

WHITE WINES

| | 175ml | 250ml | Bottle |
|--|---------------|---------------|---------------|
| HOUSE WHITE (ITALY) | £6.75 | £8.25 | £22.95 |
| A dry white wine yet fresh and fruity with a rich and intense bouquet | | | |
| CHARDONNAY (ITALY) | £7.25 | £8.75 | £24.95 |
| 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 |
| 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 |
| 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 | £8.75 | £10.25 | £30.95 |
| JESI DOC CLASSICO (ITALY) | | | |
| 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 |
| 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 |
| 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 |
| 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 |
| 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. | | | |
| CLASSIC SAUVIGNON BLANC, | | | £42.95 |
| RAPAURA SPRINGS (NEW ZEALAND) | | | |
| Pure and vibrant with layers of passionfruit, tropical fruit, and ripe citrus. Juicy fruit flavours and soft acidity combine to deliver a mouth-watering finish. Capturing all the trademark sub-regional flavours of Marlborough, this Sauvignon Blanc is sure to impress. | | | |

FINE WHITE WINE

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| SANCERRE (FRANCE) | £45.00 |
| 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 |
| A generous, seductive Chablis, full of white orchard fruit and honeysuckle, with a shard or two of oyster shell poking through. | |
| CHARDONNAY ORGANIC, PLANETA 2022 (ITALY) | £79.95 |
| A rich golden Chardonnay that bundles yellow peaches, acacia honey and a touch of marzipan into a net of fine-thread acidity, then hits you with a homely waft of toast. | |

ROSE WINES

| | 175ml | 250ml | Bottle |
|--|--------------|--------------|---------------|
| HOUSE ROSE (ITALY) | £6.75 | £8.25 | £22.95 |
| A cherry coloured rose wine with an intense fruity bouquet, notes of strawberry, cherry, raspberry and pomegranate | | | |
| PINOT GRIGIO BLUSH (ITALY) | | | £26.95 |
| 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 |
| Delightful, light pink Provençal rose, awash with wild strawberries, levanter and rosemary | | | |

RED WINES

| | 175ml | 250ml | Bottle |
|--|---------------|---------------|---------------|
| HOUSE RED (ITALY) | £6.75 | £8.25 | £22.95 |
| 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 |
| A soft and smooth wine which is easy to drink with cherry and plum flavours | | | |
| MERLOT (ITALY) | £7.75 | £9.25 | £26.95 |
| Youthful shade of red with a fruit driven nose of redcurrants and spices. Offering an array of red fruit flavours | | | |
| NERO D'AVOLA (ITALY) | £8.25 | £9.75 | £28.50 |
| 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 |
| 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 | | | |
| VALPOLICELLA CLASSICO (ITALY) | | | £31.95 |
| Aromas of ripe cherry, plum and vanilla. A structured wine with subtle tannins and appropriate acidity | | | |
| BRUNITO ROSSO TOSCAN IGT DAVINCI (ITALY) | | | £33.95 |
| 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 |
| 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 |
| 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 |
| 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 |
| 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

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| BAROLO (ITALY) | £60.00 |
| 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 |
| 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 |
| 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 | |

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| TIGNANELLO (ITALY) | £260.00 |
| 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 |
| 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 | | £35.95 |
| 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 | | |
| BOLLINGER | | £79.95 |
| A wonderful fresh and fruity champagne with soft vibrant strawberry flavours | | |
| DOM PÉRIGNON | | £240.00 |
| Complex and elegant Champagne, with candied peel, nectarine and toasted brioche with fine and delicate bubbles | | |

BOTTLED BEER & CIDER –

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

DRAUGHT BEER

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| Peroni | Half Pint £3.75 | Pint £6.75 |
| Cruzcampo | | Pint £6.50 |

SOFT DRINKS

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

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| <i>Aperitifs</i> | |
| APEROL SPRITZ | £9.95 |
| NEGRONI | £9.95 |

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| <i>Nibbles & To Share</i> | |
| PANE FRESCO DELLA CASA (V) | £5.50 |
| 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 | £4.95 |
| 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 | |

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| <i>Starters</i> | |
| ZUPPA DI POMODORO | £6.95 |
| Homemade tomato and basil soup, served with toasted bread | |
| BRUSCHETTA ALLA ROMANA (V) | £7.50 |
| 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 | |
| BRUSCHETTA AI FORMAGGI <i>New</i> | £8.95 |
| Toasted homemade bread, served with three type of cheeses, ricotta, Parmesan & pecorino, blended with fresh herbs and finished with roasted cherry tomatoes | |
| GAMBERONI FRITTI | £10.95 |
| Deep fried crispy king prawns served with Marie Rose sauce and lemon | |
| BURRATA (V) <i>New</i> | £9.50 |
| Fresh burrata cheese, served with cherry tomatoes, rocket, olive oil, and basil drizzle | |
| FUNGHI FRITTI (V) <i>New</i> | £7.95 |
| Sliced breaded mushrooms, deep fried, served with garlic mayonnaise | |
| 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 | |

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| <i>Pasta</i> | |
| 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 | |
| CASARECCE ALL'ARRABIATA (V) | £12.95 |
| Casarecce pasta in a spicy rich tomato sauce with garlic, chilli and parsley. (Add chicken £2.50) | |
| CASARECCE AL FORNO | £15.95 |
| Casarecce pasta with chicken, mushrooms, roasted peppers on a creamy sauce topped with mozzarella cheese | |
| PACCHERI POMODORO <i>New</i> | £15.95 |
| E BURRATA (V) Paccheri pasta, in a homemade tomato sauce, cherry tomatoes, fresh burrata and fresh basil | |
| 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 ALL'AMORE | £16.95 |
| Paccheri pasta in a creamy pomodoro sauce with smoked salmon, garlic, chilli and dill | |
| LINGUINE AI GAMBERONI <i>New</i> | £17.95 |
| 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 | £18.95 |
| 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 <i>New</i> | £19.50 |
| Handmade beef and veal tortelloni pasta, served in a white wine butter sauce and fresh herbs | |

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| AMORE ITALIAN RESTAURANT |
| 16 Charnham Street, Hungerford, Berkshire. RG17 OES. |
| Tel: 01488 686699 |
| Email: info@amore-hungerford.co.uk |
| www.amore-hungerford.co.uk |

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| <i>Risotto</i> | |
| RISOTTO AL POLLO (V without chicken) | £15.95 |
| Arborio rice cooked with garlic, parsley, mixed mushrooms, chicken, white wine and parmesan cheese | |
| RISOTTO AL GORGONZOLA (V) (N) | £17.50 |
| Arborio rice cooked with slices of fresh pear, gorgonzola cheese, finished with walnuts, mascarpone and parmesan cheese | |
| RISOTTO ALL'AMORE | £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) | £12.95 |
| Tomato, mozzarella and basil | |
| PROSCIUTTO E FUNGHI | £14.95 |
| Tomato, mozzarella, ham and mushrooms | |
| BURRATA <i>New</i> | £16.95 |
| Tomato, rocket salad, cherry tomatoes and fresh burrata | |
| DIAVOLA | £14.95 |
| Tomato, mozzarella, spicy pepperoni, red onions and chilli | |
| NAPOLETANA <i>New</i> | £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 | £14.95 |
| 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 <i>New</i> | £16.95 |
| Tomato, mozzarella, anchovies, king prawns, garlic, chilli, and cherry tomatoes | |
| AMORE | £17.95 |
| Tomato, mozzarella, chicken, pepperoni, bresaola, rocket, and parmesan shavings | |
| CALZONE CARNE PICCANTE | £17.95 |
| Folded pizza filled with chicken, mushrooms, spicy pepperoni, Bolognese sauce & mozzarella cheese. Served with mixed salad | |

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| <i>Pollo</i> | |
| POLLO VALDOSTANA <i>New</i> | £18.95 |
| chargrilled chicken breast, topped with cotto ham & mozzarella cheese, cooked in white wine and tomato sauce, served with new potatoes. | |
| 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 | |

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| <i>Carne</i> | |
| ANATRA ARROSTO | £20.95 |
| 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 | £19.95 |
| Pork loin with sage and Parma ham, pan fried and finished with a red wine reduction sauce, served with new potatoes | |
| VITELLO ALLA MILANESE <i>New</i> | £23.95 |
| Breadcrumbs coated escalope of veal, pan-fried and served with linguine alla Napoletana | |

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| <i>Bistecca</i> | |
| SIRLOIN STEAK 10oz | £25.95 |
| Chargrilled 10oz sirloin steak, served with tomato, mushroom and mixed herb butter and a side of your choice | |
| FILLET STEAK 8oz | £29.95 |
| Chargrilled 8oz fillet steak, served with tomato, mushroom and mixed herb butter and a side of your choice | |
| RIBEYE STEAK 10oz | £28.95 |
| Chargrilled 10oz ribeye steak, served with tomato, mushroom and mixed herb butter and a side of your choice | |
| T-BONE STEAK 15oz <i>New</i> | £33.95 |
| Chargrilled 15oz T-bone steak, served with tomato, mushroom and mixed herb butter and a side of your choice | |

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| <i>Sauces To Accompany Your Steak</i> | |
| Mushroom Sauce | £3.50 |
| Peppercorn Sauce | £3.50 |
| Dolcelatte Sauce | £3.50 |

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| <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 | |

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| <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 |

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| <i>Kids Meals</i> | Ask server for details |
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| <i>Sunday Roast</i> | |
| Every Sunday 12.00-16.30 | £16.95 |

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| <i>Takeaway Available</i> | |
| 10% off Pizza and Pasta | |

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| <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 | |