



Amore

Authentic Italian Restaurant
Christmas Menu

Amore est. 2009
Classical Italian
Cuisine prepared with love

OPENING HOURS

MONDAY TO THURSDAY

12PM - 3PM

5PM - LATE

FRIDAY TO SATURDAY

12PM - LATE

SUNDAY

12PM - LATE

TELEPHONE

(01224) 639 198

FOR ENQUIRIES

WEBSITE ADDRESS

www.amoreitalianrestaurant.co.uk

FIND US ON

FACEBOOK

INSTAGRAM



MiAmoreAberdeen



MiAmoreAberdeen_

CHRISTMAS MENU

3 COURSE MEAL

£29,99

STARTERS

MINESTRONE

Traditional Italian vegetable soup served with crusty bread

BRUSCHETTA POMODORO

Toasted Italian bread with freshly chopped tomatoes, flavoured with basil, garlic and olive oil

BRUSCHETTA PARMA

Toasted Italian bread with mascarpone cheese, Parma ham and rocket

ANTIPASTO

A great selection of Parma ham, salami, pepperoni and mortadella garnished with rocket, parmesan shavings and virgin olive oil

INSALATA DI SALMONE E GAMBERETTI

Smoked salmon and prawn salad served with a Marie Rose sauce

SPINACI ALLA ROMANA

Spinach, mushroom in creamy garlic sauce, oven baked with bread crumbs and cheese

CALAMARI FRITTI

Succulent deep fried calamari with a traditional Marie Rose sauce

PANE CON AGLIO E MOZZARELLA

Continental bread toasted with garlic, herbs and mozzarella

MOZZARELLA MILANESE

Deep fried breaded mozzarella served with pomodoro sauce

PATE DELLA CASA

Smooth home-made chicken liver pate and toasted Italian bread

MAINS

TRADITIONAL ROAST TURKEY

Roast root vegetables, sage stuffing, Brussels sprouts, chipolatas and rich turkey gravy

MI AMORE SPECIAL

Medallions of veal and fillet steak pan fried and served in a creamy red wine and rosemary sauce, finished with parmesan shavings

VITELLA ALLA FUNGHI

Medallions of veal pan fried and served with mushrooms in a creamy white wine sauce

GRILLED SEA BASS

Fillet of sea bass with lemon and extra virgin olive oil served with risotto saffron and vegetables

POLLO DELLA CASA

Succulent chicken breast stuffed with wrapped Parma ham and mozzarella, in a white wine and cream sauce

POLLO CACCIATORA

Succulent chicken breast with mushrooms, mixed peppers and garlic.

POLLO CREMA DE FUNGHI

Chicken breast with mushrooms, white wine, garlic and cream sauce

LASAGNE AL FORNO

The traditional Italian favourite

RAVIOLI PORCINI

Pasta parcels stuffed with porcini mushrooms served with red onions and peppers in a creamy tomato sauce

TAGLIATELLE CARBONARA

Tagliatelle with bacon, garlic, parmesan and cream bound with egg yolk

PENNE PICCANTE

Spicy pepperoni & mushrooms bound in a creamy chilli, garlic & tomato sauce

CANNELONI FIORENTINA

Pasta tubes filled with ricotta cheese and spinach, oven baked in tomato and cream sauce, finished with grilled cheese

LINGUINE GAMBERONI

Pan fried king prawns and cherry tomatoes with garlic, red pesto and tomato sauce

DOLCE

TIRAMISU

A delightful combination of layered "Savoardi" biscuits dipped in rich coffee and Italian liquori, finished with whipped mascarpone and cream

PANNACOTTA

A smooth and creamy traditional Italian sweet flavoured with vanilla, served with preserved strawberries

STRAWBERRY CHEESECAKE

Layer of biscuit base topped with mascarpone soft cheese and a hint of vanilla, finished with preserved strawberry

STICKY CHOCOLATE ORANGE CAKE

Served with warm chocolate sauce and a scoop of vanilla ice cream





Amore

Authentic Italian Restaurant
Hogmanay Menu

Amore est. 2009
Classical Italian
Cuisine prepared with love

OPENING HOURS

MONDAY TO THURSDAY

12PM - 3PM

5PM - LATE

FRIDAY TO SATURDAY

12PM - LATE

SUNDAY

12PM - LATE

TELEPHONE

(01224) 639 198

FOR ENQUIRIES

WEBSITE ADDRESS

www.amoreitalianrestaurant.co.uk

FIND US ON

FACEBOOK

INSTAGRAM



MiAmoreAberdeen



MiAmoreAberdeen_

HOGMANAY MENU

2 COURSE MEAL

£22,99

3 COURSE MEAL

£29,99

STARTERS

MINESTRONE

Traditional Italian vegetable soup served with crusty bread

BRUSCHETTA POMODORO

Toasted Italian bread with freshly chopped tomatoes, flavoured with basil, garlic and olive oil

BRUSCHETTA PARMA

Toasted Italian bread with mascarpone cheese, Parma ham and rocket

ANTIPASTO

A great selection of Parma ham, salami, pepperoni and mortadella garnished with rocket, parmesan shavings and virgin olive oil

INSALATA DI SALMONE E GAMBERETTI

Smoked salmon and prawn salad served with a Marie Rose sauce

SPINACI ALLA ROMANA

Spinach, mushroom in creamy garlic sauce, oven baked with bread crumbs and cheese

CALAMARI FRITTI

Succulent deep fried calamari with a traditional Marie Rose sauce

PANE CON AGLIO E MOZZARELLA

Continental bread toasted with garlic, herbs and mozzarella

MOZZARELLA MILANESE

Deep fried breaded mozzarella served with pomodoro sauce

PATE DELLA CASA

Smooth home-made chicken liver pate and toasted Italian bread

MAINS

MI AMORE SPECIAL

Medallions of veal and fillet steak pan fried and served in a creamy red wine and rosemary sauce, finished with parmesan shavings

VITELLA ALLA FUNGHI

Medallions of veal pan fried and served with mushrooms in a creamy white wine sauce

GRILLED SEA BASS

Fillet of sea bass with lemon and extra virgin olive oil served with risotto saffron and vegetables

POLLO DELLA CASA

Succulent chicken breast stuffed with wrapped Parma ham and mozzarella, in a white wine and cream sauce

POLLO CACCIATORA

Succulent chicken breast with mushrooms, mixed peppers and garlic.

POLLO CREMA DE FUNGHI

Chicken breast with mushrooms, white wine, garlic and cream sauce

LASAGNE AL FORNO

The traditional Italian favourite

PENNE PICCANTE

Spicy pepperoni & mushrooms bound in a creamy chilli, garlic & tomato sauce

VEAL POLLPETTE CON

SPAGHETTI

Our own special homemade veal meatballs and asparagus with your choice of a rich garlic and tomato sauce with saffron or a rich white wine cream sauce. Their flavour is not as heavy as that of beef meatballs

TAGLIATELLE CARBONARA

Tagliatelle with bacon, garlic, parmesan and cream bound with egg yolk

TAGLIATELLE CHORIZO

Tagliatelle with spicy Brinolisa chorizo, stirred through a rich and creamy carbonara

LINGUINE GAMBERONI

Pan fried king prawns and cherry tomatoes with garlic, red pesto and tomato sauce

RAVIOLI PORCINI

Pasta parcels stuffed with porcini mushrooms served with red onions and peppers in a creamy tomato sauce

CANNELONI FIORENTINA

Pasta tubes filled with ricotta cheese and spinach, oven baked in tomato and cream sauce, finished with grilled cheese

DOLCE

TIRAMISU

A delightful combination of layered "Savoardi" biscuits dipped in rich coffee and Italian liquori, finished with whipped mascarpone and cream

PANNACOTTA

A smooth and creamy traditional Italian sweet flavoured with vanilla, served with preserved strawberries

STRAWBERRY CHEESECAKE

Layer of biscuit base topped with mascarpone soft cheese and a hint of vanilla, finished with preserved strawberry

STICKY CHOCOLATE ORANGE CAKE

Served with warm chocolate sauce and a scoop of vanilla ice cream

