

# amano

SUNDAY

## SNACKS

OLIVES v GF	2
AMANO BREAD SELECTION v	2
PIZZA AL ROSMARINO, rosemary & sea salt v	3
SIENA SAUSAGE, pizza bread	4

## STARTERS

BRUSCHETTA, baby plum tomatoes, stracciatella & basil v	7.5
RICOTTA, beetroot & squash salad, walnuts, balsamic v GF	7.5
COD CROQUETTES, aioli & salad	8
FRITTO MISTO deep fried prawns, squid & courgettes	8.5
CALAMARO, grilled squid, aioli & lemon GF	9
BRESAOLA, cured, air dried beef, rocket & parmesan GF	9
WHOLE BURRATA, prosciutto ham & balsamic glaze GF	11

## CURED MEATS

for one / to share

prosciutto castelli romani, salami selection, ventricina piccante, bresaola & house focaccia	9/16
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## PASTA

starter main

SPAGHETTI AGLIO OLIO E PEPERONCINO, garlic, chilli, cherry tomatoes & olive oil v	6	9
PAPPARDELLE, wild mushrooms, garlic, chilli, white wine, parsley & truffle v	8	14
SPAGHETTI CARBONARA, cured pork, pecorino, egg yolk	8	14
RISOTTO, butternut squash, taleggio, crispy pancetta GF	8	14
SPAGHETTI AI FRUTTI DI MARE, clams, mussels, prawns, white wine, garlic, parsley & tomato	10	18

Our pasta is served "al dente"

## MAINS

BACCALA, cod, fennel gratin, spinach & fresh herb pesto GF	16.5
BRANZINO, sea bass fillet, crushed new potatoes, olives, capers & dragoncello oil GF	17
COSTATA, grilled ribeye of beef, rocket & parmesan GF	20.5

## SUNDAY SET MENU - 12 NOON UNTIL 9PM

2 COURSE £20  
3 COURSE £22

### ANTIPASTO

baby plum tomatoes, stracciatella & basil bruschetta, butternut squash, prosciutto ham, ventricina piccante, prawns & aioli

### ARROSTO D'AGNELLO

roasted leg of lamb

### ARROSTO DI MANZO

Roasted beef ribeye

Our Sunday main courses are accompanied by roast potatoes, purple broccoli, green beans & jus GF

### FETTUCCINE

traditional bolognese beef ragu

### TIRAMISÚ

the authentic recipe v

### PANNACOTTA

vanilla pannacotta, amaretti biscuits & berries v GF

### PANDORO

Italian style bread & butter pudding, caramel ice cream v

## SIDES

all 3.5

HOUSE CHIPS v GF

ROCKET & PARMESAN SALAD v GF

PURPLE BROCCOLI, chilli & garlic v GF

POLENTA & ROSEMARY CHIPS v GF

GREEN BEANS, amano vinaigrette v GF

ROASTED NEW POTATOES, sea salt & rosemary v GF

## PIZZA

MARGHERITA, tomato, mozzarella & basil v 9.5

ORTOLANA, tomato, courgette, aubergine & peppers v 10

DIAVOLA, tomato, mozzarella & spicy salami 11.5

CALZONE, tomato, mozzarella, ham & milan salami 12

CAPRICCIOSA, tomato, mozzarella, mushrooms, olives, salami & parma ham 12.5

PRIMAVERA, tomato, burrata, prosciutto ham, rocket & cherry tomatoes 15.5

Add extra pizza topping from 50p

V - VEGETARIAN / GF - GLUTEN FREE

Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you. A discretionary service charge of 12.5% will be added to your bill.

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## WINE LIST

WHITE	125ml	175ml	500ml	BTL	RED	125ml	175ml	500ml	BTL
Trabacco Bianco, Abruzzo	3.40	4.80	12.80		Trabacco Rosso, Abruzzo	3.4	4.8	12.8	
Greco, Inzolia, Pieno Sud, Sicily '17				22	Nero d'Avola, Frappato, Pieno Sud, Sicily '16				22
Cortese, Vistamonti, Ricossa, Piemonte '16				24	Primitivo Sollione, Puglia '17	4	6	16	24
Grillo, Feudo Arancio, Sicily '17	4.5	6.5	17.5	26	Montepulciano d'Abruzzo, Farina '16				25
Fiano, Masserie, Codici, Puglia '16				27	Nero d'Avola, Feudo Arancio, Sicily '16	4.5	6.5	17.5	26
Pinot Grigio 'Dolomiti', Terre del Noce '17	4.8	7	18.8	28	Barbera, Vistamonti, Ricossa, Piemonte '16				27
Falanghina Quarto Miglio, Campania '15	5	7.5	19.5	29	Merlot, Dolomiti, Terre del Noce, Trentino '17				28
Orvieto Classico, Campogrande, Umbria '17				30	Negroamaro Riserva, Salice Salentino, Puglia '15				29
Sauvignon Blanc, C. Firmian, Trentino '17	5.4	8	21	31	Montepulciano d'Abruzzo, Itynera '16	5	7.5	19.5	30
Soave 'Levarie', Classico Masi, Veneto '17				32	Cabernet Sauvignon, C. Firmian, Trentino '17				32
Gavi di Gavi, La Contessa, Piemonte '17	5.8	8.5	22.8	34	Chianti Style 'Single Vineyard Le Maestrelle', Antinori, Tuscany '16				33
Vermentino 'I Fiori', Pala, Sardinia '17				35	Teroldego Rotaliano Riserva, Trentino '13				34
Verdicchio di Matelica, Bisci, Abruzzo '17				36	Cannòau, Marmora, Sardinia '16	6.4	9	25.5	36
Sauvignon Blanc, Suade, Veneto '16				37	Pinot Noir, Caranto, Veneto '17	6.5	9.5	26	38
Pecorino, Fattoria La Valentina, Abruzzi '17				38	Sangiovese, Mancini, Marche '16				40
Roncaglia, C. Peşaresi, Mancini, Marche '17	6.5	9.5	26	39	Lacryma Christi del Vesuvio, Campania '14				42
Pinot Bianco, J Hofstätter, Alto Adige '16				40	Collio Refosco, Ronco dei Moreri, Marco Felluga, Friuli '11				44
Lacryma Christi del Vesuvio, Campania '15				42	Grumello, Valtelina Superiore, Mamete Prevostini, Lombardy '14				46
Greco di Tufo Pietra Rosa, Campania '16				45	Vino Nobile di Montepulciano, La Braccasca, Tuscany '15				48
Collio Friulano, Marco Feluga, Friuli '17				50	Moio 57 Primitivo, Campania				50
Impero Blanc, Mancini, Marche '16				65	Il Bruciato, Guado al Tasso, Tuscany '15				55
Ca' Marcanda, Vistamare, Gaja, Toscana '15				75	Ca' Marcanda, Promis, Gaja, Toscana '14				60
Cervaro, Castello della Sala, Umbria '16				85	Krafuss, Pinot Noir, Südtirol - Alto Adige, Alois Legeder '12				63
ROSE	125ml	175ml	500ml	BTL	'Focara' Pinot Noir, Mancini, Marche '17				65
Negroamaro, Pieno Sud, Puglia	3.4	4.8	12.8	22	'Barolo Perno, Piedmont '09				68
Pinot Grigio Rose, Mannara, Veneto	4.5	6.5	17.5	26	Amarone Classico, Costasera, Masi, Veneto '12				70
Lacryma Christi del Vesuvio Rosato Campania '16				42	Brunello di Montalcino, Pian delle Vigne, Antinori, Tuscany '13				90
ITALIAN SPARKLING			125ml	BTL	Barbaresco, Masseria, Vietti '12				120
Prosecco Millesimato, Foyer, Conegliano NV			6	29	Barolo, Ginestra Reserva, Paulo Conterno '08				125
Prosecco Frizzante Rose, Lagolena, Veneto NV				33	Tignanello, Antinori, Tuscany '15				130
Prosecco Treviso, Luna Argenta, Veneto NV				34	Sassicaia, Bolgheri, Tenuta San Guido '07				220
Viticoltori Acquesi Brachetto d'Acqui Piedmont (Red) NV				35	DESSERT WINE			75ml	BTL
Rose de' Salici, Col de' Salici, Veneto NV			7	38	Moscato, Dindarello, Maculan, Veneto 37.5cl			6.5	32
Rotari, Cuvee 28, Mezzacorona, Trentino NV				40	Sparkling Vernaccia di Serrapetrona Red, Marche 75cl				42
Prosecco Millesimato, Veneto, NV Organic				45	Recioto della Valpolicella Angelorum, Masi, Veneto 37.5cl			9	45
Franciacorta, Cuvee Royale Marchese Antinori, Lombardy '17				55	PORT			75ml	BTL
CHAMPAGNE				BTL	Cálem LBV 2013			5	48
Veuve Clicquot Ponsardin, Brut NV				75	Cálem 10 yr Tawny Port			5.5	50
Bollinger, Spécial Cuvée, Brut NV				75					
Laurent Perrier Rosé, Brut NV				95					
Dom Perignon, Brut, Vintage 2009				180					

All wines contain sulphites. Please inform your server if you suffer from any allergies.  
Wines by the glass are also available in 250ml. Vintages are subject to change.