



WHITE WINES

175ml 250ml Bottle

HOUSE WHITE (ITALY) £5.50 £7.25 £20.95
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

CHARDONNAY (ITALY) £6.50 £7.95 £22.95
A white wine with a slightly fruity and ethereal bouquet. The flavour is pleasantly dry yet smooth

PINOT GRIGIO (ITALY) £6.95 £8.50 £24.95
Light straw in colour with a fine, clean and elegant intense aroma. Dry with a pleasant apple aftertaste

SAUVIGNON BLANC (ITALY) £7.25 £8.75 £25.95
A fruit7 and refreshing wine, with floral, citrus and green apple flavours balanced by a hint of ripe tropical fruit

VERDICCHIO DI JESI DOC CLASSICO (ITALY) £26.95
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.

FRASCATI SUPERIORE (ITALY) £27.95
Easy drinking, lightly golden white wine, dry and fresh yet pleasantly fleshy and fruity with a smooth taste and a subtle hint of nuttiness

PECORINO (ITALY) £29.95
Friendly, fresh tasting Pecorino from central Italy, herbaceous and lemony with a slice or two of green apple

FINE WHITE WINE

VERMENTINO MAREMMA TOSCANA (ITALY) £31.95
A fresh and light white wine from the Tuscan region of Italy. Best served with fish and roasted vegetables

GAVI DI GAVI (ITALY) £35.95
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

SANCERRE (FRANCE) £39.95
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 PREMIER CRU (FRANCE) £49.95
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

HOUSE ROSE (ITALY) £5.50 £7.25 £20.95
A cherry coloured rose wine with an intense fruity bouquet, notes of strawberry, cherry, raspberry and pomegranate

PINOT GRIGIO BLUSH (ITALY) £6.95 £8.50 £24.95
An elegant light rose wine with notes of tropical fruits, harmonious and fresh flavours and a lively finish

BARDOLINO CHIARETTO (ITALY) £26.95
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

HOUSE RED (ITALY) £5.50 £7.25 £20.95
This is a perfect everyday wine, deep ruby red coloured with a very intense and rich outstanding liquorice scents

MONTEPULICIANO D'ABRUZZO (ITALY) £6.50 £7.95 £22.95
A soft and smooth wine which is easy to drink with cherry and plum flavours

MERLOT (ITALY) £6.95 £8.50 £24.95
Youthful shade of red with a fruit driven nose of redcurrants and spices. Offering an array of red fruit flavours

NERO D'AVOLA (ITALY) £7.25 £8.75 £25.95
Intense aromas of preserved fruits, a balanced and full bodied flavour and a long lasting and pleasant finish

VALPOLLICELLA CLASSICO (ITALY) £26.95
Aromas of ripe cherry, plum and vanilla. A structured wine with subtle tannins and appropriate acidity

BRUNITO ROSSO TOSCAN IGT DAVINCI (ITALY) £27.95
Full bodied deep purple/red wine with bouquet of fresh red fruits especially cherries. Well balanced, soft tannings and a long, lingering finish.

PINOT NOIR, LES MOUGEOTTES (FRANCE) £28.95
Fruit for this wine is sourced from the sunny and coastal Languedoc vineyards. Great by the glass and could be taken even slightly chilled

NEGRAMARO SALENTO IGT (ITALY) £29.95
Deeply red coloured, this full bodied wine is harmonious with pleasant aroma of juniper

CHIANTI CLASSICO (ITALY) £32.95
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

CHATEAU SAINT ÉMILION (FRANCE) £34.95
A fine core of red fruit, supported and uplifted by branching tannins, with a light aroma of spice

FINE RED WINE

PRIMITIVO DELLA PUGLIA (ITALY) £41.95
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

BAROLO (ITALY) £49.95
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) £59.95
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

BRUNELLO DI MONTALCINO (ITALY) £84.95
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

PROSECCO BRUT £7.50 £27.95
Elegant fruit aromas of pear and apple, a smooth, fresh and well balanced sparkling wine

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

SPUMANTE LOUNGE ROSE £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

JM GOBILLARD & FILS £38.95
A light, elegant champagne with soft, full flavours and consistent mousse, good balance and age

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

DOM PÉRIGNON £240.00
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

Corona (330ml) £3.95
Peroni (330ml) £4.25
Peroni (660ml) £6.50
Peroni Gran Riserva (500ml) £6.95
Budweiser £3.95
Moretti (330ml) £4.25
Moretti (660ml) £6.50
Peroni Libera (Alcohol Free) £3.95
Magners (Cider - 500ml) £4.95
Old Mout Cider (500ml) £4.95
Bath ale Gem (500ml) £5.50
Doom Bar ale (500ml) £5.50

SOFT DRINKS

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

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

AMORE
ITALIAN RESTAURANT & BAR

MENU

NIBBLES & TO SHARE

PANE FRESCO DELLA CASA (V) Freshly baked homemade bread served with balsamic and olive oil	£3.95
PANE ALL'AGLIO - GARLIC PIZZA BREAD (V) Plain With tomato With cheese	£7.50 £7.95 £8.50
OLIVES Marinated olives with olive oil and fresh herbs	£3.95
ANTIPASTO ALL'ITALIANA A selection of cured meats, mozzarella, olives, served with toasted bread	£10.95
ANTIPASTO MISTO King prawns, whitebait, squid, deep fried, traditional bruschetta, cured meats, caprese salad, olives and garlic mayo	£20.95

STARTERS

ZUPPA DI POMODORO Homemade tomato and basil soup, served with toasted bread	£6.95
BRUSCHETTA ALLA ROMANA (V) Homemade bread served with chopped fresh vine tomatoes, garlic, basil drizzle with olive oil and balsamic reduction	£5.95
BRUSCHETTA AL PROSCIUTTO Homemade toasted bread, served with rocket, buffalo mozzarella, cherry tomatoes and Parma ham	£8.50
BIANCHETTI Whitebait deep fried served with garlic mayo and mixed salad	£6.95
CALAMARI FRITTI Deep fried squid with garlic mayo and mixed salad	£7.95
GAMBERONI ALL'AMORE King prawns pan fried in a white wine sauce, garlic, chilli and tomato sauce, served with homemade bread	£8.95
FRITTURA MISTA Whitebait, king prawns and squid, deep fried and served with garlic mayo and mixed salad	£9.50
FUNGHI ALL'AGLIO (V) Panned fried button mushrooms with garlic butter, white wine and fresh herbs, served with homemade bread	£6.95
PEPATA DI COZZE Mussels with white wine, saffron, creamy sauce and parsley, served with toasted bread	£8.95
CAPRESE (V) Vine ripened tomatoes with buffalo mozzarella, basil and olive oil	£6.95
ASPARAGI ARROSTO (V without parmesan) Roasted asparagus with extra virgin olive oil and parmesan shavings	£7.95
BRESOLA RUCOLA E GRANA Thinly sliced cured beef, rocket, grana padano shavings, cherry tomatoes and lemon	£9.50

PASTA

SPAGHETTI AGLIO, OLIO & PEPERONCINO (V) Spaghetti tossed in olive oil, garlic, chilli and parsley	£11.95
SPAGHETTI ALLA BOLOGNESE Spaghetti in a rich bolognese sauce with fresh basil	£12.95
TAGLIATELLE ALLA CARBONARA Tagliatelle pasta with pancetta, creamy egg yolk, black pepper and aged parmesan cheese	£13.95
LINGUINE ALLA PUTTANESCA Linguine with tomato sauce, black olives, chilli, garlic, anchovies, capers and cherry tomatoes	£12.95
PENNE ALL'ARRABBIATA (V) Penne pasta in a spicy rich tomato sauce with garlic, chilli and parsley. (Add chicken £2)	£11.95
PENNE AL FORNO Penne pasta with chicken, mushrooms, roasted peppers on a creamy sauce topped with parmesan cheese	£14.95
LASAGNA Oven baked layered pasta with meat ragu, béchamel sauce, tomato and parmesan cheese	£13.50
CANNELLONI (V) Oven baked hand rolled lasagne sheets filled with ricotta cheese, spinach topped with tomato and parmesan cheese	£13.50
TAGLIATELLE ALL'AMORE Tagliatelle pasta in a creamy pomodoro sauce with smoked salmon, capers, garlic, chilli and dill	£14.95
LINGUINE ALLE COZZE Linguine with fresh mussels, garlic, chilli, white wine and parsley	£15.50
LINGUINE AI GAMBERONI Linguine pasta with king prawns, capers, garlic, chilli, tomato sauce and rocket	£15.95
TAGLIATELLE AI FRUTTI DI MARE Tagliatelle pasta with king prawns, fresh mussels and squid, garlic, chilli butter and tomato sauce	£16.95

RISOTTO

RISOTTO AL POLLO (V without chicken) Arborio rice cooked with garlic, parsley, mixed mushrooms, chicken, white wine and parmesan cheese	£13.95
RISOTTO AL GORGONZOLA (V) (N) Arborio rice cooked with slices of fresh pear, gorgonzola cheese, finished with walnuts, mascarpone and parmesan cheese	£14.95
RISOTTO ALL'AMORE Arborio rice cooked with king prawns, asparagus and peas, finished with cheese and fresh chilli	£15.95
RISOTTO AI FRUTTI DI MARE Arborio rice cooked in saffron sauce with sea bass, king prawns, squid, mussels, finished with chilli, garlic and parsley	£16.95

PIZZA

MARGHERITA (V) Tomato, mozzarella and basil	£11.50
PROSCIUTTO E FUNGHI Tomato, mozzarella, ham and mushrooms	£13.50
BUFALA (V) Tomato, rocket salad, cherry tomatoes and buffalo mozzarella	£13.95
DIAVOLA Tomato, mozzarella, spicy peperoni, red onions and chilli	£14.50
SICILIANA Tomato, mozzarella, anchovies, capers and black olives	£13.50
VEGETARIANA (V) Tomato, mushrooms, sweetcorn, onions, peppers, olives and mozzarella cheese	£13.95
PICCANTE Tomato, mozzarella, spicy peperoni, roasted peppers and chilli oil	£14.50
POLLO PARMIGIANO Mozzarella, roasted chicken, cherry tomatoes, mushrooms, parmesan shavings	£14.50
PARMA White base pizza, mozzarella, gorgonzola cheese, cherry tomatoes, rocket and Parma ham	£14.95
MARINARA Tomato, mozzarella, mussels, king prawns, squid, cherry tomatoes and dill	£14.95
CALZONE CARNE PICCANTE Folded pizza filled with chicken, mushrooms, spicy peperoni, Bolognese sauce & mozzarella cheese. Served with mixed salad	£15.95

POLLO

POLLO DOLCE LATTE Chargrilled chicken breast with spinach, cooked in a dolce latte cheese sauce and served with vegetables of the day and potatoes	£17.50
POLLO CREMA E FUNGHI Chargrilled chicken breast with mushroom, red onions on a creamy sauce served with vegetables of the day and potatoes	£16.50
POLLO VALDOSTANA Chargrilled chicken breast topped with cotto ham & mozzarella cheese, cooked in white wine and tomato sauce served with vegetables of the day and potatoes	£17.95

CARNE

ANATRA ARROSTO Pan fried duck breast with sundried prunes, spring onions, pancetta and cherry tomatoes, served with vegetables of the day and potatoes	£18.95
STINCO DI AGNELLO Slow cooked lamb shank in red wine sauce, served with mashed potatoes and vegetables of the day	£20.95
SALTIMBOCCA ALLA ROMANA 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	£18.95
SIRLOIN STEAK 10oz Chargrilled 10oz sirloin steak, served with mixed salad, mixed herb butter and a side of your choice	£22.95
RIBEYE STEAK 10oz Chargrilled 10oz ribeye steak, served with mixed salad, mixed herb butter and a side of your choice	£23.95

FILLET STEAK 8oz Chargrilled 8oz fillet steak, served with mixed salad, mixed herb butter and a side of your choice	£25.95
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SAUCES TO ACCOMPANY YOUR STEAK

Mushroom Sauce	£3.50
Peppercorn Sauce	£3.50
Dolcelatte Sauce	£3.50

PESCE

BRANZINO Pan fried fillets of sea bass with capers, balsamic vinegar sauce served with new potatoes and rocket and parmesan salad	£19.50
SALMONE ARROSTO Oven roasted salmon fillet with roasted asparagus, spinach, king prawn champagne sauce, served with vegetables of the day and potatoes	£18.95

AMORE
ITALIAN RESTAURANT & BAR

SIDES

PATATINE FRITTE French fries	£3.95
INSALATA MISTA Mixed Salad	£3.95
POMODORO E CIPOLLA Tomato and onion salad	£3.95
SPINACI AL BURRO Spinach lightly cooked with butter	£3.95
VERDURE DEL GIORNO Vegetables of the day (ask server)	£4.25
SAUTÉED POTATOES	£3.95
SWEET POTATO CHIPS	£4.95
ROCKET & PARMESAN SALAD	£3.95
SMOOTH MASHED POTATO	£3.95

SET LUNCH MENU AVAILABLE

MONDAY - FRIDAY	12.00 - 15.00
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Menu options available in restaurant

KIDS MEALS

Ask server for details

SUNDAY ROAST

Every Sunday 12.00-16.30	£14.95
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TAKEAWAY AVAILABLE

10% off Pizza and Pasta

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.

ALL PRICES ARE INCLUSIVE OF VAT

