

AMARONE ITALIAN RESTAURANT 2022



CHRISTMAS MENU – 3 COURSE MEAL £25.90

STARTERS

CHIKEN SOUP

*FRESH CHIKEN SLICES WITH LEMON, EGG, FLOWER, YOGURT, BUTTER,
SERVED WITH HOME MADE FOCACCIA BREAD, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL*

PROSCIUTO E MELONE

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

GAMBERY ALL AGLIO

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

BRUCSCHETTA NAPOLITANA

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

MAINS

POLLO FUNGI

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

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, WITH FRESH VEGETABLES

BISTECCA DIANE

GRILLED 8oz PRIME SIRLOIN STAKE WITH ONIONS, MUSHROOMS, MUSTARD, IN BRANDY AND CREAMY SAUCE, SERVED WITH FRESH VEGETABLES

DESSERTS

APPLE OR PEAR BAKED IN OVEN SERVED WITH NUTS, DRIZZLED WITH HONEY AND CINNAMMON POWDER, OR HOME-MADE CHOCOLATE PUDDING



