



ORTE MENU



A LA CART



Aperitifs

APEROL SPRITZ	£10.95
NEGRONI	£10.95

Nibbles

OLIVES	£4.95
Marinated olives with olive oil and fresh herbs	
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	£8.50
With cheese	£8.95
ZUCCHINI FRITTI	£7.50
Deep fried courgettes	
FOCACCIA	£8.95
Focaccia-style bread with rosemary & sea salt	

To Share

ANTIPASTO ALL'ITALIANA	£14.95
A selection of cured meats, cheeses, olives, and homemade bread (for two).	
FRITTURA MISTA	£17.95
Deep-fried squid, butterfly king prawns, whitebait, served with garlic mayonnaise and salad garnish (for two)	



Sides

TRUFFLE AND PARMESAN FRIES	£6.95
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
ROCKET & PARMESAN SALAD	£4.50

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



ZUPPA AI FUNGHI (V) £7.95

Homemade creamy mushroom soup served with toasted bread

COZZE ALLA MEDITERRANEA £10.95

Fresh mussels cooked with white wine, garlic, chilli, and a touch of tomato sauce, served with homemade bread



SPAGHETTI ALLA BOLOGNESE £15.50

Spaghetti in a rich beef ragu with fresh basil

LINGUINE AI GAMBERONI £17.95

Linguine with king prawns, courgette, garlic, chilli, and cherry tomatoes in white wine sauce

BRUSCHETTA CLASSICA (VG) £8.50

Homemade bread topped with chopped vine tomatoes, garlic, basil, olive oil, and balsamic drizzle

CALAMARI PICCANTI £8.95

Deep-fried squid with fresh chilli, lime, and garlic mayonnaise

TAGLIATELLE ALLA CARBONARA £15.50

Tagliatelle with pancetta, creamy egg yolk sauce, black pepper, and aged Parmesan

LINGUINE ALLE COZZE £17.50

Linguine with fresh mussels, garlic, chilli, white wine, and parsley

TAGLIATELLE CON POLLO E FUNGHI £15.95

Tagliatelle with chicken and mushrooms in creamy white wine sauce

Starters

BRUSCHETTA CON GAMBERONI £11.95

Toasted sourdough with king prawns, confit garlic butter, chilli, lemon, and parsley

FUNGHI FRITTI (V) £7.50

Sliced Breaded mushrooms, deep fried, served with garlic mayo

PENNE ALL'ARRABBIATA (V) £13.50

Penne in a spicy tomato sauce with garlic, chilli, and parsley. Add chicken £2.50, pancetta £2.00, king prawns £4.00

LINGUINE AI FRUTTI DI MARE £18.95

Linguine with king prawns, mussels, and squid in garlic, chilli butter, and tomato sauce

CAPELANTE £14.95

Pan fried king scallops, served with pea purée and potato rosti

BRESAOLA RUCOLA E GRANA £11.50

Thinly sliced cured beef with rocket, Grana Padano, cherry tomatoes

LASAGNA £15.50

Oven-baked layered pasta with meat ragu, béchamel, tomato, and mozzarella

PENNE AL SALMONE £17.50

Penne with peas, brandy, smoked salmon, mascarpone, garlic, chilli, and herbs

BURRATA (V) £9.50

Fresh burrata with cherry tomatoes, rocket, olive oil, and pesto drizzle

INSALATA CAPRESE (V) £8.95

Vine-ripened tomatoes with buffalo mozzarella, fresh basil, olive oil, and balsamic drizzle

CANNELLONI (V) £15.50

Hand-rolled pasta filled with ricotta and spinach, topped with tomato and mozzarella

PENNE AL FORNO £16.95

Penne pasta with chicken, mushrooms, roasted peppers on a creamy sauce topped with mozzarella cheese



TORTELLONI DI MANZO £20.95

Handmade beef and veal tortelloni in white wine butter sauce with herbs



RISOTTO AL POLLO (V without chicken) £15.95

Arborio rice cooked with garlic, chilli, butter, parsley, vegetables of the day, chicken, white wine and Parmesan cheese



MARGHERITA (V) £13.50

Tomato, mozzarella and basil

NAPOLETANA £17.50

Tomato, mozzarella, tuna, anchovies, black olives, red onion, and dill

MARINARA £16.95

Tomato, mozzarella, anchovies, king prawns, garlic, chilli, and cherry tomatoes

PROSCIUTTO E FUNGHI £14.95

Tomato, mozzarella, ham and mushrooms

VEGETARIANA (V) £15.50

Tomato, mushrooms, peppers, olives, and mozzarella

AMARONE £18.95

Tomato, mozzarella, chicken, pepperoni, bresaola, rocket, and Parmesan shavings

Handmade Pasta



TRIANGOLI AI FUNGHI PORCINI (V) £17.95

Handmade mushroom triangoli in creamy Parmesan sauce with rocket



Risotto

RISOTTO ALLA PRIMAVERA (V) £14.95

Arborio rice cooked with fresh peppers, asparagus, courgettes and peas, garlic, chilli, butter finished, with a touch of mascarpone cheese. (Ask for vegan)

RISOTTO AI FRUTTI DI MARE £18.95

Arborio rice in saffron sauce with sea bass, king prawns, squid, mussels, chilli, garlic, and parsley



Pizza



BUFALA (V) £15.50

Tomato, rocket, cherry tomatoes, and buffalo mozzarella

PICCANTE £15.50

Tomato, mozzarella, spicy pepperoni, roasted peppers, and chilli oil

CALZONE CARNE PICCANTE £17.95

Folded pizza with chicken, mushrooms, spicy pepperoni, Bolognese sauce, and mozzarella, served with mixed salad

DIAVOLA £15.50

Tomato, mozzarella, spicy pepperoni, red onions and chilli

POLLO PARMIGIANO £16.95

Tomato, mozzarella, roasted chicken, cherry tomatoes, mushrooms, and Parmesan shavings



Meat and Fish



ANATRA ARROSTO £20.95

Pan-fried duck breast with sun-dried prunes, spring onions, honey, pancetta, and cherry tomatoes, served with sautéed potatoes

VITELLO ALLA MILANESE £25.95

Breaded veal escalope, pan-fried and served with spaghetti Napoletana

POLLO VALDOSTANA £19.95

Chargrilled chicken breast, topped with cotto ham & mozzarella cheese, cooked in white wine and tomato sauce, served with sautéed potatoes

LAMB RACKS £29.95

Grilled lamb racks with mashed potatoes, rosemary, and Valpolicella red wine & honey sauce

SALTIMBOCCA ALLA ROMANA £19.50

Pork loin with sage and Parma ham, pan-fried and finished with red wine reduction, served with sautéed potatoes

BRANZINO £23.95

Pan-fried sea bass fillets with cherry tomatoes, garlic, chilli, and butter, served with sautéed potatoes and rocket.

AGNELLO BRASATO £23.95

Slow-cooked lamb shank in red wine sauce, served with mashed potatoes and vegetables of the day

SALMONE AL PEPE ROSA £23.50

Oven-roasted salmon with steamed broccoli, and red peppercorn sauce, served with sautéed potatoes



Chef's Recommendations

STUFATO DI PESCE £27.95

Fish stew with king prawns, squid, mussels, king scallops, sea bass in a tomato, chilli & garlic sauce, served with toasted bread

PASTA E BISTECCA £30.95

Sliced sirloin steak with tagliatelle, mushrooms, creamy white wine sauce, rocket, and Parmesan salad.

POLLO AL GORGONZOLA (N) £22.95

Chicken breast wrapped with Gorgonzola cheese, served with mashed potatoes in a creamy pear and walnut sauce.

Grill

SIRLOIN 10oz £27.95

Chargrilled 10oz sirloin steak, served with mixed herb butter, and a side of your choice

FILLET STEAK 8oz £29.95

Chargrilled 8oz fillet steak, served with mixed herb butter, and a side of your choice

T-BONE 15oz £33.95

Chargrilled 15oz T-bone steak, served with mixed herb butter, and a side of your choice



Sauces To Accompany Your Steak

MUSHROOM	£3.50
PEPPERCORN	£3.50
DOLCE LATTE SAUCE	£3.50
RED WINE	£3.50



Sunday Roast

Every Sunday 12.00-16.30



Kids Meals

Ask server for details

Vegan- Vegetarian & GF Menu

ask server for details

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