



AMARONE

ITALIAN RESTAURANT

Christmas Party Menu - 2 courses £28.50, 3 courses £33.50

Starters

Zuppa Di Pomodoro - homemade tomato and basil soup, served with toasted bread.

Gamberoni Fritti - deep fried king prawns served with Marie Rose sauce and lemon.

Funghi all' Aglio (V) - pan-fried button mushrooms with garlic butter, white wine and fresh herbs served with homemade bread.

Bruschetta al formaggi (V) - toasted homemade bread, served with three different types of cheeses, Ricotta, Parmesan & Pecorino, blended with fresh herbs and finished with roasted cherry tomatoes.

Caprese (V) - vine-ripened tomatoes with buffalo mozzarella, basil, balsamic reduction and olive oil.

Bresaola Rucola e Grana (GF) - thinly sliced cured beef, rocket, grana padano shavings, cherry tomatoes and lemon.

Mains

Slow Cooked Roast Turkey - stuffed with chestnut, wrapped in Parma ham, red wine sauce, served with winter vegetables and potatoes.

Tagliata Agli Aromi - sliced sirloin steak, served with new potatoes, rocket and Parmesan shavings.

Casarecce al forno - casarecce pasta with chicken, mushrooms, roasted peppers on a creamy sauce topped with parmesan cheese.

Cannelloni (V) - Oven-baked hand-rolled lasagne sheets filled with ricotta cheese, spinach topped with tomato and mozzarella cheese.

Pizza Pollo and Pepperoni - tomato, mozzarella, spicy pepperoni, and chicken.

Risotto alla Pescatora - Arborio rice cooked with garlic, chilli, squid, prawns and mussels, finished with a touch of tomato sauce and parsley.

Pollo e Pancetta - chargrilled chicken breast, with pancetta finished in a creamy mushroom sauce and served with potatoes of the day.

Desserts

Tiramisu (V) - homemade tiramisu with sponge fingers, mascarpone, marsala and coffee liqueur.

Christmas Pudding - served with brandy sauce and vanilla ice cream.

Banoffee Pie (V) - homemade crumbled digestive biscuits, bananas, caramel and vanilla cream.

Profiteroles - pistachio profiteroles, served with vanilla ice cream.

Panna Cotta (V) - vanilla cream with raspberry sauce.

Lemon Tart (V) - served with a scoop of lemon sorbet.

For more VEGETARIAN AND VEGAN options or any other dietary requirements please speak to a member of our team. Our chefs will try to accomplish any of your requirements.

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