



Christmas Day Menu

4 courses £59.00

Primi - Starters

Zuppa della Casa

Homemade soup. **v**

Funghi con Crema

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 and white wine sauce topped with a hint of sea salt and fresh parsley.

Cornetto di Salmone

Thinly sliced smoked salmon topped with Norwegian prawns and rose marie sauce served on a bed of crispy lettuce.

Pate Della Casa

Pate served with warm toast and a crispy salad garnish.

Carpaccio

Thin slices of raw beef fillet marinated in lemon and olive oil, sprinkled with Parmesan shavings and rocket salad.

Secondi - Main Dishes

Tacchino Arrosto

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

Lasagne

A homely dish of baked pasta layered with our chef's homemade Bolognese sauce, bechamel and Parmesan.

Filetto Di Branzino Amores

Fillet of Seabass baked with fresh lemon garlic butter and white wine topped with sautéed ripe cherry tomatoes and prawns.

Pollo Dolcelatte

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

Pollo Cacciatora

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

Stelle Bufala

Fresh pasta parcels filled with buffalo and fresh spinach finished in a cream sauce. **v**

Penne Spezzatino

Strips of marinated fillet steak, pan fried with shallots, sweet roasted peppers, aubergine and olives and a hint of chilli to give this dish a spicy finish with homemade pomodoro sauce. (Vegetarian option available).

Risotto Amore Speciale

A tasty combination of chargrilled chicken breast, prawns, anchovies, baby spinach, onions and asparagus spears, cooked with fresh basil, a hint of tomato and fresh ground black pepper.

Filetto alla Griglia

8oz fillet steak chargrilled with a choice of Pepe sauce or Diane sauce.

All dishes are served with a garnish and a choice of french fries, wedges, rice, pasta or seasonal vegetables.

Dolci - Desserts

Christmas Pudding

Traditional rich Christmas pudding with brandy sauce.

Salted Caramel Budino

A smooth creamy pudding swirled with caramel, sat on a thin vanilla sponge topped with a rich sticky caramel and finished with crumbled shortbread biscuit and sea salt.

Pannacotta

Delicate Pannacotta cream dessert served with red berry or caramel sauce.

Tiramisu

Homemade to a traditional Italian recipe, layers of mascarpone cream with sponge cake drenched in coffee and liqueur, covered in cream and cocoa.

Chocolate Fudge Cake

A rich chocolate sponge with fudge sauce served warm.

Followed by flavoured tea or a selection of coffee

GLUTEN FREE OPTIONS AVAILABLE

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

AMORE'S



Christmas

Menus



Menu 1

£19.90

Primi - Starters

Zuppa della Casa

Homemade soup. ✓

Coppa di Gambaretti

Norwegian prawns topped with rose marie sauce served on a bed of crispy lettuce.

Polpette

Chef's special Italian recipe. Homemade meatballs in a rich red wine, tomato and garlic sauce.

Funghi con Crema

Mushrooms shallow fried with fresh garlic, butter and brandy finished in a cream sauce. ✓

Ciabatta bites ✓

Pizza all'aglio

In house freshly baked traditional style pizza with Italian plum tomatoes, fresh garlic, topped with a sprinkling of blinded cheeses. (v)

Secondi - Main Dishes

Lasagne

A homely dish of baked pasta layered with our Chef's homemade Bolognese sauce, bechamel and Parmesan.

Spaghetti Carbonara

A delicious cream sauce, smoked bacon, a hint Parmesan and a hint of tomato finished with a sprinkling of ground pepper.

Penne Arrabbiata

Pomodoro sauce, jalapeño chillies, onions, peppers and a hint of fresh garlic. ✓

Penne Amore Polpette Speciale

Our chef's homemade Italian meatballs in tomato sauce, a hint of fresh garlic and parsley. A favourite Italian pasta dish.

Stelle Bufala

Fresh pasta parcels filled with buffalo and fresh spinach finished in a cream sauce. ✓

Risotto Vegetali

A selection of mixed vegetables with freshly chopped parsley, garlic and chilli. ✓

Risotto Romanese

Chargrilled chicken breast, mushroom, asparagus, basil, black pepper and a hint of fresh garlic gives this dish a great taste.

Quattro Formaggio Pizza

Four of Italy's favourite cheeses on each quarter. ✓

Pollo Pesto Pizza

Chicken strips and pesto topped with mozzarella and garlic oil.

Cotorni - Side Dishes

Dishes to complement your meal -

French Fries

Potato Wedges

Onion Rings

Mixed Salad

Green Salad

Garlic Pizza

French Garlic Bread

all at 3.90

Dolci - Desserts

Tiramisu

Homemade to a traditional Italian recipe, layers of mascarpone cream with sponge cake drenched in coffee and liqueur, covered in cream and cocoa.

Profiteroles

Cream puffs filled with cream and covered with a rich chocolate sauce.

Chocolate Fudge Cake

A rich chocolate sponge with fudge sauce served warm.

Flavoured teas and a selection of coffees available.

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Menu 2

£25.90

Primi - Starters

Zuppa della Casa

Homemade soup. ✓

Funghi Dolcelatte

Mushrooms filled with creamy Dolcelatte cheese coated in breadcrumbs served on a bed of lettuce. ✓

Calamari

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

Polpette

Chef's special Italian recipe, traditional homemade meatballs in a red wine and tomato sauce, with a hint of fresh garlic, served with ciabatta bread.

Cornetto di Salmone

Thinly sliced smoked salmon topped with Norwegian prawns and rose marie sauce served on a bed of crispy lettuce.

Pate della Casa

Pate served with warm toast and a crispy salad garnish.

Secondi - Main Dishes

Tacchino Arrosto

Traditional roast crown of Norfolk turkey served full trimmings and homemade gravy.

Pollo Dolcelatte

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

Pollo Cacciatore

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

Filetto Di Branzino Amores

Fillet of Seabass baked with fresh lemon garlic butter and white wine topped with sautéed ripe cherry tomatoes and prawns.

Pizza Rustica

A selection of grilled vegetables and a light drizzle of fresh garlic olive oil.

Lasagne

A homely dish of baked pasta layered with our chef's homemade Bolognese sauce, bechamel and Parmesan.

Cannelloni Spinaci

Vegetarian homemade ricotta and spinach cannelloni with Taleggio cheese sauce. ✓

Risotto Amore Speciale

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