

## Les Pizzas - Pizza

Our Pizza's are homemade using a traditional Italian recipe. All Pizzas are cooked to order. We use the finest Italian plum tomatoes, Extra Virgin Olive Oil & 100% pure mozzarella cheese

### For selection of calzone PTO

- Margherita Regina v** £7.90  
Traditional cheese & tomato pizza with a light sprinkling of Italian herbs & fresh basil.
- Verdure v** £9.50  
Selection of vegetables, garlic & a sprinkling of herbs - vegetarian favourite!
- Florentia v** £9.90  
Spinach, parmesan and a free range egg with garlic & olives.
- Funghi e Formaggio v** £9.90  
Closed cup mushrooms, goat cheese, garlic oil & mozzarella topped with rocket
- Pomodoro Pesto v** £9.90  
Marinated sun dried tomatoes, fresh basil, pesto, mozzarella, tomato & garlic oil

## La Pasta

Selection of - Spaghetti, Penne & Fettucini pasta

- Pomodoro v** £8.50  
Homemade Italian tomato sauce cooked with fresh roast garlic, Tuscan extra virgin olive oil & basil. (Homemade pesto may also be added to this sauce)
- Salmone** £11.90  
Tender salmon pieces cooked with asparagus spears, cream & a hint of tomato, finished with a sprinkling of ground black pepper
- Carbonara** £9.90  
A delicious cream sauce, smoked bacon, a hint of parmesan cheese & ground black pepper.
- Bolognese** £9.90  
Traditional homemade Italian recipe.
- Lasagne** (Traditional Italian style) £10.90
- Spinach & Ricotta Cannelloni v** £9.90  
Made with fresh pasta tubes
- Pescatore** £10.90  
Marinated mixed seafood cooked in a pomodoro sauce, a hint of fresh garlic & a touch of red wine

## Compliment Your Meal

A selection of traditional Italian salads are available to compliment your pizza/pasta

- Rucola & Parmigiano** £3.75  
Rocket leaves & wafer thin parmigiano shavings tossed in an aged balsamic vinegar dressing.
- Pomodori & Cipolla** £3.75  
Sliced tomatoes with thinly sliced red onions, drizzled with finest tuscan extra virgin olive oil.
- Insalata di Mozzarella Caprese** £3.75  
Buffalo mozzarella with ripe plum tomatoes, extra virgin olive oil & fresh basil.
- Insalata Mista** £3.75  
Mixed salad leaves with tomatoes & cucumber topped with roasted balsamic onions
- Golden Fried Zucchini** £3.25  
Battered courgettes deep fried
- French Fries** £3.25
- Seasoned Potato Wedges** £3.25
- Onion Rings** £3.25
- Whole Fried Mushrooms** £3.25
- Green Salad** £3.25
- Selection of cooked vegetables** £3.25

- Quattro Formaggio v** £9.90  
Four of Italian's Favourite cheese on each quarter.
- Pizza di Prosciutto** £9.90  
A sprinkling of mozzarella cheese topped with prosciutto, rocket leaves & wafer thin shavings of Reggiano Cheese.
- Quattro Stagioni** £9.90  
Four seasons in one, mushrooms, pepperoni, olives, anchovies & capers.
- Piccante** £9.90  
Spicy beef, onions, peppers, mushrooms and chilli.
- Diavolo** £9.90  
Devilishly spicy with pepperoni, onions, peppers & tabasco, plus extra fire with green chilli's.
- Pollo Parmigiano** £10.90  
Char-grilled chicken & mushrooms with a sprinkling of parmesan & fresh basil.
- Paesana** £10.90  
Crispy pancetta, roasted tomatoes & chargrilled vegetables with a tomato & pesto base
- Pollo Pesto** £10.90  
Chicken Strips & pesto topped with mozzarella & garlic oil
- Pescatore** £10.90  
A selection of seafood with ground black pepper to bring out the full flavour
- Each Additional Topping** £1.50

- Arrabbiata v** £9.90  
Pomodoro sauce, jalapeño chillies, onions & peppers & a hint of fresh garlic, make this a nice spicy dish!
- Zucchini & Gamberatti** £11.90  
Courgettes & prawns cooked in a light cream sauce & a hint of pomodoro
- Fettucine Alfredo** £13.90  
Fettucine with marinated pieces of fillet steak cooked with peppers, fresh spinach & onions, finished in a white wine and cream sauce.
- Amore Polpetta Speciale** £11.90  
Our chef's homemade Italian meatballs in tomato sauce, a hint of fresh garlic & parsley, a favourite Italian pasta dish!
- Pollo** £11.50  
Char-grilled chicken breast pieces cooked with mushrooms & a hint of parmesan in a delicate cream sauce.
- Spezzatino** £13.90  
Strips of marinated fillet steak, pan fried with shallots, sweet roasted peppers, aubergines & olives, a hint of chilli to give this dish a spicy finish with home made pomodoro sauce. (Vegetarian Option Available £9.50)
- Stelle Bufala v** £11.90  
Fresh pasta parcels filled with buffalo & fresh spinach. Finished in cream sauce
- Stelle Al Salmone** £11.90  
Fresh pasta parcels filled with salmon & mascarpone in a cream sauce

# AMORE'S



ITALIAN RESTAURANT & LOUNGE

## Antipasti - Appetizer's Starters - Freddo

All pasta's available for starters **£6.90**

**Marinated Olives v £4.50**

Mediterranean style olives marinated in Italian herbs with feta cheese. Served with Ciabatta bread

**Spinaci & Pancetta £5.50**

Spinach, avocado and crispy bacon – drizzled in a grain mustard dressing

**Avocado & Gamberetti £5.90**

Avocado served with succulent Norwegian prawns delicately dressed with rose marie sauce, served on a bed of crispy lettuce

**Pate Della Casa £4.90**

Pate served with warm toast and a crispy salad garnish

**Cornetto di' Salmone £5.90**

Thinly sliced smoked salmon topped with the best prawns in a rose marie sauce, served with garnish on a crispy lettuce bed

**Carpaccio £8.90**

Thin slices of raw beef fillet marinated in lemon & olive oil, sprinkled with parmesan shavings & rocket salad

**Insalata Di Mozzarella v £4.90**

Caprese Buffalo mozzarella with ripe plum tomatoes, extra virgin olive oil & fresh basil.

**Coppa di Gamberetti £5.50**

Succulent Norwegian prawns topped with rose marie sauce served on a bed of crispy iceberg lettuce with garnish and bread

**Bruschetta v £4.90**

Lightly toasted bread topped with ripe tomatoes, fresh garlic and basil. Drizzled with tuscan extra virgin olive oil

**Bread v £3.90**

Selection of Italian bread served with extra virgin olive oil and the finest aged balsamic

**Antipasto Amore**

Our famous antipasto – a generous selection of Italian meats, fish, cheese & salad

**£6.90 for 1 / £12.90 for 2 / £15.90 for 3**



## Antipasti - Appetizer's Starters - Caldo

**Funghi Dolcelatte v £5.50**

Mushrooms filled with famous Italian dolcelatte cheese coated in Italian breadcrumbs served on a bed of lettuce

**Funghi Con Spinaci v £5.50**

Whole mushrooms filled with baby spinach topped with the finest mozzarella cheese, finished in a light tomato and garlic sauce

**Polpette £5.50**

Chef's special Italian recipe, Traditional homemade meat balls in a red wine & tomato sauce, with a hint of fresh garlic (served with Ciabatta bread)

**Zuppa Del Giorno £4.50**

Seasonal home made soup served with lightly toasted ciabatta bread

**Funghi Al' Forno (v) £4.90**

Oven baked garlic mushrooms Also available with prawns

**Ciabatta Bites v £4.50**

Bite sized golden baked garlic & herb dough balls, served with a dip on a bed of crispy mixed leaf lettuce

**Fritto Misto £7.90**

A combination of calamari strips, whitebait & king prawns. Lightly fried accompanied with a wild rocket leaf salad tossed in aged balsamic garlic olive oil.

**Pizza Al' Aglio v £4.90**

In house freshly baked traditional style pizza with italian plum tomatoes, fresh garlic, topped with a sprinkling of blended cheeses.

**Pane Al' Aglio v £3.90**

French bread drenched in garlic butter & parsley

**Calamari Fritti £5.90**

Deep fried squid in a light breadcrumb coating served with a garnish & lemon

**Bruschetta v £4.90**

Lightly toasted Italian ciabatta bread topped with homemade onion & pepper salsa, fresh tomatoes, browned in the oven with melted mozzarella

**Gamberoni Amore £7.90**

Large succulent king prawns in shells cooked in a tangy garlic butter & fresh Sicilian lemon sauce with a hint of white wine & parsley

**Peperoni Ripieno £6.50**

Slow Roasted Half Pepper filled with mince beef & rice topped with buffalo mozzarella Baked to a golden finish

**Bianchetti Fritti £5.50**

Deep fried whitebait served with garnish, lemon and tarter sauce

**Cozze Napoli £5.90**

Tasty half shell green lip New Zealand mussels simmered in an Italian tomato and garlic sauce & hint of red wine (available with fresh mussels when in season)

**Cozze Alla Panna £6.50**

Tasty half shell green lip New-Zealand mussels simmered in a creamy sauce with fresh parsley and a hint of French Brandy (available with fresh mussels when in season)

## Manzo - Beef

All our Beef is hung for a minimum of 21 days to mature

**Filetto Alla Griglia £18.90**

Fillet steak, chargrilled to your liking served with shallow fried mushrooms & Onion rings.

**Filetto Boscaiolla £19.90**

Fillet steak cooked with mushrooms, peppers a hint of red wine and marsala finished in a cream sauce with a sprinkling of black pepper.

**Filetto Al Pepe £19.90**

Fillet steak char grilled to your liking cooked in a simple but delicious combination of cracked peppercorns, French brandy and cream.

**Fileto Rossini £21.90**

Fillet steak char grilled then cooked with Marsala Liqueur and cream topped with a thin slice of pate served on special spiced fried bread.

**Filetto Pizziola £19.90**

Tender fillet steak cooked with onions, capers olives and a hint of fresh garlic and home made pesto in a rich pomodoro sauce.

**Filetto alla Favorita £21.90**

Fillet Steak filled with pate wrapped in bacon, cooked with caramelised shallots. In a rich port sauce on crouton (this dish can not be cooked well done)

**Filetto Diana £19.90**

Fillet steak chargrilled and served in a rich mushroom, brandy and cream sauce

**Spezzatino £19.90**

Strips of marinated fillet steak, pan fried with shallots, sweet roasted peppers, aubergines, baby potatoes and olives, a hint of chilli to give this dish a spicy finish with home made pomodoro sauce

**Stroganoff £19.90**

Marinated pieces of fillet cooked with mushrooms, French brandy, & a hint of French mustard in a rich cream sauce

**Filetto Dolcelatte £19.90**

Marinated Fillet Steak in a Port & Chianti wine sauce glazed with dolcelatte cheese & cream

**Medaglione £21.90**

Slices of Fillet Steak panfried in truffle oil with mixed woodland mushrooms & shallots. Seasoned with sage in a vino bianco & cream sauce

**Amore Filetto Speciale £22.90**

Tender fillet steak cooked with marinated sun dried tomatoes, a hint of brandy, black pepper and cream topped with 2 succulent shell on king prawns

## Pollo - Chicken

All our chicken dishes are made using Free Range Chicken breast

**Pollo Alla Griglia £12.90**

Chargrilled chicken breast served with marinated pan fried mushrooms

**Pollo Dolcelatte £14.50**

Chicken breast cooked with onions, mushrooms, smoked bacon & dolcelatte cheese, finished in a cream sauce with a light sprinkling of black pepper.

**Pollo Alla Cacciatora £14.50**

Chicken breast coated with mushrooms and shallots, a hint of red wine and fresh garlic in a pomodoro sauce topped with fresh basil.

**Pollo Limone £13.90**

Breast of chicken shallow fried in butter, vino bianco and fresh lemon juice, finely chopped parsley and black pepper gives this tangy chicken dish great flavour.

**Pollo Ananas £14.90**

Breast of chicken baked in a rich cream sauce, topped with cheese, pineapple & ham.

**Pollo Stroganoff £14.90**

Diced pieces of marinated chicken breast cooked with mushrooms, fresh mustard & a hint of brandy, simmered in a cream sauce.

**Pollo Asparagus £14.50**

Chicken breast shallow fried in white wine, cream & a touch of dijon mustard, topped with asparagus & golden parmesan cheese.

**Pollo Avocado £14.90**

Succulent breast of chicken cooked with mushrooms, shallots & brandy topped with half a ripe avocado finished in a cream sauce.

**Pollo Formaggio £14.90**

Tender Breast of chicken shallow fried with onions, bacon & white wine. Finished in a delicate dolcelatte cheese sauce served on a bed of spinach.

**Amore Pollo Speciale £15.90**

Whole breast of chicken, pan fried in butter with mushrooms and peeled prawns. A hint of pomodoro and cream gives this chicken dish a rich creamy finish.

**Pollo Porcini £14.90**

Chicken breast in a cream & brandy porcini mushroom sauce

**Pollo Pepe Verde £14.90**

Chargrilled chicken breast cooked in a cream sauce with fresh green peppercorns a hint of Dijon mustard, white wine & brandy sauce

## Pesci - Fish

Please ask for our fish special of the evening

**Filletted sea-bass £18.90**

**Salmon £18.90**

**Gamberoni Amore £19.90**

Tender king prawns in shells, pan fried with fresh garlic, butter, lemon juice & a touch of French brandy.

**Salmone Tarragon £19.90**

Char-grilled salmon fillet cooked with mussels, prawns, a hint of white wine & tarragon, finished in a creamy sauce.

All our fish dishes are seasoned and grilled. Why not enhance your dish with one of our homemade sauces at no extra cost

**Limone**

A crisp lemon sauce with fresh parsley, a hint of vino Bianco. Drizzled with sicilian lemon oil.

**Dijon**

Roasted balsamic shallots, tarragon & Dijon mustard. Finished in a light cream sauce.

**Pomodoro**

A delicate tomato sauce with roasted fresh garlic, basil leaves and a hint of Chianti wine

\*48 hour notice needed for Dover Sole & Lobster Thermidor. Price at market value.

Please note all Fish, Fillet & Chicken Dishes are served with a garnish and a choice of french fries, wedges, rice, butter tossed pasta or seasonal vegetables

## Calzones

**Calzone Ananas £11.90**

Our classic pizza base folded & filled with homemade bolognaise sauce, chicken, sweetcorn & pineapple, topped with homemade tomato sauce & cheese

**Calzone Bolognaise £11.90**

Our classic pizza base folded and filled with homemade bolognaise sauce, mozzarella, mushrooms, olives topped with homemade sauce & cheese

**Calzone Tradizioiale £11.90**

Our classic pizza base folded & filled with pepperoni, mushrooms, peppers & fresh green chillies. Topped with homemade tomato sauce & cheese.

**Calzone Speciale £12.50**

Traditional pizza base, folded with toppings inside. Mushrooms, onions, pepperoni, ham, chicken & Chorizo. Topped with homemade bolognese & bacon.

## Risotto

Made with Alborio Rice

**Risotto Romanese £9.90**

Char-grilled chicken breast mushroom & asparagus, subtle combination of basil, black pepper & a hint of fresh garlic gives this dish a great taste!

**Risotto al Salmone £11.90**

Tender Salmon fillet cooked with mushrooms, peppers & asparagus spears, a hint of pomodoro sauce, makes this a fish lovers favourite rice.

**Risotto Pescatore £11.90**

Marinated seafood cooked in a pomadora sauce, a hint of fresh garlic, ground black pepper makes a delicious, tasty rice dish.

**Risotto Con Vegetali Piccante v £9.90**

Vegetarian dish – a selection of mixed vegetables with freshly chopped parsley, garlic and chilli.

**Amore Risotto Speciale £12.50**

A tasty combination of char-grilled chicken breast, prawns, anchovies, baby spinach, onions & asparagus spears, cooked with fresh basil, a hint of tomato & fresh ground black pepper to bring out the full flavour.

**Wild Mushroom Risotto £9.90**

Albario Rice with wild mushrooms, shallots, garlic and white wine.

## Insalates - Grandes

**Grand Chicken Cesar**

Shredded pieces of char-grilled tender chicken breast with anchovies, parmesan, seasoned croutons & mixed leaf lettuce, drizzled with our homemade creamy cesar dressing & served with Italian style Ciabatta bread

**Small £6.90 Large £9.50**

**Insalata Salmone**

Flaked salmon with pancetta, bacon & avocado in a mixed leaves salad

**Small £7.90 Large £12.50**

**Insalata di Filetto**

Strips of marinated fillet steak (min 6oz) & pancetta with peppers, sweet cherry, tomatoes, cucumber, seasoned mixed leaves basil & mint

**Small £9.50 Large £13.90**

**Pollo Con Pancetta Salad**

Strips of marinated chicken & pancetta with peppers sweet cherry, tomatoes, cucumber, seasoned mixed leaves basil & mint

**Small £7.90 Large £12.50**

Daily specials available on starters & main courses. Please ask

# AMORE'S

\*All prices include VAT – There is a £10 minimum cover charge.

An optional 10% service charge will be added to parties of 10 or more.

Due to the presence of nuts in some dishes we cannot guarantee the absence of nut traces in our dishes. Gluten FREE pasta available on request, but we cannot guarantee the absence of wheat traces in our dishes.