



## WHITE WINES

	175ml	250ml	Bottle
<b>HOUSE WHITE</b>	£5.25	£6.25	£18.95
Produced in the smooth hills surrounding the city of Marsala, this wine is an everyday wine, pale straw yellow with a delicate and fruity bouquet, a pleasantly soft and round taste			
<b>CHARDONNAY IGT</b>	£5.75	£6.95	£20.95
A white wine with a slightly fruity and ethereal bouquet. The flavour is pleasantly dry yet smooth			
<b>SOAVE CLASSICO</b>			£22.50
Straw yellow colour with golden nuances, wine with well balanced acidity and good structure. Intense note of almond and tropical fruit, excellent persistence on the palate			
<b>PINOT GRIGIO</b>	£6.50	£7.75	£22.95
Light straw in colour with a fine, clean and elegant intense aroma. Dry with a pleasant apple aftertaste			
<b>SAUVIGNON BLANC</b>	£6.75	£8.25	£23.95
A fruity and refreshing wine, with floral, citrus and green apple flavours balanced by a hint of ripe tropical fruit			
<b>VERDICCHIO DI JESI DOC CLASSICO</b>	£6.95	£8.25	£24.50
Yellow colour with greenish tints. The bouquet is fine and intense, fruity and floral. The palate is pleasant, vibrant and fresh notes, followed by a typically almond aftertaste.			
<b>FRASCATI SUPERIORE</b>			£25.95
Easy drinking, lightly golden white wine, dry and fresh yet pleasantly fleshy and fruity with a smooth taste and a subtle hint of nuttiness			
<b>ORVIETO CLASSICO AMABILE</b>			£26.95
An excellent accompaniment for delicate or structured first course, soft and semi-matured cheeses. Very good as a dessert wine especially with fruit tarts and the traditional crunch biscuits and cakes			
<b>PECORINO</b>			£29.95
Friendly, fresh tasting Pecorino from central Italy, herbaceous and lemony with a slice or two of green apple			

## FINE WHITE WINE

<b>VERMENTINO MAREMMA TOSCANA</b>			£31.95
A fresh and light white wine from the Tuscan region of Italy. Best served with fish and roasted vegetables			
<b>GAVI DI GAVI</b>			£33.95
Light fresh mineral and citrus bouquet. Crisp and dry with a hint of ripe pears and a complex array of red and green apples. mouth-wateringly refreshing and lengthy			
<b>SANCERRE (FRANCE)</b>			£35.50
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			
<b>CHABLIS PREMIER CRU (FRANCE)</b>			£45.95
Citrus and floral aromas with hints of brioche. The palate is full of mineral flavours alongside zippy citrus and green apple characteristics. Very fine elegant finish			

## ROSE WINES

	175ml	250ml	Bottle
<b>HOUSE ROSE</b>	£5.25	£6.25	£18.95
A cherry coloured rose wine with an intense fruity bouquet, notes of strawberry, cherry, raspberry and pomegranate			
<b>PINOT GRIGIO BLUSH</b>	£6.50	£7.75	£22.95
An elegant light rose wine with notes of tropical fruits, harmonious and fresh flavours and a lively finish			
<b>BARDOLINO CHIARETTO</b>			£24.95
Produced on the Eastern side of the beautiful Lake Garda, this Bardolino has a fresh, medium structured taste with a very fruity aftertaste			

## RED WINES

	175ml	250ml	Bottle
<b>HOUSE RED</b>	£5.25	£6.25	£18.95
This is a perfect everyday wine, deep ruby red coloured with a very intense and rich outstanding liquorice scents			
<b>MONTEPULICIANO D'ABRUZZO</b>	£6.25	£7.50	£21.95
A soft and smooth wine which is easy to drink with cherry and plum flavours			
<b>MERLOT</b>	£6.50	£7.95	£22.95
Youthful shade of red with a fruit driven nose of redcurrants and spices. Offering an array of red fruit flavours			
<b>NERO D'AVOLA</b>	£6.75	£8.25	£23.95
Intense aromas of preserved fruits, a balanced and full bodied flavour and a long lasting and pleasant finish			
<b>SYRAH (Shiraz)</b>			£24.50
Powerful and full bodied, this Syrah is dry, fruity with a pleasant floral finish. Perfect combination with meats			
<b>PINOT NOIR, LES MOUGEOTTES (FRANCE)</b>	£6.95	£8.50	£24.95
Fruit for this wine is sourced from the sunny and coastal Languedoc vineyards. Great by the glass and could be taken even slightly chilled			
<b>BRUNITO ROSSO TOSCAN IGT DAVINCI</b>			£25.95
Full bodied deep purple/red wine with bouquet of fresh red fruits especially cherries. Well balanced, soft tannings and a long, lingering finish. Truly beautiful wine			
<b>VALPOLLICELLA CLASSICO</b>			£26.95
Aromas of ripe cherry, plum and vanilla. A structured wine with subtle tannins and appropriate acidity			
<b>NEGRAMARO SALENTO IGT</b>			£27.95
Deeply red coloured, this full bodied wine is harmonious with pleasant aroma of juniper			
<b>BARBARESCO DOCG CAVALIERI DI MOASCA</b>			£28.95
Intensive red color with garnet reflections. Delicate aroma with soft fruity notes. Dry, smooth and elegant taste, with strong but well-balanced tannins			
<b>CHIANTI CLASSICO</b>			£29.95
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			
<b>CHATEAU SAINT ÉMILION (FRANCE)</b>			£30.95
A fine core of red fruit, supported and uplifted by branching tannins, with a light aroma of spice			

## FINE RED WINE

<b>MANDUS PRIMITIVO DI MANDURIA</b>			£32.95
A wine with great structure and intense ruby red colour with purple reflections, wide range of aromas of ripe cherries, plums and pleasant notes of cacao and vanilla			
<b>PRIMITIVO DELLA PUGLIA</b>			£38.95
Restrained Primitivo, surprisingly delicate, with lots of wild cherry and cinnamon on the nose, followed by more cherries, vanilla and a puff of tobacco ion the mouth			
<b>BAROLO</b>			£44.95
Dry, full bodied with a long finish, Barolo has a complex and elegant bouquet, a beautiful red colour with garnet reflections			
<b>AMARONE DELLA VALPOLLICELLA</b>			£54.95
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			
<b>BRUNELLO DI MONTALCINO</b>			£79.95
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			

## CHAMPAGNE & PROSECCO

	Glass	Bottle
<b>PROSECCO BRUT</b>	£6.95	£26.95
Elegant fruit aromas of pear and apple, a smooth, fresh and well balanced sparkling wine		
<b>MINI PROSECCO BRUT</b>		£7.95
Elegant fruit aromas of pear and apple, a smooth, fresh and well balanced sparkling wine		
<b>SPUMANTE LOUNGE ROSE</b>		£32.95
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		
<b>BARON DE MARCK BRUT</b>		£34.95
A light, elegant champagne with soft, full flavours and consistent mousse, good balance and age		
<b>BOLLINGER</b>		£75.95
A wonderful fresh and fruity champagne with soft vibrant strawberry flavours		
<b>DOM PÉRIGNON</b>		£220.00
This Grand Vintage 2009, has an obvious maturity. The initial nuances of the bouquet are harvest notes and vanilla which gradually expand into darker, toastier notes (grilled sesame seeds, roasted almonds, mocha). Concurrently, hints of juicy, fleshy fruits (peaches, apricots) and a floral scent of roses and peonies round out the delicate ensemble. On the palate, the controlled power of the Pinot Noir, with notes of honey and mid spices, is underscored by a nuance of pink grapefruit		

## BOTTLED BEER & CIDER

<b>Corona (300ml)</b>	£3.95
<b>Peroni (300ml)</b>	£3.95
<b>Peroni Gran Riserva (500ml)</b>	£6.95
<b>Budweiser</b>	£3.95
<b>Moretti (300ml)</b>	£3.95
<b>Moretti Toscana (500ml)</b>	£6.95
<b>Peroni Libera (Alcohol Free)</b>	£3.75
<b>Magners (Cider - 500ml)</b>	£4.50
<b>Old Mout Cider</b>	£4.95
<b>Bath ale Gem (500ml)</b>	£4.95

## SOFT DRINKS

<b>Aqua panna (still water) 75cl</b>	£3.50
<b>S. Pellegrino (sparkling water) 75cl</b>	£3.50
<b>Coca Cola / Diet coke</b>	£2.95
<b>Fanta</b>	£2.95
<b>Lemonade</b>	£2.95
<b>Appletiser</b>	£2.95
<b>Orange Juice</b>	£2.50
<b>Apple Juice</b>	£2.50
<b>Pineapple Juice</b>	£2.50
<b>Cranberry Juice</b>	£2.50
<b>J2O Apple &amp; Raspberry</b>	£2.95
<b>J2O Orange &amp; Passion fruit</b>	£2.95

PLEASE SEE OUR FULL DRINKS LIST FOR COCKTAILS, SPIRITS AND LIQUORS



# AMORE

ITALIAN RESTAURANT-BAR

# MENU

## STARTERS

<b>PANE ALL'AGLIO - GARLIC PIZZA BREAD (V)</b>	
Plain	<b>£5.50</b>
With tomato	<b>£5.95</b>
With cheese	<b>£6.45</b>
<b>BREAD AND OLIVES (V)</b>	<b>£5.45</b>
Homemade bread with three types of olives marinated in olive oil	
<b>ZUPPA DEL GIORNO</b>	<b>£5.50</b>
Homemade soup of the day served with toasted bread	
<b>BRUSCHETTA ALLA ROMANA (V)</b>	<b>£5.50</b>
Homemade bread served with chopped fresh vine tomatoes, garlic, basil drizzle with olive oil and balsamic reduction	
<b>BRUSCHETTA AL PROSCIUTTO</b>	<b>£7.95</b>
Homemade toasted bread, served with rocket, buffalo mozzarella, cherry tomatoes and Parma ham	
<b>BRUSCHETTA AI FORMAGGI (V)</b>	<b>£6.95</b>
Chargrilled ciabatta bread served with three different types of cheeses. Ricotta, Parmesan & Pecorino blended with fresh herbs and finished with slow roasted tomatoes	
<b>BIANCHETTI</b>	<b>£6.45</b>
Whitebait deep fried served with tartar sauce and mixed salad	
<b>CALAMARI FRITTI</b>	<b>£6.95</b>
Deep fried squid with tartar sauce and mixed salad	
<b>GAMBERONI ALL'AMORE</b>	<b>£7.95</b>
King prawns pan fried in a white wine sauce, garlic, chilli and tomato sauce, served with homemade bread	
<b>FRITTURA MISTA</b>	<b>£8.95</b>
Whitebait, king prawns and squid, deep fried and served with tartar sauce and mixed salad	
<b>ANTIPASTO ALL'ITALIANA</b>	<b>£9.95</b>
A selection of cured meats, mozzarella, olives, served with toasted bread	
<b>FUNGHI ALL'AGLIO (V)</b>	<b>£6.45</b>
Panned fried button mushrooms with garlic butter, white wine and fresh herbs, served with homemade bread	
<b>FUNGHI TARTARA (V)</b>	<b>£5.50</b>
Sliced breaded mushrooms served with tartar sauce and mixed salad	
<b>PEPATA DI COZZE</b>	<b>£7.95</b>
Mussels with white wine, saffron, creamy sauce and parsley, served with toasted bread	
<b>CAPRESE (V)</b>	<b>£6.45</b>
Vine ripened tomatoes with buffalo mozzarella, basil and olive oil	

## ALLERGEN INFORMATION

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.

## PASTA

<b>SPAGHETTI AL POMODORO (V)</b>	<b>£9.95</b>
Home made tomato sauce, cherry tomatoes and fresh basil	
<b>SPAGHETTI ALLA BOLOGNESE</b>	<b>£11.95</b>
Spaghetti in a rich bolognese sauce with fresh basil	
<b>SPAGHETTI ALLA CARBONARA</b>	<b>£12.95</b>
Spaghetti pasta with pancetta, creamy egg yolk, black pepper and aged parmesan cheese	
<b>LINGUINE ALLA PUTTANESCA</b>	<b>£11.95</b>
Linguine with tomato sauce, black olives, chilli, garlic, anchovies, capers and cherry tomatoes.	
<b>PENNE ALL'ARRABBIATA (V)</b>	<b>£10.95</b>
Penne pasta in a spicy rich tomato sauce with garlic, chilli and parsley.	
<b>PENNE AL FORNO</b>	<b>£13.95</b>
Penne pasta with chicken, mushrooms, roasted peppers on a creamy sauce topped with parmesan cheese.	
<b>LASAGNA</b>	<b>£12.95</b>
Oven baked layered pasta with meat ragu, béchamel sauce, tomato and parmesan cheese	
<b>CANNELLONI (V)</b>	<b>£12.95</b>
Oven baked hand rolled lasagne sheets filled with ricotta cheese, spinach topped with tomato and parmesan cheese	
<b>PENNE CON POLLO</b>	<b>£12.95</b>
Penne pasta with chicken, tomato sauce, mascarpone cheese and olives topped with parmesan cheese	
<b>TAGLIATELLE ALL'AMORE</b>	<b>£13.95</b>
Tagliatelle pasta in a creamy pomodoro sauce with smoked salmon, capers, garlic, chilli and dill	
<b>LINGUINE ALLE COZZE</b>	<b>£14.50</b>
Linguine with fresh mussels, garlic, chilli, white wine and parsley	
<b>LINGUINE AI GAMBERONI</b>	<b>£14.95</b>
Linguine pasta with king prawns, capers, garlic, chilli, tomato sauce and rocket	
<b>TAGLIATELLE AI FRUTTI DI MARE</b>	<b>£15.50</b>
Tagliatelle pasta with king prawns, fresh mussels and squid, garlic, chilli butter and tomato sauce	

## RISOTTO

<b>RISOTTO ALLA PRIMAVERA (V)</b>	<b>£12.95</b>
Arborio rice cooked with fresh peppers, asparagus and broad beans finished with mascarpone cheese	
<b>RISOTTO AL GORGONZOLA (V) (N)</b>	<b>£13.95</b>
Arborio rice cooked with slices of fresh pear, gorgonzola cheese, finished with walnuts, mascarpone and parmesan cheese	
<b>RISOTTO AL FUNGHI (V)</b>	<b>£12.95</b>
Arborio rice cooked with garlic, parsley, mixed mushrooms, white wine and parmesan cheese	
<b>RISOTTO ALL'AMORE</b>	<b>£14.95</b>
Arborio rice cooked with king prawns, asparagus and peas, finished with cheese and fresh chilli	
<b>RISOTTO AI FRUTTI DI MARE</b>	<b>£15.95</b>
Arborio rice cooked in saffron sauce with sea bass, king prawns, squid, mussels, finished with chilli, garlic and parsley	

## PIZZA

<b>MARGHERITA (V)</b>	<b>£9.95</b>
Tomato, mozzarella and basil	
<b>PROSCIUTTO E FUNGHI</b>	<b>£11.95</b>
Tomato, mozzarella, ham and mushrooms	
<b>BUFALA (V)</b>	<b>£12.95</b>
Tomato, rocket salad, cherry tomatoes and buffalo mozzarella	
<b>DIAVOLA</b>	<b>£11.95</b>
Tomato, mozzarella, spicy peperoni, red onions and chilli	
<b>SICILIANA</b>	<b>£12.45</b>
Tomato, mozzarella, anchovies, capers and black olives	
<b>VEGETARIANA (V)</b>	<b>£12.95</b>
Tomato, mushrooms, sweetcorn, onions, peppers, olives and mozzarella cheese	
<b>PICCANTE</b>	<b>£11.95</b>
Tomato, mozzarella, spicy peperoni, roasted peppers and chilli oil	
<b>POLLO PARMIGIANO</b>	<b>£12.95</b>
Mozzarella, roasted chicken, cherry tomatoes, mushrooms, parmesan shavings	
<b>PARMA</b>	<b>£13.50</b>
White base pizza, mozzarella, gorgonzola cheese, cherry tomatoes, rocket and Parma ham	
<b>MARINARA</b>	<b>£13.95</b>
Tomato, mozzarella, mussels, king prawns, squid, cherry tomatoes and dill	
<b>CALZONE CARNE PICCANTE</b>	<b>£14.95</b>
Folded pizza filled with chicken, mushrooms, spicy peperoni, Bolognese sauce & mozzarella cheese. Served with mixed salad	

<b>ADD EXTRA TOPPINGS</b>	<b>FOR £1.00</b>
Ham, pepperoni, chicken, pineapple, olives, sweetcorn, roasted peppers, mushrooms, rocket salad, red onions, cherry tomatoes, anchovies, goats cheese, buffalo mozzarella, parmesan shavings, black olives	

## POLLO

<b>POLLO DOLCE LATTE (N)</b>	<b>£15.95</b>
Chargrilled chicken breast with spinach and pine nuts cooked in a dolce latte cheese sauce and served with vegetables of the day and potatoes	
<b>POLLO CREMA E FUNGHI</b>	<b>£14.95</b>
Chargrilled chicken breast with mushroom, red onions on a creamy sauce served with vegetables of the day and potatoes	
<b>POLLO VALDOSTANA</b>	<b>£16.50</b>
Chargrilled chicken breast topped with cotto ham & mozzarella cheese, cooked in white wine and tomato sauce served with vegetables of the day and potatoes	

## CARNE

<b>ANATRA ARROSTO</b>	<b>£16.95</b>
Pan fried duck breast with sundried prunes, spring onions, pancetta and cherry tomatoes, served with vegetables of the day and potatoes	
<b>STINCO DI AGNELLO</b>	<b>£17.95</b>
Slow cooked lamb shank in red wine sauce, served with vegetables of the day and potatoes	
<b>FILETTO DI MAIALE</b>	<b>£16.95</b>
Pan cooked medallions of pork fillet on a creamy tarragon sauce, served with vegetables of the day and potatoes	
<b>SALTIMBOCCA ALLA ROMANA</b>	<b>£17.95</b>
Pork loin with sage and Parma ham, pan fried and finished with a red wine reduction sauce, served with vegetables of the day and potatoes	

## BISTECCA

<b>SIRLOIN STEAK 9oz</b>	<b>£19.95</b>
Chargrilled 9oz sirloin steak, served with mushroom, tomato, mixed salad and a side of your choice	
<b>RIBEYE STEAK 9oz</b>	<b>£20.95</b>
Chargrilled 9oz ribeye steak, served with mushroom, tomato, mixed salad and a side of your choice	
<b>FILLET STEAK 8oz</b>	<b>£23.95</b>
Chargrilled 8oz fillet steak, served with mushroom, tomato, mixed salad and a side of your choice	

## SAUCES TO ACCOMPANY YOUR STEAK

Mushroom Sauce	<b>£2.50</b>
Peppercorn Sauce	<b>£2.50</b>
Dolcelatte Sauce	<b>£2.50</b>

## PESCE

<b>BRANZINO (N)</b>	<b>£16.95</b>
Pan fried fillets of sea bass with capers, pine nuts and balsamic vinegar sauce served with seasonal vegetables and mixed salad	
<b>SALMONE ARROSTO</b>	<b>£17.50</b>
Oven roasted salmon fillet with roasted asparagus, spinach, king prawn champagne sauce, served with vegetables of the day and potatoes	
<b>ORATA ALLA PIZZAIOLA</b>	<b>£17.95</b>
Fillets of sea bream, in a rich white wine tomato sauce, capers, olives, served with vegetables of the day and potatoes	

## SIDES

<b>PATATINE FRITTE</b>	<b>£2.95</b>
French fries	
<b>INSALATA MISTA</b>	<b>£2.95</b>
Mixed Salad	
<b>POMODORO E CIPOLLA</b>	<b>£2.95</b>
Tomato and onion salad	
<b>SPINACI AL BURRO</b>	<b>£2.95</b>
Spinach lightly cooked with butter	
<b>VERDURE DEL GIORNO</b>	<b>£3.95</b>
Vegetables of the day (ask server)	
<b>SAUTÉED POTATOES</b>	<b>£3.50</b>
<b>SWEET POTATO CHIPS</b>	<b>£3.95</b>
<b>ROCKET &amp; PARMESAN SALAD</b>	<b>£3.50</b>

## SET LUNCH MENU AVAILABLE

<b>MONDAY - FRIDAY</b>	<b>12.00 - 15.00</b>
<b>2 Courses</b>	<b>£14.95</b>
<b>3 Courses</b>	<b>£17.95</b>
Menu options available in restaurant	

## KIDS MEALS

Ask server for details	<b>£7.95</b>
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## SUNDAY ROAST

Every Sunday 12.00-16.30	<b>£12.95</b>
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## TAKEAWAY AVAILABLE

15% off Pizza, Pasta and Risotto



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