

PIZZERIA  
A M A R O N E  
R I S T O R A N T E  
CHRISTMAS DINNER 2018

VELLUTATA DI PASTINACA (V)

Home-made parsnip soup with honey and nutmeg, finished off with cream and served with fresh bread

PARFAIT DI POLLO

Home-made chicken liver pate with an onion and sultana chutney, served with toasted bread

GAMBERONI DIAVOLA

King prawns sautéed with garlic, cherry tomatoes and fresh chilli, served with toasted bread

INSALATA DI CAPRESE (V)

Buffalo mozzarella and heirloom tomatoes with fresh basil oil

PIZZETTA DI NATALE (V)

A stone-baked and hand-stretched pizza bread topped with a chopped plum tomato, red onion, fresh basil and olive salsa

INVOLTINO DI TACCHINO

Breast of turkey rolled with a pork, pear and sage stuffing and wrapped in prosciutto ham, served with chipolata, seasonal vegetables, rosemary roasted potatoes and rich red wine jus

PIZZA DI PARMA

A stone-baked and hand stretched pizza with our home-made pizza sauce topped with buffalo mozzarella, Parma ham and fresh rocket

RAVIOLI DI ZUCCA E SALVIA (V)

Fresh pasta filled with pumpkin in a white wine and goats' cheese cream sauce topped with toasted pine nuts

MERLUZZO CON FRUTTI DI MARE

Grilled fillet of North Atlantic cod with a herb crust on a bed of linguine in rich tomato sauce with king prawns and Shetland mussels

PIZZA TRICOLORE (V)

A stone-baked, hand stretched pizza with our home-made pizza sauce topped with sun blush tomatoes, roasted mixed peppers, mascarpone and basil oil

TAGLIOLINI TRASTEVERE

Thyme roasted chicken, pancetta and cherry tomatoes in a rich tomato sauce with fresh basil, garlic and mushrooms on a bed of tagliolini

CONTROFILETTO ALL GRIGLIA

255g prime Scottish sirloin steak served with chunky hand cut chips, seasonal vegetables and a rich brandy and peppercorn sauce

(Supplement £5)

TIRAMISU CLASSICO

A classic tiramisu made with Savoiardi sponge fingers, Chantilly cream and chocolate sauce

CHOCOLATE DELICE

A rich chocolate mousse with a salted caramel sauce served with Italian dairy vanilla ice cream

WHITE CHOCOLATE PANNA COTTA

A white chocolate and buttermilk panna cotta topped with sugared almonds and served with a raspberry coulis and an Amaretti biscuit

FORMAGGI MISTI

A fine selection of Italian cheese served with Scottish oatcakes and honey

(Supplement £2.00)

3 Courses from £34.95

Fridays £36.95

An allergen guide to all our dishes is available. Gluten free pizza base (£2) and gluten free penne pasta is available on request