



# 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](http://www.amoreitalianrestaurant.co.uk)**

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**MiAmoreAberdeen**



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# 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

