

# amano

ALL DAY - MONDAY TO SATURDAY

## 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
PANE ALL'AGLIO, garlic bread v	half / whole 3.50/6

## STARTERS

MINISTRONE, spring 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, carasau v	8.5
SALMONE, citrus cured salmon, crayfish, cocktail sauce, lemon & chicory GF	9

## CURED MEATS

for one / to share

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

starter / main

BUCATINI AL PESTO, pesto, cherry tomatoes, chilli, garlic & olive oil v	7	13
RISOTTO, Tuscan sausage, broccoli, pea & parmesan GF	8	14
RAVIOLI, ricotta & spinach, butter & sage sauce v	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

SCALOPPINA DI POLLO ALLA MILANESE, crumbed chicken escalope, green beans, tomato & red pepper sauce	16
BRANZINO, sea bass fillet, caponata & salsa verde GF	16.5
SALTIMBOCCA ALLA ROMANA, veal, Parma ham, sage, mash potato & sauteed greens GF	18
COSTATA, grilled ribeye of beef, rocket & parmesan GF	20.5

## 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, cooked ham & Tuscan 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

## LUNCH SET MENU: 2 COURSES £ 16 - 3 COURSES £19.50 MONDAY TO SATURDAY UNTIL 5PM

### STARTERS

MINISTRONE spring 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 Tuscan sausage, broccoli, pea & parmesan GF
SPAGHETTI ALLA BOLOGNESE classic Bolognese ragú
BRANZINO sea bass fillet, caponata & salsa verde GF
SCALOPPINA DI POLLO crumbed chicken escalope, green beans, tomato & red pepper sauce
PIZZA DIAVOLA tomato, mozzarella & spicy salami

### DESSERTS

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

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.

V - VEGETARIAN / GF - GLUTEN FREE