Amore
di Italia

FESTIVE
DINNER MENU

Available from 4.00pm till late

2 Courses £31.95 | 3 Courses £35.95

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STARTERS

RED LENTIL SOUP
A velvety, comforting soup prepared with tender red lentils, gently simmered with aromatic vegetables, herbs, and spices.

MOZZARELLA STICKS
Breaded mozzarella stick served with tomato napoli sauce dip.

CARBONARA ARANCINI
Golden-crisp risotto spheres filled with creamy pancetta and Parmesan, inspired by the classic Carbonara, served with a delicate pecorino cheese sauce.

BUFFALO MOZZARELLA & PARMA HAM SALAD
Served in a bed of green salad and sliced tomatoes.

HAM HOCK TERRINE
Pressed terrine made from slow-cooked ham hock and italian herbs, served with bread.

ITALIAN SAUSAGE STEW
Cooked in a tomato sauce with potatoes and beans.

COZZE DI NATALE
Fresh mussels in a tomato sauce, served with garlic bread.

BRUSCHETTA DI NATALE
Toasted bread topped with chopped tomato and Marie Rose baby prawns.

CROSTINO SALMONE
A crisp toasted crostino with a silky blend of ricotta and mascarpone cheese in a mix of herbs. Topped with tender slices of smoked salmon.

MAIN COURSES

TRADITIONAL ITALIAN LASAGNA
Vegan lasagna option available.

FISH AND CHIPS
Top quality Angel Cut haddock served with chips and salad, choose between breaded or battered.

PIZZA MARGHERITA
Plus two toppings - add any topping to our fresh tomato base and mozzarella cheese.
(seafood not included)

FESTIVE ITALIAN BURGER
A hand-smashed Italian sausage patty layered with smoked cheese and tender sautéed spinach, served in a toasted artisan bun for a rich, smoky Mediterranean twist on the classic burger.

PENNE DELL'AMORE
Pasta with chicken, mushrooms, broccoli, peas and red onions, in a garlic creamy sauce.

POLLO MILANESE
Chicken cutlets coated with panko breadcrumbs shallow fried served with spaghetti napoletana.

TAGLIATELLE AI FUNGHI E TARTUFO
Garlic, white onion, white wine, Parmesan in a creamy mushroom sauce, finished with a touch of truffle oil.

PAN FRIED SEA BASS
Crisp-skinned fillet of sea bass, elegantly layered over crushed roast potatoes infused with smoky chorizo, accompanied by tender Brussels sprouts, and artfully finished with a delicate white wine reduction.

RIGATONI AL PISTACCHIO AND BACON
Al dente rigatoni tossed in a velvety pistachio cream, complemented by crispy smoked bacon and finished with a touch of Parmesan.

PENNE CAJUN CHICKEN
Tender Cajun-spiced chicken breast tossed with penne in a lightly creamy tomato sauce, finished with fresh herbs and Parmesan.

CHICKEN STROGANOFF
Tender strips of chicken breast simmered in a creamy mushroom, onion, and mustard sauce, enriched with a hint of paprika and fresh herbs.

RISOTTO SEAFOOD
Selection of squid, king prawns & fresh mussels cooked in a lightly spiced tomato sauce.

TACCHINO NATALIZIO
Traditional roast turkey with chipolata sausage, stuffing, brussel sprouts and mixed vegetables.

FILLET STEAK
9oz fillet steak served with peppercorn sauce and chips.

£10 SUPPLEMENT

SIDES

MIX VEG Carrots broccoletti brussels sprouts potatoes **4.00** | **MAC & CHEESE BITES 4.50**
HALLOUMI FRIES 6.50 | **CHIPS** with parmesan shavings & truffle oil **5.00**
POTATO & CHORIZO Roasted potatoes tossed with smoky Spanish chorizo, finished with fresh herbs **6.00**
JALAPEÑO POPPERS Soft cheese stuffed breaded Jalopinos peppers served with sweet chilly sauce **5.00**

DESSERTS

CHRISTMAS PUDDING | CHOCOLATE FUDGE CAKE | MIX ICE CREAM
TIRAMISU Pistacchio or regular | **CHEESECAKE** Ask for flavour of the day.

ANY ALLERGIES OR VEGETARIAN SUGGESTIONS PLEASE ASK FOR A SUPERVISOR TO GUIDE YOU THROUGH THE MENU.