

AMARONE ITALIAN RESTAURANT 2022

CHRISTMAS MENU – 3 COURSE MEAL £25.90

STARTERS

STUFFED MUSHROOMS

BAKED IN OVEN STUFFED WITH GOAT CHEESE, SUN DRIED TOMATO & GARLIC

PROSCIUTO E MELONE

WITH LAYERS OF ITALIAN PARMA HAM AND FRESH MELON DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND SWEET BALSAMIC VINAIGER

GAMBERI ALL AGLIO

PAN FRIED TIGER PRAWNS, WHITE WINE, GARLIC, FRESH CHILLY, BUTTER, SERVED WITH HOME MADE FOCACCIA BREAD, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL

BRUSCHETTA NAPOLETANA

FRESHLY MADE FOCACCIA TOPPED WITH FRESHLY CHOPPED TOMATO, RED ONION, GARLIC, BASIL, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL & SWEET BALSAMIC VINEGAR

MAINS

POLLO FUNGHI

PAN FRIED BREAST OF CHIKEN IN A CREAMY MUSHROOM AND BRANDY SAUCE, SERVED WITH FRESH VEGETABLES OR CHIPS

SPAGHETTI DI MARE

SELECTION OF FISH & SHELLFISH WITH GARLIC, WHITE WINE, TOMATO AND BASIL SAUCE

VITELLO ALLA CREMA

PAN FRIED VEAL IN A CREAMY MUSHROOM & BRANDY SAUCE, SERVED WITH FRESH VEGETABLES OR CHIPS

POLLO E GAMBERETTI

PAN FRIED CHICKEN FILLET, KING PRAWNS, GARLIC, WHITE WINE, CHILLY & TOMATO SAUCE, SERVED WITH FRESH VEGETABLES OR CHIPS

DESSERTS

CHOICE OF ICE CREAMS, CHEESECAKE, TIRAMISU OR CHOCOLATE FUDGE CAKE

