ITALY)	£7.25	£8.75	£24.95
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A soft and smooth wine which is easy to drink with cherry and plum flavours

MERLOT (ITALY)	£7.75	£9.25	£26.95
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Youthful shade of red with a fruit driven nose of redcurrants and spices. Offering an array of red fruit flavours

NERO D'AVOLA (ITALY)	£8.25	£9.75	£28.50
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Intense aromas of preserved fruits, a balanced and full bodied flavour and a long lasting and pleasant finish

CUBA ORGANIC WINEMAKERS MALBEC (ARGENTINA)	£8.75	£10.25	£29.95
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Ruby-red wine displaying a fresh and fruity nose, enhanced by hints of plum, black berries and a touch of vanilla, fresh fruit flavours, supported by sweet and round tannins and a good structure

VALPOLLICELLA CLASSICO (ITALY)	£31.95
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Aromas of ripe cherry, plum and vanilla. A structured wine with subtle tannins and appropriate acidity

BRUNITO ROSSO TOSCAN IGT DAVINCI (ITALY)	£33.95
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Full bodied deep purple/red wine with bouquet of fresh red fruits especially cherries. Well balanced, soft tannings and a long, lingering finish.

PUENTE DE SALCEDA CRIANZA RIOJA (SPAIN)	£34.95
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Intense and lively cherry colour. Aromatically reminiscent of red fruits and sweet spices, very well combined with the fine notes of barrel ageing. In the mouth it is fresh, round , enveloping and the tannin is ripe and gives it a medium structure. It is balanced – light wine with pleasant mouthfeel.

CHIANTI CLASSICO RISERVA (ITALY)	£12.95	£15.95	£39.95
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Made from grapes selected and picked by hand. Intense and persistent with hints of wild berries that combine well with the aromas released by the wood of the barrels

PRIMITIVO DELLA PUGLIA (ITALY)	£45.95
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Restrained Primitivo, surprisingly delicate, with lots of wild cherry and cinnamon on the nose, followed by more cherries, vanilla and a puff of tobacco in the mouth

MARNE BRUNE NEBBIOLO D'ALBA ORGANIC FONTANAFREDDA (ITALY)	£55.00
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Nebbiolo, the northern Italian aristocrat that makes Barolo and Barbaresco, here shows its common touch, offering a bouquet of flowers and wild fruit, accessorised with almonds and almond flowers.

FINE RED WINE

BAROLO (ITALY)	£60.00
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Dry, full bodied with a long finish, Barolo has a complex and elegant bouquet, a beautiful red colour with garnet reflections

AMARONE DELLA VALPOLICELLA (ITALY)	£70.00
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A deep red wine with violet shades, intense aromas with scents of stewed fruit and jam. On the palate it's very elegant thanks to the harmonious balance between power and softness. A complex finish, with clear scents of jam and intense spicy notes

BRUNELLO DI MONTALCINO (ITALY)	£90.00
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After a painstaking selection of only the best grapes located on an East-Southern hillside of Montalcino municipality, the wine ages for three years in big Slovakian oak to refine, then in the bottle for a further 4-6 months. An intense ruby red with garnet reflections particularly suited to red meats, game and dry cheeses

TIGNANELLO (ITALY)	£260.00
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The wine is beautiful and balanced with sweet tannings and a supporting oak texture. This is not an overtly powerful or muscular expression. Instead, it shows a tasty, almost savoury from elegance

CHAMPAGNE & PROSECCO

	Glass	Bottle
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PROSECCO BRUT	£7.95	£29.95
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Elegant fruit aromas of pear and apple, a smooth, fresh and well balanced sparkling wine

MINI PROSECCO BRUT	£8.50
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Elegant fruit aromas of pear and apple, a smooth, fresh and well balanced sparkling wine

SPUMANTE LOUNGE ROSE	£35.95
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A delicate pink coloured Spumante with a gentle bouquet with hints of fresh fruits and flowers. The taste is dry, full bodied, very lively and harmonious, yet delicately aromatic

BOLLINGER	£79.95
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A wonderful fresh and fruity champagne with soft vibrant strawberry flavours

DOM PÉRIGNON	£240.00
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Complex and elegant Champagne, with candied peel, nectarine and toasted brioche with fine and delicate bubbles

BOTTLED BEER & CIDER –

Corona (330ml)	£4.50
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Peroni (330ml)	£4.75
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Peroni Gran Riserva (500ml)	£6.95
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Moretti (330ml)	£4.75
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Moretti (Alcohol Free)	£4.75
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Peroni Libera (Alcohol Free)	£4.50
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Magners (Cider - 500ml)	£5.50
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Doom Bar ale (500ml)	£5.75
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Old Mount Strawberry & Apple 500ml	£5.50
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Old Mount Kiwi & Lime 500ml	£5.50
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DRAUGHT BEER

Peroni	Half Pint £3.75	Pint £6.75
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SOFT DRINKS

Aqua panna (still water) 50cl/75cl	£4.25/ £5.50
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S. Pellegrino (sparkling water) 50cl/75cl	£4.25/ £5.50
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Coca Cola / Diet coke / Coke Zero	£3.85
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Fanta	£3.85
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Sprite	£3.85
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Appletiser	£3.85
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Orange Juice	£3.25
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Apple Juice	£3.25
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Pineapple Juice	£3.25
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Cranberry Juice	£3.25
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J2O Apple & Raspberry	£3.75
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J2O Orange & Passion fruit	£3.75
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Soda, lemonade, tonic, slimline tonic, ginger ale, ginger beer, bitter lemon (200ml btls)	£2.95
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AMARONE
ITALIAN RESTAURANT

MENU

<i>Aperitifs</i>	
APEROL SPRITZ	£9.50
NEGRONI	£9.50

<i>Nibbles & To Share</i>	
PANE FRESCO DELLA CASA (V)	£4.95
Freshly baked homemade bread served with balsamic and olive oil	
PANE ALL'AGLIO - GARLIC PIZZA BREAD (V)	
Plain	£7.95
With tomato	£8.50
With cheese	£8.95
OLIVES	£4.50
Marinated olives with olive oil and fresh herbs	
ZUCCHINI FRITTI	£6.95
Deep fried courgettes served with garlic mayo	
ANTIPASTO ALL'ITALIANA	£12.95
A selection of cured meats, selection of cheeses, olives and homemade bread (up to 2 people)	
ANTIPASTO MISTO	£22.95
King prawns, squid, deep fried, traditional bruschetta, cured meats, fresh burrata, olives and garlic mayo	

<i>Starters</i>	
ZUPPA DI POMODORO	£6.95
Homemade tomato and basil soup, served with toasted bread	
BRUSCHETTA ALLA ROMANA (V)	£6.95
Homemade bread served with chopped fresh vine tomatoes, garlic, basil drizzle with olive oil and balsamic reduction	
BRUSCHETTA AL PROSCIUTTO	£9.95
Homemade toasted bread, served with rocket, buffalo mozzarella, cherry tomatoes and Parma ham	
GAMBERONI FRITTI	£10.95
Deep fried crispy king prawns served with Marie Rose sauce and lemon	
BURRATA (V)	£9.50
Fresh burrata cheese, served with cherry tomatoes, rocket, olive oil, and basil drizzle	
FUNGHI ALL'AGLIO (V)	£7.95
Panned fried button mushrooms with garlic butter, white wine and fresh herbs, served with homemade bread	
COZZE ALLA MEDITERRANEA	£10.95
Fresh mussels, cooked in white wine, garlic, chilli butter sauce, a touch of tomato and served with homemade bread	
ASPARAGI ARROSTO (V without parmesan)	£8.95
Roasted asparagus with extra virgin olive oil and parmesan shavings	
CALAMARI	£8.95
Deep fried squid served with garlic mayo	
BRESAOLA RUCOLA E GRANA	£11.50
Thinly sliced cured beef, rocket, grana padano shavings, cherry tomatoes and lemon	
GAMBERONI ALL'AGLIO	£10.95
Sautéed king prawns in garlic, chilli, butter and white wine sauce, served with homemade bread	

<i>Pasta</i>	
PACCHERI POMODORO	£11.95
Paccheri pasta, in a homemade tomato sauce, cherry tomatoes and fresh basil	
TAGLIATELLE ALLA BOLOGNESE	£14.95
Tagliatelle in a rich bolognese sauce with fresh basil	
TAGLIATELLE ALLA CARBONARA	£14.95
Tagliatelle pasta with pancetta, creamy egg yolk, black pepper and aged parmesan cheese	
PENNE ALL'ARRABIATA (V)	£12.95
Penne pasta in a spicy rich tomato sauce with garlic, chilli and parsley. (Add chicken £2.50)	
PENNE AL FORNO	£15.95
Penne pasta with chicken, mushrooms, roasted peppers on a creamy sauce topped with mozzarella cheese	
LASAGNA	£14.95
Oven baked layered pasta with meat ragu, béchamel sauce, tomato and mozzarella cheese	
CANNELLONI (V)	£14.95
Oven baked hand rolled lasagne sheets filled with ricotta cheese, spinach topped with tomato and mozzarella cheese	
PACCHERI AL SALMONE	£16.95
Paccheri pasta in a creamy pomodoro sauce with smoked salmon, garlic, chilli and dill	
LINGUINE AI GAMBERONI	£16.95
Linguine pasta with king prawns, courgette, garlic, chilli, and cherry tomatoes in a white wine sauce	
TAGLIATELLE CON POLLO AI FUNGHI	£15.95
Tagliatelle pasta, with chicken and mushrooms, in a white wine creamy sauce	
LINGUINE AI FRUTTI DI MARE	£17.95
Linguine pasta with king prawns, fresh mussels and squid, garlic, chilli butter and tomato sauce	
<i>Handmade Pasta</i>	
RAVIOLI AI FUNGHI	£16.50
Artisan handmade pasta, filled with mixed mushrooms, in a white wine creamy sauce, fresh rocket, parsley and Parmesan	
TORTELLONI DI MANZO	£19.50
Handmade beef and veal tortelloni pasta, served in a white wine butter sauce and fresh herbs	

AMARONE ITALIAN RESTAURANT
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<i>Risotto</i>	
RISOTTO AL POLLO (V without chicken)	£14.95
Arborio rice cooked with garlic, parsley, mixed mushrooms, chicken, white wine and parmesan cheese	
RISOTTO AL GORGONZOLA (V) (N)	£16.50
Arborio rice cooked with slices of fresh pear, gorgonzola cheese, finished with walnuts, mascarpone and parmesan cheese	
RISOTTO AI GAMBERI	£17.95
Arborio rice cooked with king prawns, asparagus and peas, finished with a touch of mascarpone, garlic and fresh chilli	

RISOTTO AI FRUTTI DI MARE	£18.50
Arborio rice cooked in saffron sauce with sea bass, king prawns, squid, mussels, finished with chilli, garlic and parsley	

<i>Pizza</i>	
MARGHERITA (V)	£11.50
Tomato, mozzarella and basil	
PROSCIUTTO E FUNGHI	£13.95
Tomato, mozzarella, ham and mushrooms	
BURRATA	£15.95
Tomato, rocket salad, cherry tomatoes and fresh burrata	
DIAVOLA	£14.50
Tomato, mozzarella, spicy pepperoni, red onions and chilli	
NAPOLETANA	£16.95
Tomato, mozzarella, tuna, anchovies, black olives, red onions and fresh dill	
VEGETARIANA (V)	£15.50
Tomato, mushrooms, peppers, olives and mozzarella cheese	
PICCANTE	£14.50
Tomato, mozzarella, spicy pepperoni, roasted peppers and chilli oil	
POLLO PARMIGIANO	£16.95
Tomato, mozzarella, roasted chicken, cherry tomatoes, mushrooms, parmesan shavings	
PARMA	£16.95
White base pizza, mozzarella, gorgonzola cheese, cherry tomatoes, rocket and Parma ham	
MARINARA	£16.95
Tomato, mozzarella, anchovies, king prawns, garlic, chilli, and cherry tomatoes	
AMARONE	£17.95
Tomato, mozzarella, chicken, pepperoni, bresaola, rocket, and parmesan shavings	
CALZONE CARNE PICCANTE	£16.95
Folded pizza filled with chicken, mushrooms, spicy pepperoni, Bolognese sauce & mozzarella cheese. Served with mixed salad	

<i>Pollo</i>	
POLLO DOLCE LATTE	£18.95
Chargrilled chicken breast with spinach, cooked in a dolce latte cheese sauce and served with new potatoes	
POLLO CREMA E FUNGHI	£18.95
Chargrilled chicken breast with mushroom, on a creamy sauce served with new potatoes	
PETTO DI POLLO IMPANATO	£21.95
Breadcrumbs coated flattened breast of chicken, pan fried, served with linguine napoletana	

<i>Carne</i>	
ANATRA ARROSTO	£19.95
Pan fried duck breast with sundried prunes, spring onions, honey, pancetta and cherry tomatoes, served with new potatoes	
AGNELLO BRASATO	£23.95
Slow cooked lamb shank in red wine sauce, served with mashed potatoes and vegetables of the day	
SALTIMBOCCA ALLA ROMANA	£18.95
Pork loin with sage and Parma ham, pan fried and finished with a red wine reduction sauce, served with new potatoes	

<i>Bistecca</i>	
SIRLOIN STEAK 10oz	£24.95
Chargrilled 10oz sirloin steak, served with tomato, mushroom and mixed herb butter and a side of your choice	
FILLET STEAK 8oz	£27.95
Chargrilled 8oz fillet steak, served with tomato, mushroom and mixed herb butter and a side of your choice	
T-BONE STEAK 15oz	£30.95
Chargrilled 15oz T-bone steak, served with tomato, mushroom and mixed herb butter and a side of your choice	

<i>Sauces To Accompany Your Steak</i>	
Mushroom Sauce	£2.95
Peppercorn Sauce	£2.95
Dolcelatte Sauce	£2.95

<i>Pesce</i>	
BRANZINO	£21.95
Pan fried fillets of sea bass cooked with cherry tomatoes, garlic, chilli and butter, served with new potatoes and rocket	
SALMONE ARROSTO	£22.95
Oven roasted salmon fillet with roasted asparagus, spinach, king prawn champagne sauce, served with new potatoes	



<i>Sides</i>	
PATATINE FRITTE	£4.50
French fries	
INSALATA MISTA	£4.50
Mixed Salad	
POMODORO E CIPOLLA	£4.50
Tomato and onion salad	
SPINACI AL BURRO	£4.95
Spinach lightly cooked with butter	
VERDURE DEL GIORNO	£4.75
Vegetables of the day (ask server)	
SAUTÉED POTATOES	£4.50
SWEET POTATO CHIPS	£5.95
ROCKET & PARMESAN SALAD	£4.50
SMOOTH MASHED POTATO	£4.50

<i>Kids Meals</i>	Ask server for details
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<i>Takeaway Available</i>
15% off Pizza and Pasta

<i>Allergen Information</i>
Due to the presence of nuts and gluten in our restaurant, there is a small possibility that traces of nuts & gluten may be found in any of our items.
(N) denotes dishes which contain nuts or traces of nuts.
(V) denotes dishes which are suitable for vegetarians.
For details of allergens please speak to a member of our team.
ALL PRICES ARE INCLUSIVE OF VAT