



Amore

*Amore est 2009
Classical Italian
Cuisine prepared with love*

OPENING HOURS
MONDAY TO SATURDAY
12PM - 3PM
5M - LATE
SUNDAY
5PM - LATE

TELEPHONE
(01224) 639 198
FOR ENQUIRIES

WEBSITE ADDRESS
www.amoreitalianrestaurant.co.uk



Antipasti

ZUPPA DEL GIORNO

£3.95

Soup of the day served with crusty bread

MINESTRONE

£3.95

Traditional Italian vegetable soup served with crusty bread

FOCACCIA (suitable to share)

£6.95

Homemade pizza bread with garlic and rosemary, drizzled with extra virgin olive oil garnished with rocket salad, cherry tomatoes and shavings of parmesan

BRUSCHETTA POMODORO

£4.35

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

PANE CON AGLIO

Garlic bread

£2.95

Served with cheese

£3.50

Served with cheese and pepperoni

£3.75

BRUSCHETTA PARMA

£5.95

Toasted Italian bread with mascarpone cheese, Parma ham and rocket

PATE DELLA CASA

£6.75

Smooth home-made chicken liver pate and toasted Italian bread

COZZE MARINARA

£6.95

(When available)

Mussels steamed with garlic, chilli, basil and tomato sauce

TOMATO AND ONION SALAD

£3.10

Slices of tomatoes with red onions and rocket

SPINACHI ALLA ROMANA

£6.95

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

MOZZARELLA MILANESE

£6.10

Deep fried breaded mozzarella served with pomodoro sauce

CALAMARI FRITTI

£6.95

Succulent deep fried calamari with a traditional Marie Rose sauce

INSALATA DI SALMONE E GAMBERETTI

£6.95

Smoked salmon and prawn salad served with Marie Rose sauce

ANTIPASTO MISTO

£7.50

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

BRUSCHETTA AL PESTO

£5.25

Red pesto spread on toasted Italian bread, garnished with baby mozzarella cheese and rocket

INSALATA CAPRESE

£5.95

Slices of tomatoes and fresh mozzarella cheese, drizzled with olive oil and basil

CEASAR SALAD

£6.95

(Can be ordered as a main course £8.95)

Mixed salad leaves bound with Caesar sauce, served with pancetta, stripes of chicken, croutons and parmesan shavings

ROCKET AND PARMESAN SALAD

£4.25

Rocket leaves drizzled with olive oil, topped with parmesan shavings



Pasta

LASAGNE AL FORNO
The traditional Italian favourite

£10.25

PENNE ARRABIATA
Tomato, chilli, garlic and olive oil sauce

£8.95

SPAGHETTI CARBONARA
Bacon, garlic, parmesan and cream bound with egg yolk

£9.95

LINGUINE FRUITTI DI MARE
Monkfish, mussels, squid and king prawns in a rich garlic and tomato sauce

£13.95

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

£9.95

TAGLIATELLE CON POLLO E SPINACHI
Chicken, mushroom and spinach cooked in creamy white wine and mascarpone sauce

£12.95

POLPETTE COM SPAGHETTI
Our own special homemade meatballs in Napolitana sauce

£11.95

TORTOLINI SPINACHI
Pasta parcels filled with spinach & Ricotta cheese cooked in creamy sauce

£10.50

TAGLIATELLE CON SALMONE
Smoked salmon in a creamy sauce with a hint of tomato and herbs

£12.95

RAVIOLI ARAGOSTA
Lobster ravioli in a white wine tomato and cream sauce with herbs

£11.95

LINGUINE GAMBERONI
Pan fired king prawns and cherry tomatoes with garlic, red pesto and tomato sauce

£13.95

SPAGHETTI BOLOGNESE
Minced meat cooked in a rich tomato sauce with herbs

£9.50

TAGLIATELLE VENEZIANE
Stripes of veal, red onions toasted in garlic, finished with red wine in creamy tomato sauce and fresh herbs

£13.95

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

£10.50

LINGUINE CON SALSICCIA
Flavorful Italian sausage, red onion and bacon in a light tomato garlic sauce

£11.95

Our food may contain nuts and other allergens. If you have any special dietary requirements, please ask your server.
GLUTEN FREE PASTA AVAILABLE IN REQUEST



Risotto

RISOTTO POLLO E FUNGHI £12.95

Chicken and mushrooms sautéed and slow cooked in Arborio rice till reach a creamy perfection, garnished with rocket and parmesan shavings

RISOTTO CON SALMONE £12.95

Slow cooked Arborio rice with peas, smoked salmon and mascarpone till reach a creamy perfection, garnished with rocket

RISOTTO FRUTTI DI MARE £13.95

Slow cooked Arborio rice with monkfish, king prawns, calamari, mussels in a creamy saffron sauce

Pesce

CODA DI ROSPO £19.95

Marinated chunks of monkfish in saffron, served on a bed of sliced potatoes in a creamy leeks sauce

GRILLED SEA BASS £18.95

Fillet of sea bass garnished with mixed leaves and drizzled with lemon and virgin olive oil

Pollo

POLLO MILANESE £13.95

Chicken breast coated with bread crumbs, served with spaghetti pomodoro

POLLO AL FUNGHI £13.95

Chicken breast served with mushrooms in white wine cream sauce

POLLO CACCIATORA £13.95

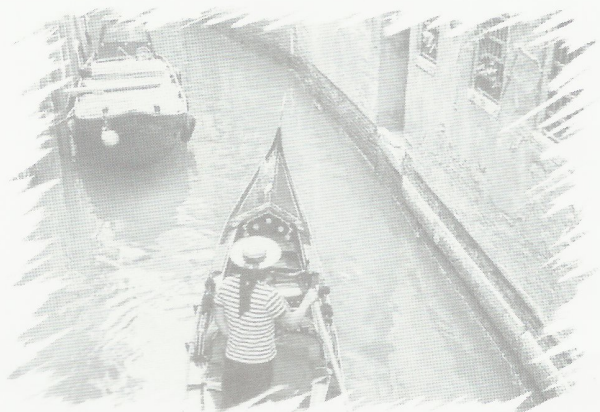
Succulent chicken breast with mushrooms, mixed peppers garlic and light tomato sauce

POLLO AGLI SPINACI £13.95

Chicken stuffed with spinach and ricotta, served in a creamy tomato sauce

POLLO DELLA CASA £13.95

Chicken breast stuffed with mozzarella garnished with Parma ham served in a white wine cream sauce



Bistecca

GRIGLIA

£25.95

Prime fillet steak
with baked tomato and sauté mushrooms

PEPE

£26.95

Prime fillet with cream peppercorn
and brandy sauce

DIANE

£26.95

Prime fillet steak with creamy tomato,
mushroom, onions, mustard and brandy sauce

POMODORO

£26.95

Prime fillet with mushrooms,
mixed peppers garlic and light tomato sauce

PORCINI

£26.95

Prime fillet with wild mushroom
and white wine cream sauce

MI AMORE SPECIAL

£27.95

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

Vitello

VITELLO ALLA FUNGHI

£17.95

Medallions, of veal pan fried served
with mushrooms in a white wine cream sauce

VITELLO CON FORMAGGIO E PROSCIUTTO

£18.95

Medallions of veal sautéed in marsala wine,
tomato sauce, topped with parma ham
and melted mozzarella cheese

All our fish and meat dishes are served with potatoes and vegetables.



Dolce

TIRAMISU

£4.75

A delightful combination of layered 'Savoiardi' biscuits dipped in rich coffee and Italian liqueurs, finished with whipped mascarpone and cream

STRAWBERRY CHEESECAKE £4.50

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

PANNACOTTA

£4.50

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

DOLCE AL 'CARMELO'

£4.50

Sponge pudding served with warm caramelised creamy sauce with a scoop of vanilla ice cream

GELATO

£3.95

A selection of ice cream

Coffees

AMERICANO

£2.00

Large Italian black coffee

CAPPUCCINO

£2.40

Frothy white coffee sprinkled with chocolate powder

WHITE COFFEE

£2.20

An Italian black coffee with milk

LATTE

£2.40

Traditional Italian milky coffee

ESPRESSO

£2.00

A shot of rich roast Italian coffee

CAFFE SPECIALE

£4.95

The ultimate coffee: rich black coffee with your choice of liqueur and double cream

ESPRESSO DOPPIO

£2.40

A double shot of rich roast Italian coffee

POT OF TEA

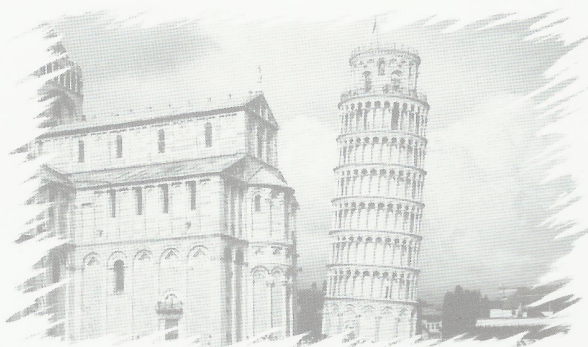
£1.75

Herbal teas are also available

MACCHIATO

£2.00

A shot of rich roast Italian coffee with a splash of frothy milk



SPECIAL LUNCH MENU

2 COURSE MEAL

Mondays to Fridays for **£7.95**

On Saturdays for **£9.95**

STARTERS

ZUPPA DEL GIORNO

Soup of the day served with crusty bread

MINISTRONE

Traditional Italian vegetable soup served with crusty bread

BRUSCHETTA POMODORO

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

CALAMARI FRITTI

Succulent deep fried calamari with a traditional Marie Rose sauce

BRUSCHETTA AL PESTO

Red pesto spread on toasted Italian bread, garnished with baby mozzarella cheese and rocket

PANE CON AGLIO E MOZZARELLA

Continental bread toasted with garlic herbs & mozzarella

MOZZARELLA MILANESE

Deep fried breaded mozzarella served with pomodoro sauce

PATE DELLA CASA

Smooth homemade chicken liver pate and toasted Italian bread

MAINS

POLLO MILANESE

Breaded pan fried chicken breast served with spaghetti pomodoro

PENNE PICCANTE

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

RAVIOLI PORCINI

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

PENNE POLLO SPINACI

Chicken and spinach cooked in creamy white wine and mascarpone sauce

POLLO CACCIATORA

Succulent chicken breast with mushrooms, mixed peppers garlic and light tomato sauce

SPAGHETTI CARBONARA

Bacon, garlic, parmesan and cream bound with egg yolk

PENNE MATRICIANA

Penne pasta cooked with bacon, chilli, garlic and red onions finished in a rich tomato sauce

PIZZA OF YOUR CHOICE

Pizza Margherita with your choice of up to three toppings from our list: Pepperoni, ham, bacon, red onion, peppers, capers, anchovies, pineapple, olives, mushrooms

LASAGNE AL FORNO

The traditional Italian favourite

PENNE ARRABIATTA

Tomato, chilli and garlic sauce

SPAGHETTI BOLOGNESE

Mince meat cooked in a rich tomato sauce with herbs

CANNELLONI FIORENTINA

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

PRE-THEATRE MENU

2 COURSE MEAL FOR £14.95

For tables of up to 6 people only
Order to be placed before **6:30pm.**

On Fridays and Saturdays we request that tables are vacated by **7:30pm.**

STARTERS

ZUPPA DEL GIORNO

Soup of the day served with crusty bread

MINESTRONE

Traditional Italian vegetable soup served with crusty bread

BRUSCHETTA POMODORO

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

CALAMARI FRITTI

Succulent deep fried calamari with a traditional Marie Rose sauce

BRUSCHETTA AL PESTO

Red pesto spread on toasted Italian bread, garnished with baby mozzarella cheese and rocket

PANE CON AGLIO E MOZZARELLA

Continental bread toasted with garlic herbs & mozzarella

MOZZARELLA MILANESE

Deep-fried breaded mozzarella served with pomodoro sauce

PATE DELLA CASA

Smooth homemade chicken liver pate and toasted Italian bread

MAINS

POLLO MILANESE

Breaded pan-fried chicken breast served with spaghetti pomodoro

POLLO DELLA CASA

Chicken breast stuffed with mozzarella garnished with Parma ham served in a white wine cream sauce

POLLO CACCIATORA

Succulent chicken breast with mushrooms, mixed peppers, garlic and light tomato sauce

SPAGHETTI CARBONARA

Bacon, garlic, parmesan and cream bound with egg yolk

PENNE PICCANTE

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

RAVIOLI PORCINI

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

TORTELLONI SPINACI

Pasta stuffed with spinach and ricotta cheese, in a creamy mushroom and white wine sauce

PENNE MATRICIANA

Penne pasta cooked with bacon, chilli, garlic and red onions finished in a rich tomato sauce

LASAGNE AL FORNO

The traditional Italian favourite

PENNE ARRABIATTA

Tomato, chilli and garlic sauce

SPAGHETTI BOLOGNESE

Mince meat cooked in a rich tomato sauce with herbs

CANNELONI FIORENTINA

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





