



AMARONE
RESTAURANT

WINTER
TE MENU

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 fruity 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.			
GUADALMARE VERMENTINO CASTELLANI (ITALY)	£34.95		
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)	£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			
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)	£6.95	£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			
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)	£6.95	£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			
CUBA ORGANIC WINEMAKERS 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)	£8.95	£10.95	£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.			
PUENTE DE SALCEDA CRIANZA RIOJA (SPAIN)	£36.95		
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.			
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		
FRANCIACORTA BRUT, MONSEL (ITALY)	£59.95	
A refined aromatic medley of elderflower and hawthorn blossom with nuances of crisp, Mediterranean citrus, apricot and melon, along with subtle impressions of wild herbs and almonds. Crisp fruit and a tangy acidity are gloriously abundant in the mouth, concluding with a finish that is long - lingering, elegant and beautifully balanced		
BOLLINGER	£90.00	
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
Moretti (330ml)	£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

Peroni	Half Pint £3.95	Pint £6.95
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Soft Drinks

Aqua panna (still water) 50cl	£4.25
S. Pellegrino (sparkling water) 50cl	£4.25
San Pellegrino Limonata, lemon	£3.85
San Pellegrino Aranciata, orange	£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
J20 Apple & Raspberry	£3.75
J20 Orange & Passion fruit	£3.75
Soda, lemonade, tonic, slimline tonic, ginger ale, ginger beer, bitter lemon (200ml btls)	£2.95



AMARONE
ITALIAN RESTAURANT

AUTUMN
A LA CARTE

Aperitifs

APEROL SPRITZ	£9.95
NEGRONI	£9.95

Nibbles & To Share

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 <i>New</i>	£6.95
Deep fried courgettes served with garlic mayo	
ANTIPASTO ALL'ITALIANA <i>New</i>	£12.95
A selection of cured meats, selection of cheeses, olives and homemade bread (up to 2 people)	
ANTIPASTO MISTO	£23.95
King prawns, squid, deep fried, traditional bruschetta, cured meats, caprese salad, olives and garlic mayo	

Starters

ZUPPA DI POMODORO	£7.50
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	
CAPELANTE ALLA FIORENTINA	£14.95
Pan fried king scallops with spinach and lemon garlic butter sauce	
GAMBERONI FRITTI	£11.50
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 <i>New</i>	£11.50
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 <i>New</i>	£11.50
Sautéed king prawns in garlic, chilli, butter and white wine sauce, served with homemade bread	

Pasta

PACCHERI AL POMODORO (V)	£12.95
Paccheri pasta in a home made tomato sauce, cherry tomatoes and fresh basil. (Add Burrata £3)	
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	
LASAGNA	£15.50
Oven baked layered pasta with meat ragu, béchamel sauce, tomato and mozzarella cheese	
CANNELLONI (V)	£15.50
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 ALLE COZZE	£16.95
Linguine with fresh mussels, garlic, chilli, white wine and parsley	

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 <i>New</i> 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	

Handmade Pasta

RAVIOLI AI FUNGHI <i>New</i>	£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	

AMARONE ITALIAN RESTAURANT
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Risotto

RISOTTO ALLA PRIMAVERA (V)	£14.95
Arborio rice cooked with fresh peppers, asparagus and peas, finished with a touch of mascarpone cheese	
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	

Pizza

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	£16.95
Tomato, mozzarella, anchovies, king prawns, garlic, chilli, and cherry tomatoes	

AMARONE	£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	

Pollo

INSALATA DI POLLO <i>New</i>	£16.50
Chargrilled chicken breast, mixed salad, cucumber, cherry tomatoes, olives, Parmesan shavings and olive oil	
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	
PETTO DI POLLO IMPANATO	£23.95
Breadcrumbs coated flattened breast of chicken, pan fried, served with Linguini Napoletana	

Carne

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	

Bistecca

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 <i>New</i>	£28.95
Chargrilled 10oz ribeye steak, served with tomato, mushroom and mixed herb butter and a side of your choice	
T-BONE STEAK 15oz	£35.95
Chargrilled 15oz T-bone steak, served with tomato, mushroom and mixed herb butter and a side of your choice	

Sauces To Accompany Your Steak

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

Pesce

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	



AMARONE
ITALIAN RESTAURANT

Sides

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

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