

Christmas Menu

£19.90 PER PERSON

Primi - Starters

ZUPPA DEL GIORNO V
Homemade soup served with Focaccia

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

POLPETTE

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

FUNGHI V

Ovenbaked mushrooms in a garlic and cream sauce with toasted ciabatta bread

INSALATA DI CAPRINO V

Grilled goats cheese salad on oven baked mushrooms

Secondi - Main Courses

CANELLONI SPINACHE V

Vegetarian homemade ricotta and spinach Cannelloni with Taleggio cheese sauce

SPAGHETTI POLPETTE

Homemade Italian style meatballs in a red wine roast garlic and tomato sauce

PENNE POLLO

Char-grilled chicken breast pieces cooked with mushrooms & a hint of parmesan in a delicate cream sauce

RISOTTO ROMANESE (Veg Option Available)

Alborio rice cooked with chargrilled chicken breast, mushrooms and asparagus. A hint of fresh garlic and black pepper

PIZZA QUATTRO STAGIONI

Mushrooms, peppers, olives, prosciutto & capers, topped with mozzarella cheese

PIZZA VERDURE V

Selection of vegetables, garlic & a sprinkling of herbs - vegetarian favourite!

CALZONE TRADIZIONALE

Our classic pizza base folded and filled with pepperoni, mushrooms, peppers & fresh green chillies. Topped with pomodoro sauce and mozzarella

SALMONE ALLA GRIGLIA (Supplement £4.90)

Oven baked scottish salmon, marinated with Italian herbs & Sicilian lemon juice, drizzled with tuscan olive oil

POLLO AL PEPE VERDE (supplement £4.90)

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

TACCHINO ARROSTO (Supplement £4.90)

Traditional roast crown of Norfolk turkey, served with all the trimmings & homemade gravy

POLLO ALLA CACCIATORA (Supplement £4.90)

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

BRANZINO (Supplement £4.90)

Filletted Sea Bass sprinkled with mediterranean herbs & sicilian lemon oil

FILETTO ALL GRIGLIO (Supplement £6.90)

Prime cut filet steak chargrilled to your liking with a choice of Diane Sauce or Pepe sauce

Dolci - Desserts

TRADITIONAL RICH CHRISTMAS PUDDING WITH BRANDY SAUCE

WARM DOUBLE CHOCOLATE FUDGE CAKE

TIRAMISU HOMEMADE TO A TRADITIONAL ITALIAN RECIPE

A SELECTION OF TEAS & COFFEES AVAILABLE

Colorni Side Dishes

To accompany your
pizza or pasta

French Fries, Potato Wedges,
Onion Rings, Mixed Salad,
Green Salad, Garlic Pizza,
Garlic Bread
£3.45 each

Buon Natale
Felice Anno Nuovo

AMORE'S

Due to the presence of nuts in some dishes we cannot guarantee the absence of nut traces in our dishes.

Please note all Supplement Dishes
are served with a garnish and a
choice of French fries, wedges, rice,
butter tossed pasta or seasonal
vegetables

Please note Gluten
free dishes available



Christmas Day Lunch Menu

Primi - Starters

ZUPPA V

Brocoli & stilton soup served with crispy parmesan croutons

CREPELLE AL SALMONE

Crepes filled with ricotta, smoked salmon, spinach and a sprinkling of cheese baked to a golden finish

FUNGHI CON CREMA V

Button mushrooms shallow fried with fresh garlic butter a hint of brandy finished in a cream sauce served with ciabatta bread

CAPESANTE CON AGLIO

Pan fried scallops in a garlic butter, fresh lemon juice & white wine sauce topped with a hint of sea salt & fresh parsley

CORNETTO SALMONE

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

PATE DELLA CASA

Pate served with warm toast and a crispy salad garnish - A favourite

AVOCADO TRICOLORE V

Buffalo mozzarella, fresh ripe tomatoes & fanned avocado with fresh basil & extra virgin olive oil served with lightly toasted ciabatta bread

STELLE BUFALA V

Fresh pasta parcels filled with buffalo & fresh spinach. Finished in cream sauce

Secondi - Main Courses

All main courses are served with duck fat roast potatoes & seasonal vegetables

TACCHINO ARROSTO

Traditional roast crown of Norfolk turkey served with all the trimmings & homemade gravy

AMORE RISOTTO SPECIALE (Veg Option Available)

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

LASAGNE (Veg Option Available)

Traditional rustic homemade Italian recipe

FILETTO DI BRANZINO AMORES

Fillet of seabass oven baked with fresh lemon juice garlic butter & white wine topped with sauted ripe cherry tomatoes & prawns

POLLO DOLCELATTE

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

FILETTO ALLA GRIGLIA

Chargrilled fillet steak cooked to your liking with a choice of Pepe sauce or Diane sauce

Dolci - Desserts

CHRISTMAS PUDDING (With brandy sauce)

PANNACOTTA (Traditional Italian dessert vanilla flavour drizzled with mixed berry compote)

TIRAMISU (A classic pick me up italian dessert)

FORMAGGI ASSORTATI (Platter of finest cheese served with biscuits & grapes)

BISTRO CIOCCOLATO

A light chocolate sponge pudding with a moreish soft centre, made with real Belgian chocolate, for the chocoholic in all of us! (Served warm)

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CAFFE

CHRISTMAS DAY BANQUET! - 4 COURSES £65 PER PERSON
CHILDREN (5-12 YEARS) £30 / CHILDREN UNDER 5 YEARS FREE

