

amano

SUNDAY FROM 12PM UNTIL 9PM

SNACKS

OLIVES v GF	2
AMANO BREAD SELECTION, focaccia, pizza bread sticks & pane rustico v	2.5
PIZZA BREAD, rosemary & sicilian sea salt v	3
SIENA SAUSAGES, pizza bread	4

STARTERS

MINISTRONE, winter vegetable soup, toasted bread v	6
BRUSCHETTA, cherry tomatoes, burrata & basil v	7.5
ARANCINI AI FUNGHI, crisp mushroom risotto croquettes, truffle mayonnaise v	7.5
PROSCIUTTO, Parma ham, delica pumpkin, ricotta & honey	8.5
FRITTO MISTO, deep fried prawns, squid, courgettes, aioli & lemon	8.5
WHOLE BURRATA, smoked aubergine, casrasau v	8.5
INSALATA DI MARE, prawns, octopus, fennel, cucumber, cherry tomatoes, rocket & aioli GF	9

CURED MEATS

for one / to share

prosciutto castelli romani, salami selection, ventricina piccante & house focaccia	9 / 16
--	--------

PASTA

starter / main

BUCATINI AL PESTO, pesto, cherry tomatoes, chilli, garlic & olive oil v	7	13
GNOCCHI ALLA SORRENTINA, baked potatoes gnocchi, tomato sauce, mozzarella & basil v	/	14
RISOTTO, butternut squash, taleggio & sage v GF	8	14
PAPPARDELLE, wild mushrooms, truffle, garlic, chilli, white wine & parsley v	8	14
SPAGHETTI CARBONARA, cured pork cheek, egg yolk & parmesan	8	14
FETTUCCINE ALLA BOLOGNESE, classic bolognese ragú	8	14
SPAGHETTI SPADA E GAMBERI, swordfish, prawns, cherry tomatoes, chilli, garlic & parsley	10	18

Our pasta is served "al dente"

BOTTOMLESS BRUNCH

Celebrate the weekend at Amano with our Bottomless Brunch.

Served Saturday and Sunday, between 9.00am and 11.30am, choose from a selection of delicious Italian brunch dishes, with a side of unlimited Prosecco*.

£20pp.

*Price includes one main brunch item and unlimited Prosecco per person. Unlimited Prosecco will be served for a maximum of 2 hours.

MAINS

POLLO ALLA MILANESE, crumbed chicken escalope, pizzaiola sauce, capers & green beans	15
BRANZINO, sea bass fillet, caponata & salsa verde GF	16.5
PESCE SPADA, grilled swordfish, fennel, orange & rocket GF	17
PANCIA DI MAIALE, slow cooked pork belly, lentils & cavolo nero GF	18
COSTATA, grilled ribeye of beef, rocket & parmesan GF	20.5
FILETTO DI MANZO, fillet of beef, roasted potatoes, mushrooms & porcini sauce GF	23.5

SIDES

all 3.5

HOUSE CHIPS v GF
GREEN BEANS, olive oil & lemon v GF
ROASTED POTATOES, sea salt & rosemary v GF
ROCKET & PARMESAN SALAD, olive oil & balsamic dressing v GF

PIZZA

MARGHERITA, tomato, mozzarella & basil v	9.5
ORTOLANA, tomato, courgette, aubergine, peppers & mushrooms v	11
COTTO E FUNGHI, tomato, mozzarella, cooked ham & mushrooms	12
DIAVOLA, tomato, mozzarella & spicy salami	12.5
CALZONE, tomato, mozzarella, cured ham & Milan salami	13
CAPRICCIOSA, tomato, mozzarella, mushrooms, olives, artichoke & prosciutto ham	13.5
TOSCANA, tomato, mozzarella, sausage, red onion & nduja	14

Add extra pizza topping from 50p

SUNDAY SET MENU: 2 COURSES £22 - 3 COURSES £24

STARTERS

MINISTRONE winter vegetable soup, toasted bread v
BRUSCHETTA cherry tomatoes, burrata & basil v
FRITTO MISTO deep fried prawns, squid, courgettes, aioli & lemon
SALUMI selection of castelli romani cured meats & focaccia

MAINS

RISOTTO butternut squash, taleggio & sage v GF	
SPAGHETTI ALLA BOLOGNESE classic bolognese ragú	
BRANZINO sea bass fillet, caponata & salsa verde GF	
ARROSTO D'AGNELLO roasted leg of lamb, roast potatoes, spring greens, green beans & jus GF	16.5
ARROSTO DI MANZO roasted beef ribeye, roast potatoes, spring greens, green beans & jus GF	17.5

DESSERTS

TIRAMISÙ the authentic recipe v
PANNACOTTA amaretti biscuits & berry compote
SEMIFREDDO chocolate, amaretto liquor, hazelnuts & mascarpone v GF