

# AMORE.

ITALIAN RESTAURANT

## APPETISERS

WARM BREAD SELECTION (V)	£5.00
MARINATED OLIVES (V)	£6.00
PIZZA GARLIC BREAD (V)	£7.00
CHOOSE FROM TOMATO, CHEESE OR CHILLI AS TOPPINGS	
PIZZA FOCCACIA	£8.50
TOPPED WITH PARMA HAM,ROCKET, PARMESAN SHAVINGS	

### TO SHARE

ANTIPASTO PLATTER	£16.00
ITALIAN MEAT CHARCUTTERIE, BRUSCHETTA, CHICKEN LIVER PATE, TOMATO, MOZZARELLA, MARINATED OLIVES	

## PIZZA

MARGHERITA (HH)	£9.95
TOMATO, MOZZARELLA, FRESH BASIL	
VEGANO ORTOLANA (V)	£13.00
COURGETTE, AUBERGINE, PEPPERS, OLIVES, VEGAN CHEESE	
DIAVOLA	£12.95
NDUJA SALAMI, SPICY SAUSAGE, RED ONION, BUFFALO MOZZARELLA	
FESTA DELLA CARNE (HH)	£10.95
CHICKEN, SPICY SAUSAGE, HAM, PANCETTA	
SPINACI (V) (HH)	£10.95
SPINACH, PINE NUTS, GOATS CHEESE	
DI PARMA	£13.95
PARMA HAM, ROCKET, TORN BUFFALO MOZZARELLA	

PIZZA ANATRA	£14.00
SLOWED COOKED DUCK, SPRING ONION, CHILLI, HOISIN SAUCE	
TARTUFO	£11.95
CHICKEN, HAM, MUSHROOM, TRUFFLE	
PESCATORE ALLA MARINARA	£12.95
KING PRAWNS, MUSSELS, RED ONION, GARLIC, CLAMS AND CALAMARI	
BOLOGNESE (HH)	£10.95
RICH BEEF RAGU, SWEET PEPPERS, PARMESAN SHAVINGS	
SALAME (HH)	£9.95
PEPPERONI	
QUATTRO FORMAGGI (V)	£11.95
DOLCE LATTE, MOZZARELLA, PARMESAN, GOATS CHEESE	

## THE GRILL

8OZ RUMP STEAK	£20.50
RECOMMENDED MEDIUM SERVED WITH THICK CUT CHIPS, CRISPY ONIONS, GRILLED TOMATO, FLAT MUSHROOM & YOUR CHOICE OF GARLIC BUTTER, PEPPER SAUCE OR BLUE CHEESE	
8OZ FILLET STEAK	£33.00
RECOMMENDED MEDIUM/RARE SERVED WITH THICK CUT CHIPS AND YOUR CHOICE OF GARLIC BUTTER, PEPPER SAUCE OR BLUE CHEESE	
SURF & TURF	£39.00
RECOMMENDED MEDIUM/RARE FILLET STEAK AND 3 KING PRAWNS SERVED WITH THICK CUT CHIPS, CRISPY ONIONS, GRILLED TOMATO, FLAT MUSHROOM AND YOUR CHOICE OF GARLIC BUTTER, PEPPER SAUCE OR BLUE CHEESE	
CAULIFLOWER STEAK	£15.00
GRILLED TOMATO, MUSHROOM, THICK CUT CHIPS, AND YOUR CHOICE OF STEAK SAUCE.	

## STARTERS

GARLIC MUSHROOMS (V)	£6.75
CREAMY GARLIC MUSHROOMS , SOURDOUGH TOAST	
TEMPURA KING PRAWNS	£11.70
CRISPY TEMPURA PRAWNS, HOME MADE SWEET CHILI SAUCE, DRESSED LEAVES	
SMOKED SALMON & AVOCADO	£9.75
COLD SMOKED SALMON, FRESH AVOCADO AND CAPERS, SALAD LEAVES AND CITRUS DRESSING	
CHICKEN LIVER PATE	£7.75
RED ONION MARMALADE, TOAST	
NORTH SEA MUSSELS	£9.45
YOUR CHOICE OF WHITE WINE, GARLIC, SHALLOTS AND CREAM OR SPICY TOMATO	
BRUSCHETTA (V)	£5.75
TOMATO, GARLIC, RED ONION, BASIL	
CRISPY POTATO SKINS (V)	£6.75
GARLIC AOILI, BBQ	
CAPRESE SALAD (V)	£7.70
TOMATO, BUFFALO MOZZARELA, BASIL OIL	
ROASTED BEETROOT & GOATS CHEESE SALAD	£8.95
CRUMBED GOATS CHEESE, WALNUTS AND DRESSED LEAVES	
5 SPICE CALAMARI	£9.70
FRIED CALAMARI, ROASTED JALAPEÑO MAYO, LIME WEDGE	
THREE CHEESE ARANCINI	£8.25
THREE CHEESE ARANCINI RICE BALLS, PARMESAN SHAVINGS, NAPOLI	
SOUP OF THE DAY	£6.75
PLEASE ASK YOUR SERVER FOR TODAYS SOUP, WARM CRUSTY BREAD	

## PASTA

RISOTTO FRUTTI DI MARE	£17.95
PRAWNS, MUSSELS, CALAMARI, CLAMS	
LINGUINI LUIGI (HH)	£12.95
CHICKEN, SMOKED PANCETTA, GREEN PESTO, MASCARPONE	
PENNE CAPRESE (V)(HH)	£12.95
CHERRY TOMATO, BUFFALO MOZZARELLA, BASIL	
LINGUINI SCOGLIO	£17.95
KING PRAWN, MUSSELS, CHERRY TOMATO, CHILLI, GARLIC	
RIGATONI NDUJA	£12.95
NDUJA SALAMI, CHICKEN, SPINACH, CREAM	
RISOTTO PORCINI (V)	£13.95
WILD MUSHROOM, SPINACH, TRUFFLE, PARMESAN SHAVINGS	
PENNE ARRABBIATA (V)(HH)	£9.95
RED ONION, CHERRY TOMATOES, FRESH CHILLI	
LINGUINI BOLOGNESE (HH)	£9.95
RICH BEEF RAGU	
RIGATONI GENOVESE (HH)	£13.95
CAJUN CHICKEN, SUNDRIED TOMATO, PESTO, CREAM	
PENNE ARAGOSTA	£14.95
HOT SMOKED SALMON, ASPARAGUS, LOBSTER BISQUE	
LASAGNE AL FORNO	£11.95
RICH BEEF RAGU, PASTA LAYERS	
FETTUCINI CARBONARA (HH)	£12.95
PANCETTA, CREAM, PARMESAN	

## FAVOURITES

ROAST CHICKEN FUNGHI	£14.95
WILD MUSHROOMS, CAVELLERO CABBAGE, TARRAGON, CREAM WITH POTATOES	
CHICKEN MILANESE	£15.95
BREADED CHICKEN BREAST, BUFFALO MOZZARELLA, LINGUINAPOLI	
FILLET STEAK STROGANOFF	£19.95
FILLET STEAK STRIPS, MUSHROOM, MUSTARD, CREAM, RICE	
GRILLED CHICKEN PICCANTE	£14.95
GNOCCHI, SPICY ITALIAN SAUSAGE ROASTED PEPPERS CHERRY TOMATO AND RED ONION IN A TOMATO SAUCE	
BEER BATTERED HADDOCK	£18.00
CHUCKY CHIPS, MUSHY PEAS, TARTARE SAUCE	
TUSCAN SALMON	£19.00
PAN ROASTED SALMON, RICE , TUSCAN STYLE SAUCE	
CHICKEN CEASAR SALAD	£18.00
GRILLED CHICKEN BREAST, CROUTONS,PARMASAN SHAVINGS, ANCHOVI FILLETS, CEASAR DRESSED BABY LEAVES	
CONFIT LAMB SHOULDER	£17.00
CONFIT LAMB SHOULDER, ROASTED VEGETABLES, SWEET POTATO MASH, MINT JUS	
8OZ BURGER	£14.00
CHEESE, LETTUCE, TOMATO, GHERKIN, BURGER SAUCE, ONION RINGS, SKINNY FIRES	
BAKED COD FILLET	£18.00
PAN ROASTED COD LOIN FILLET, CRUSHED NEW POTATOES, GREEN VEGETABLES WITH A CAPER AND OLIVE BUTTER SAUCE	
PROVENCAL STYLE STUFFED PEPPER	£15.00
VEGETABLE COUS COUS STUFFED PEPPER,	

## SIDES

THICK CUT CHIPS	£4.00
SKINNY FRIES	£4.00
CHILLI & GARLIC TENDER STEM BROCCOLI	£5.00
BUTTERED GREENS	£4.00
PARMESAN & TRUFFLE FRIES	£4.50
CAESAR DRESSED LEAVES	£4.00
ROSEMARY ROASTED POTATOES	£5.00
ROCKET AND PARMESAN SALAD	£4.00
SWEET POTATO FRIES	£4.00
HOUSE SALAD	£4.00
HONEY GLAZED CARROTS	£4.00
ONION RINGS	£5.00



Can't see anything?

We have vegan & gluten free options available

Please ask your server

For Food Allergy Info. Please ask member of staff for futher info.

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## WHITE WINE

### HOUSE

ORSO BRUNO BIANCO, £18.00  
ITALY

A TREBBIANO LEAD BLEND WHICH PRODUCES A CLEAN, CRISP, ZESTY WINE WITH CITRUS FLAVOURS.

FARFALLA PINOT GRIGIO, £21.00  
ITALY

REFRESHING, CRISP CITRUS CHARGED WITH ZESTY GREEN APPLE

CENTRAL MONTE CHARDONNAY, £20.00  
CHILE

THERE ARE FRESH, TROPICAL NOTES ON THE NOSE. A DELICATE FLORALITY AND AN ENTICING MINERALITY ON THE FINISH

INKOSI SAUVIGNON BLANC, £22.00  
SOUTH AFRICA

SUPERBLY AROMATIC WITH MOUTH-WATERING GRAPEFRUIT CRISPNESS AND LINGERING HERBACEOUS FRESHNESS

### PREMIUM

DEGA LINE PECORINO £23.00  
ITALY

ON THE PALATE IT IS FRESH AND SAVORY WITH A SLIGHT BUTTERY NOTE. IT IS EXPRESSIVE AND WELL BALANCES. THE SCENTS OF CITRUS FRUITS AND WHITE FLOWERS ARE LOVELY..

AKARANA SAUVIGNON BLANC £28.00  
NEW ZEALAND

STYLISH, VIBRANT AND BURSTING WITH ZESTY CITRUS FRUIT FLAVOURS - FINELY BALANCED, YET EXCITINGLY EXPRESSIVE.

CORTE DEL DUCA GAVI DI GAVI £40.00  
ITALY

THIS EXQUISITE WINE IS ONE OF MANY PRECIOUS GEMS OF WINES FROM PIEDMONT. DISTINGUISHED BY ITS DELICATE AROMA REMINISCENT OF FRESH FRUIT, IT IS PALE YELLOW IN COLOUR WITH GREENISH HUES, AND DRY FLAVOUR WITH UNDERLYING GOOD ACIDICITY.

## RED WINE

### HOUSE

ORSO BRUNO ROSSO, £18.00  
ITALY

SPICED RED BERRY AROMAS AND FLAVOURS THAT INCLUDE RASPBERRY AND CHERRY. SIMPLY PUT THIS WINE IS LIQUID VELVET.

LUNA AZUL MERLOT, £20.00  
CHILE

DEEP RUBY RED IN COLOUR WITH NOTES OF BLACKBERRIES AND RED FRUIT

DEGA MONTEPULCIANO ORGANIC, £23.00  
ITALY

SOFT AND APPROACHABLE, SOFT RED BERRIES AND GENTLE ACIDITY

EQUINO MALBEC, £26.00  
ARGENTINA

SUPERBLY AROMATIC WITH MOUTH-WATERING GRAPEFRUIT CRISPNESS AND LINGERING HERBACEOUS FRESHNESS

### PREMIUM

CRAMELE RECAS PINOT NOIR, £24.00  
ROMANIA

COMPLEX AROMAS OF BLACK CHERRY, RASPBERRY AND CINNAMON. MEDIUM BODIED WITH DRIED FRUIT NOTES THAT COMBINE WITH FRESH RED BERRIES AND SWEET SPICE ON THE PALATE..

SYRAH PASSI NERI, £30.00  
ITALY

DARK CHERRY COLOUR WITH BRAMBLE FRUIT AROMAS. THE SPICY FLAVOURS MELT INTO THE WARMING WEALTH OF BLACKBERRIES ON THE PALATE.

MONTECI VALPOLICELLA RIPASSO £40.00  
ITALY

'BABY AMERONE' INVITING AROMAS OF DARK-SKINNED BERRY, BAKED PLUM AND COOKING SPICE COME TOGETHER ON THIS.

## ROSÉ WINE

ORSO BRUNO ROSATO, £18.00  
ITALY

DELICATE, LIGHT ROSE FULL OF SUMMER FRUIT FLAVOURS..  
WHITE ROSE ZINFANDEL ROSE £21.00  
USA

MEDIUM-SWEET, WITH DELICIOUS RASPBERRY AND STRAWBERRY FLAVOURS.

WHISPERING ANGEL ROSE CHATEAU  
D'ESLCLANS, FRANCE £49.00

COTES DE PROVENCE, FRANCE. A CULT CLASSIC. JUICY, SEDUCTIVE SUMMER FRUITS, WITH A LUSCIOUS CREAMY TEXTURE.

## SPARKLING

FAMIGLIA BOTTER PROSECCO DOCG £25.00  
ITALY

VENETO, ITALY. INTENSE AND COMPLEX, YET ELEGANT AND REFINED. THIS IS WHAT PROSECCO SHOULD DELIVER.

SAINT GALL TRADITIONAL PREMIER CRU £50.00  
FRANCE

A WINE OF MARVELLOUS BALANCE, THIS CHAMPAGNE IS A DELICIOUS BLEND OF CHARDONNAY AND PINOT NOIR.

SAINTGALL ROSE PREMIER CRU £65.00  
FRANCE

WONDERFULLY FRESH, THIS ROSÉ CHAMPAGNE IS DELICIOUS AS AN APERITIF OR DURING A MEAL. IT OFFERS A DELICATE CORAL HUE.

LAURENT-PERRIER BRUT NV, £80.00  
FRANCE

LAURENT-PERRIER'S SIGNATURE CHAMPAGNE, LA CUVÉE IS DELICATE YET COMPLEX WITH CRISP NOTES OF CITRUS FRUIT AND WHITE FLOWERS, AND GREAT LENGTH ON THE FINISH.

LAURENT-PERRIER CUVÉE ROSE BRUT NV £150.00  
FRANCE

THE BRIEFEST LIAISON WITH GRAPE SKINS TANTALISINGLY LEAVES THIS DELICATE COLOUR YET EXUDES A FLORAL FRAGRANCE EVOLVING SOFT RED BERRY RICHNESS.

### COCKTAIL MENU AVAILABLE

Please ask your server for a menu



## DRAUGHT

3 BRIDGES £2.25/4.50  
OUR OWN BREWED HOUSE LAGER DEDICATED TO BERWICKS 3 BRIDGES. CLEAN AND CRISP 4% LAGER

STELLA ARTOIS £3.00/5.75  
THE MILD MALT AND LIGHT HOPS OF STELLA ARTOIS ACCENTUATE THE RICHNESS OF DISHES SUCH AS LAMB, LOBSTER, AND SHELLFISH

GRAND CENTRAL IPA £2.75/£5.30  
SESSION 4.2% IPA, MIX OF HOPS FROM A MERICA AND AUSTRALIA WHICH GIVES IT LIGHT FRUITY NOTES OF CITRUS, TROPICAL FRUITS AND PASSION FRUIT

ORCHARD PIG CIDER £3.00/5.70  
A GENTLY SPARKLING AND REFRESHINGLY DIFFERENT CIDER. BURSTING WITH WEST COUNTRY BITTERSWEET CIDER APPLES.

CORONA £6.85/3.50  
BEER BREWED WITH 100% NATURAL INGREDIENTS: WATER, BARLEY, HOPS & MAIZE.

## BOTTLES

PERONI, ITALY 330ML £4.20  
Brewed in Italy since 1963, a delicate balance of bitterness and citrus aromatic notes with a crisp, dry finish.

BUDWIESER, USA £4.00  
Budweiser is a medium-bodied, flavorful, crisp American-style lager

BREWDOG PUNK IPA, SCOTLAND £6.00  
This light, golden classica been subverted with new world hops to create an explosion of flavour

HEINEKEN 0%, NETHERLANDS £3.50  
One that deserves the Heineken mark. Of course, with the uncompromising Heineken characteristics with zero alcohol

GUINNESS SURGER, IRELAND £5.50  
Guinness intensifies flavour, adds depth, enhances texture and when it boils down to it, just tastes great

## SOFT DRINKS

COCA COLA 330ML £3.10  
DIET COKE £3.00  
SPRITE/FANTA £3.00  
APPLETISER £3.00  
J2O £3.00  
(ASK SERVER FOR FLAVOURS)

STILL WATER 500ML/1LT £2.90/£4.00  
SPARKING WATER £2.90/£4.00

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