



## White Wines

175ml 250ml Bottle

**HOUSE WHITE (ITALY) £6.95 £8.95 £23.95**  
A dry white wine yet fresh and fruity with a rich and intense bouquet

**CHARDONNAY (ITALY) £7.45 £9.45 £26.95**  
A white wine with a slightly fruity and ethereal bouquet. The flavour is pleasantly dry yet smooth

**PINOT GRIGIO (ITALY) £7.95 £9.95 £28.95**  
Light straw in colour with a fine, clean and elegant intense aroma. Dry with a pleasant apple aftertaste

**SAUVIGNON BLANC (ITALY) £8.45 £10.45 £30.95**  
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) £31.95**  
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) £34.95**  
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) £36.95**  
Friendly, fresh tasting Pecorino from central Italy, herbaceous and lemony with a slice or two of green apple

**GAVI DI GAVI (ITALY) £13.95 £16.95 £41.95**  
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

**FIANO DI AVELLINO (ITALY) £43.95**  
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

## Fine White Wine

**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 PREMIER CRU (FRANCE) £60.00**  
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

**PULIGNY - MONTRACHET (FRANCE) £90.00**  
A rich, powerful wine with well-balanced acidity, backed up with ripe, exotic fruits and a buttery richness. A full-bodied, buttery white

## Rose Wines

175ml 250ml Bottle

**HOUSE ROSE (ITALY) £6.95 £8.95 £23.95**  
A cherry coloured rose wine with an intense fruity bouquet, notes of strawberry, cherry, raspberry and pomegranate

**PINOT GRIGIO BLUSH (ITALY) £7.95 £9.95 £27.95**  
An elegant light rose wine with notes of tropical fruits, harmonious and fresh flavours and a lively finish

**BARDOLINO CHIARETTO (ITALY) £27.95**  
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) £6.95 £8.95 £23.95**  
This is a perfect everyday wine, deep ruby red coloured with a very intense and rich outstanding liquorice scents

**MONTEPULICIANO D'ABRUZZO (ITALY) £7.45 £9.45 £26.95**  
A soft and smooth wine which is easy to drink with cherry and plum flavours

**MERLOT (ITALY) £7.95 £9.95 £28.95**  
Youthful shade of red with a fruit driven nose of redcurrants and spices. Offering an array of red fruit flavours

**MALBEC (ARGENTINA) £8.45 £10.45 £30.95**  
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

**NERO D'AVOLA (ITALY) £32.95**  
Intense aromas of preserved fruits, a balanced and full bodied flavour and a long lasting and pleasant finish

**BRUNITO ROSSO TOSCAN IGT DAVINCI (ITALY) £34.95**  
Full bodied deep purple/red wine with bouquet of fresh red fruits especially cherries. Well balanced, soft tannings and a long, lingering finish.

**MARQUES DEL ATRIO RESERVA DOCA RIOJA (SPAIN) £36.95**  
A deep red colour. The nose has intense berry fruit with sweet vanilla notes present from oak ageing. On the palate there is more ripe berry fruit and sweet spice with supple tannins and a long finish

**VALPOLICELLA DELLA RIPASSO (ITALY) £42.95**  
A deep red wine with elegant notes of ripened red fruit (especially cherries) on an undertone of vanilla, tobacco and cacao

**CHIANTI CLASSICO RISERVA (ITALY) £14.95 £18.95 £45.95**  
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) £49.95**  
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

## Fine Red Wine

**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

**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

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

**MINI PROSECCO BRUT £8.95**  
Elegant fruit aromas of pear and apple, a smooth, fresh and well balanced sparkling wine

**SPUMANTE LOUNGE ROSE £38.95**  
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 £81.95**  
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

Corona (330ml) £4.50

Peroni (330ml) £4.75

Peroni Gran Riserva (500ml) £6.95

Budweiser £4.50

Moretti (330ml) £4.75

Peroni Libera (Alcohol Free) £4.50

Magners (Cider - 500ml) £5.50

Doom Bar ale (500ml) £5.75

## Soft Drinks

Aqua panna (still water) 50cl £4.25

S. Pellegrino (sparkling water) 50cl £4.25

Coca Cola / Diet coke / Coke Zero £3.75

Fanta £3.75

Sprite £3.50

Appletiser £3.50

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



# MENU

## Aperitifs

<b>APEROL SPRITZ</b>	<b>£9.50</b>
<b>NEGRONI</b>	<b>£9.50</b>

## Nibbles & To Share

<b>PANE FRESCO DELLA CASA (V)</b> Freshly baked homemade bread served with balsamic and olive oil	<b>£5.50</b>
<b>PANE ALL'AGLIO - GARLIC PIZZA BREAD (V)</b> Plain	<b>£7.95</b>
With tomato	<b>£8.50</b>
With cheese	<b>£8.95</b>
<b>OLIVES</b> Marinated olives with olive oil and fresh herbs	<b>£4.95</b>
<b>ANTIPASTO ALL'ITALIANA</b> A selection of cured meats, mozzarella, olives, served with toasted bread (up to 2 people)	<b>£14.95</b>
<b>ANTIPASTO MISTO</b> King prawns, whitebait, squid, deep fried, traditional bruschetta, cured meats, caprese salad, olives and garlic mayo	<b>£23.95</b>

## Starters

<b>ZUPPA DI POMODORO</b> Homemade tomato and basil soup, served with toasted bread	<b>£7.50</b>
<b>BRUSCHETTA ALLA ROMANA (V)</b> Homemade bread served with chopped fresh vine tomatoes, garlic, basil drizzle with olive oil and balsamic reduction	<b>£7.50</b>
<b>BRUSCHETTA AL PROSCIUTTO</b> Homemade toasted bread, served with rocket, buffalo mozzarella, cherry tomatoes and Parma ham	<b>£9.95</b>
<b>CAPELANTE ALLA FIORENTINA</b> Pan fried king scallops with spinach and lemon garlic butter sauce	<b>£14.95</b>
<b>GAMBERONI FRITTI</b> Deep fried crispy king prawns served with Marie Rose sauce and lemon	<b>£10.95</b>
<b>CALAMARI FRITTI</b> Deep fried squid served with garlic mayo	<b>£8.95</b>
<b>FUNGHI ALL'AGLIO (V)</b> Panned fried button mushrooms with garlic butter, white wine and fresh herbs, served with homemade bread	<b>£7.95</b>
<b>COZZE ALLO ZAFFERANO</b> Mussels with white wine, saffron, creamy sauce and parsley, served with toasted bread	<b>£10.95</b>
<b>CAPRESE (V)</b> Vine ripened tomatoes with buffalo mozzarella, basil and olive oil	<b>£7.50</b>
<b>ASPARAGI ARROSTO (V without parmesan)</b> Roasted asparagus with extra virgin olive oil and parmesan shavings	<b>£8.95</b>
<b>BRESAOLA RUCOLA E GRANA</b> Thinly sliced cured beef, rocket, grana padano shavings, cherry tomatoes and lemon	<b>£11.50</b>
<b>GAMBERONI ALL'AMORE</b> King prawns pan fried in a white wine sauce, garlic, chilli and tomato sauce, served with homemade bread	<b>£11.50</b>

## Pasta

<b>SPAGHETTI POMODORO (V)</b> Spaghetti in a home made tomato sauce, cherry tomatoes and fresh basil	<b>£12.95</b>
<b>SPAGHETTI ALLA BOLOGNESE</b> Spaghetti in a rich bolognese sauce with fresh basil	<b>£14.95</b>
<b>TAGLIATELLE ALLA CARBONARA</b> Tagliatelle pasta with pancetta, creamy egg yolk, black pepper and aged parmesan cheese	<b>£14.95</b>
<b>LINGUINE ALLA PUTTANESCA</b> Linguine with tomato sauce, black olives, chilli, garlic, anchovies, capers and cherry tomatoes	<b>£15.50</b>
<b>PENNE ALL'ARRABBIATA (V)</b> Penne pasta in a spicy rich tomato sauce with garlic, chilli and parsley. (Add chicken £2.50)	<b>£12.95</b>
<b>PENNE AL FORNO</b> Penne pasta with chicken, mushrooms, roasted peppers on a creamy sauce topped with mozzarella cheese	<b>£15.95</b>
<b>LASAGNA</b> Oven baked layered pasta with meat ragu, béchamel sauce, tomato and mozzarella cheese	<b>£14.95</b>
<b>CANNELLONI (V)</b> Oven baked hand rolled lasagne sheets filled with ricotta cheese, spinach topped with tomato and mozzarella cheese	<b>£14.95</b>
<b>TAGLIATELLE ALL'AMORE</b> Tagliatelle pasta in a creamy pomodoro sauce with smoked salmon, capers, garlic, chilli and dill	<b>£16.95</b>
<b>LINGUINE ALLE COZZE</b> Linguine with fresh mussels, garlic, chilli, white wine and parsley	<b>£16.50</b>
<b>LINGUINE AI GAMBERONI</b> Linguine pasta with king prawns, capers, garlic, chilli, tomato sauce and rocket	<b>£17.95</b>
<b>TAGLIATELLE AI FRUTTI DI MARE</b> Tagliatelle pasta with king prawns, fresh mussels and squid, garlic, chilli butter and tomato sauce	<b>£18.50</b>

## Risotto

<b>RISOTTO ALLA PRIMAVERA (V)</b> Arborio rice cooked with fresh peppers, asparagus and peas, finished with a touch of mascarpone cheese	<b>£14.95</b>
<b>RISOTTO AL POLLO (V without chicken)</b> Arborio rice cooked with garlic, parsley, mixed mushrooms, chicken, white wine and parmesan cheese	<b>£14.95</b>
<b>RISOTTO AL GORGONZOLA (V) (N)</b> Arborio rice cooked with slices of fresh pear, gorgonzola cheese, finished with walnuts, mascarpone and parmesan cheese	<b>£16.95</b>
<b>RISOTTO ALL'AMORE</b> Arborio rice cooked with king prawns, asparagus and peas, finished with a touch of mascarpone, garlic and fresh chilli	<b>£17.95</b>
<b>RISOTTO AI FRUTTI DI MARE</b> Arborio rice cooked in saffron sauce with sea bass, king prawns, squid, mussels, finished with chilli, garlic and parsley	<b>£18.50</b>

## Pizza

<b>MARGHERITA (V)</b> Tomato, mozzarella and basil	<b>£12.95</b>
<b>PROSCIUTTO E FUNGHI</b> Tomato, mozzarella, ham and mushrooms	<b>£14.95</b>
<b>BUFALA (V)</b> Tomato, rocket salad, cherry tomatoes and buffalo mozzarella	<b>£15.50</b>
<b>DIAVOLA</b> Tomato, mozzarella, spicy pepperoni, red onions and chilli	<b>£14.95</b>
<b>SICILIANA</b> Tomato, mozzarella, anchovies, capers and black olives	<b>£14.50</b>
<b>VEGETARIANA (V)</b> Tomato, mushrooms, onions, peppers, olives and mozzarella cheese	<b>£15.50</b>
<b>PICCANTE</b> Tomato, mozzarella, spicy pepperoni, roasted peppers and chilli oil	<b>£14.95</b>
<b>POLLO PARMIGIANO</b> Tomato, mozzarella, roasted chicken, cherry tomatoes, mushrooms, parmesan shavings	<b>£16.50</b>

<b>PARMA</b> White base pizza, mozzarella, gorgonzola cheese, cherry tomatoes, rocket and Parma ham	<b>£16.95</b>
<b>MARINARA</b> Tomato, mozzarella, mussels, king prawns, squid and cherry tomatoes	<b>£16.95</b>
<b>AMARONE</b> Tomato, mozzarella, chicken, pepperoni, bresaola, rocket, and parmesan shavings	<b>£17.95</b>

<b>CALZONE CARNE PICCANTE</b> Folded pizza filled with chicken, mushrooms, spicy pepperoni, Bolognese sauce & mozzarella cheese. Served with mixed salad	<b>£16.95</b>
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## Pollo

<b>POLLO DOLCE LATTE</b> Chargrilled chicken breast with spinach, cooked in a dolce latte cheese sauce and served with new potatoes	<b>£18.95</b>
<b>POLLO CREMA E FUNGHI</b> Chargrilled chicken breast with mushroom, red onions on a creamy sauce served with new potatoes	<b>£18.95</b>
<b>PETTO DI POLLO IMPANATO</b> Breadcrumb coated flattened breast of chicken, pan fried, served with Spaghetti Napoletana	<b>£23.95</b>

## Carne

<b>ANATRA ARROSTO</b> Pan fried duck breast with sundried prunes, spring onions, pancetta and cherry tomatoes, served with new potatoes	<b>£20.95</b>
<b>AGNELLO BRASATO</b> Slow cooked lamb shank in red wine sauce, served with mashed potatoes and vegetables of the day	<b>£23.95</b>
<b>SALTIMBOCCA ALLA ROMANA</b> Pork loin with sage and Parma ham, pan fried and finished with a red wine reduction sauce, served with new potatoes	<b>£19.95</b>

## Bistecca

<b>SIRLOIN STEAK 10oz</b> Chargrilled 10oz sirloin served with french fries, mixed herb butter and mixed salad	<b>£25.95</b>
<b>FILLET STEAK 8oz</b> Chargrilled 8oz fillet steak, served with french fries, mixed herb butter and mixed salad	<b>£29.95</b>
<b>T-BONE STEAK 15oz</b> Chargrilled 15oz T-bone steak, served with french fries, mixed herb butter and mixed salad	<b>£35.95</b>

## Sauces To Accompany Your Steak

Mushroom Sauce	<b>£3.50</b>
Peppercorn Sauce	<b>£3.50</b>
Dolcelatte Sauce	<b>£3.50</b>

## Pesce

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

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## Sides

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

## Kids Meals

Ask server for details

## Sunday Roast

Every Sunday 12.00-16.30 **£16.95**

## 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