

|| *In 1966 I sailed from Livorno on the Amerigo Vespucci,
Visiting Central and North America, the Bermuda and
Tangiers. My memories and the experience of this great ship
was the inspiration, this is why I have named my restaurant
in honour of this beautiful ship...* ||

Giovanni

PER IL TAVOLO FOR THE TABLE

MARINATED OLIVES (*V)	£ 3.50
BRUSCHETTA (*V)	£ 4.95
GARLIC BREAD (*V)	£ 3.50
FOCACCIA ROSMARY AND SEA SALT (*V) per portion.....	£ 1.50
CROSTINI'S one of each of the following.....	£ 6.80
<i>Wild mushrooms and goat's cheese</i>	
<i>Tomato and rocket</i>	
<i>Pesto and prosciutto</i>	

ANTIPASTI FREDDI

BURRATA CON MELONE E PROSCIUTTO	£ 11.95
<i>Creamy burrata mozzarella served with sweet cantaloupe melon, prosciutto di San Daniele, toasted pistachio with mint and oregano dressing</i>	
INSALATA TRI COLORE (*V)	£ 7.95
<i>A salad of beef tomatoes served with buffalo mozzarella, sliced avocado, seasoned with fresh basil and olive oil</i>	
LOBSTER MONTE CARLO	£ 15.00
<i>Ripe avocado, served with smoked salmon, Lobster tail and baby prawns with a seafood dressing and fresh lemon</i>	
ANTIPASTO MISTO	£ 12.95
<i>A selection of Italian hams and Salami's, served with rocket lettuce, laced with balsamic vinegar and topped shavings of parmesan, Mozzarella, Sun dried tomatoes, marinated artichokes and olives</i>	
INSALATA PANZANILLA CON MOZZARELLA DI BUFALA (*V)	£ 8.95
<i>Salad of vine tomatoes served with sliced red onion, basil, crisp croutons and roasted black olives, buffalo mozzarella and dressed with extra virgin olive oil and raspberry wine vinegar</i>	

ANTIPASTI CALDI

GAMBERONI ALL'AGLIO	£ 9.90
<i>King prawns pan seared with garlic in olive oil seasoned with chopped parsley, fresh lemon and served with a white wine and butter sauce</i>	
COZZE CON SAMBUCA E PEPERONCINI	£ 8.10
<i>Mussels steamed with chopped garlic, hint of Sambuca liquor, lemon zest and chilli peppers</i>	
CALAMARI CON ZUCCHINE FRITTE	£ 8.95
<i>Fried crispy squid with courgette lightly dusted with garlic, sea salt and cayenne pepper, served with fresh lemon</i>	
CAPELANTE CON PANCETTA E PUREA DI PISELLI	£ 11.95
<i>Seared king scallops, served on a mint pea puree, topped with crisp bacon and parsnip crisps</i>	
SALSICCIA PICCANTE CON LENTICCHIE	£ 7.25
<i>Spicy Italian Sausage, served with braised lentils and shavings of Parmesan cheese</i>	

* (V) = Vegetarian options

Please ask your waiter for advice on allergens.

All prices are inclusive of VAT. Management reserve the right to refuse service without explanation. 10% discretionary service charge will be added to your bill.

ZUPPA

ZUPPA DEL GIORNO £ 6.50
(Please ask your waiter)

PASTE

	STARTER	MAIN COURSE
SPAGHETTI CON RAGÙ E SCAMORZA £ 6.90 £ 11.80 <i>Spaghetti served with a 24 hour braised rich beef Ragù sauce, topped with smoked mozzarella</i>		
SPAGHETTI ALLA CREMA D'ARAGOSTA £ 12.20 £ 16.95 <i>Spaghetti served with a rich lobster cream sauce tossed with lobster, braised fennel and topped with crisp root vegetable nest</i>		
GNOCCHI CON GORGONZOLA, ARANCIA E VODKA (*V) £ 7.70 £ 11.90 <i>Gnocchi served with a Gorgonzola, chopped sage and vodka creamy sauce, infused with orange zest</i>		
TAGLIOLINI CON GRANCHIO & CAPESANTE £ 10.20 £ 15.50 <i>Thin fresh pasta served with seared scallops, fresh crabmeat, butter, seasoned with soft green peppercorns and fresh dill</i>		
TORTELLONI AI FUNGHI SELVATICI (*V) £ 9.20 £ 13.85 <i>Parcels of fresh pasta filled with ricotta and spinach served in a wild forest mushroom sauce, seasoned with fresh sage and hint of cream</i>		
TORTELLONI DI ANATRA BRASATA £ 11.50 £ 16.10 <i>Fresh parcels of pasta filled with braised duck served in a rich tomato sauce with stewed onions, basil, marjoram and crisp smoked pancetta</i>		
RAVIOLI CON PISELLI AL PROFUMO DI MENTA (*V) £ 9.20 £ 14.85 <i>Fresh parcels of pasta filled with pea puree and shallots, served in light mint butter, with steamed asparagus and pea shoots</i>		
RAVIOLI NERI AL GRANCHIO £ 11.50 £ 16.50 <i>Back pasta parcels served filled with crab served with a light garlic cream sauce laced with baby prawns dill and milled red pepper</i>		
LASAGNE ALLA SICILIANA £ 9.20 £ 13.85 <i>Fresh home-made Sicilian lasagne with salami, garden peas, ham, mozzarella, laced with tomato and chopped Parmesan</i>		
FETTUCCINE AL SALMONE £ 9.20 £ 13.85 <i>Ribbons of pasta, served with sliced smoked salmon, fresh salmon, seasoned with fresh dill, vodka, paprika and a hint of cream</i>		
PENNE ALL'ARRABBIATA (*V) £ 6.90 £ 10.80 <i>Penne pasta served with pan seared garlic, chopped chili pepper, seasoned with fresh basil and laced with tomato</i>		
PENNE ALL'ORTOLANA £ 7.95 £ 13.50 <i>Penne served with roasted red peppers, crispy pancetta, thyme, chopped garlic, laced with tomato, saffron and a hint of cream</i>		
LINGUINE ALLA PESCATORA £ 11.90 £ 16.95 <i>Linguine served with a selection of king prawns, mussels, clams, scallops and Langoustine, seasoned with tomato, oregano and garlic</i>		
LINGUINE CON PESTO (*V) £ 6.95 £ 11.90 <i>Linguine served in a Pesto sauce, hint of cream</i>		
RISOTTO AI PORCINI E TARTUFO (*V) £ 11.20 £ 15.95 <i>A creamy risotto of porcini mushrooms, wild mushrooms and truffle, parmesan and parsley</i>		
RISOTTO DI SCAMPI E PISELLI (*V) £ 11.20 £ 15.95 <i>A creamy risotto served with scampi, ginger garden peas and chopped tomato, seasoned with a hint of tarragon</i>		

We have gluten free Penne & Spaghetti pasta which can be served with a sauce of your choice

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GRIGLIA E SPECIALITÀ DI CARNE

CHATEAUBRIAND	£ 51.50
<i>Served with frits and béarnaise sauce (for two persons)</i>	
FILETTO DI MANZO 10oz	£ 24.50
<i>10oz Fillet steak char grilled</i>	
SIRLOIN 9oz	£ 19.95
<i>9oz Sirloin steak char grilled</i>	
STEAK ACCOMPLIMENTS	£ 3.50
* Funghi, Rich Wild mushroom black truffle and porcini sauce	
* Peppercorn, Soft green peppercorn sauce	
* Béarnaise sauce	
FILETTO DI MANZO CON FUNGHI SELVATICI	£ 27.90
<i>Fillet of beef wrapped in Parma ham, topped with shavings of parmesan cheese and served with pan seared wild mushrooms, seasoned with fresh mint, garlic and dressed with white truffle oil</i>	
FIorentina in Padella	£ 26.45
<i>T bone steak, served pan seared with fresh sage, sliced garlic and milled black pepper</i>	
FEGATO IN PADELLA CON BURRO E SALVIA	£ 19.95
<i>Calves liver pan seared with fresh sage black butter, served with a spring onion mash</i>	
FEGATO ALLA VENEZIANA	£ 19.95
<i>Calves liver sautéed with braised onions, fresh sage, served in a white wine sauce</i>	
FILETTO D'AGNELLO AL PEPE	£ 18.35
<i>Rack of lamb coated in crushed black and red peppercorns, pistachio nuts and glazed with a hint of honey and balsamic reduction</i>	
BOCCONCINO CON GORGONZOLA E RUCOLA	£ 22.50
<i>Sliced beef in a sauce of garlic, rosemary, Gorgonzola, served with rocket and shavings of Parmesan</i>	
TAGLIATA DI POLLO CON FUNGHI SELVATICI E AGLIO	£ 16.10
<i>Sliced breast of chicken, oven roasted with wild mushrooms, seasoned with crushed garlic, fresh rosemary, flamed with white wine and laced with a hint of cream</i>	
SALTIMBOCCA ALLA ROMANA	£ 15.50
<i>Medallions of veal, topped with Parma ham, pan fried with butter, fresh sage and flamed with white wine</i>	
POLLO ALLA MILANESE CON FINOCCHIO E RUCOLA	£ 15.95
<i>Breast of chicken coated in breadcrumbs, served with a fennel, lemon and rocket salad</i>	
POLLO CON PANCETTA, LIMONE E TIMO	£ 16.95
<i>Breast of chicken, wrapped in bacon and oven roasted with lemon and thyme, served with a pesto mash</i>	

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PESCE

SALMONE E COZZE ALLO ZENZERO	£ 17.10
<i>Filet of scotch Salmon, served with a ginger cream sauce, mussels and tarragon</i>	
LOBSTER CON BURRO ALLE ERBE E AGLIO	£ 29.95
<i>Whole lobster served steamed, topped with a lime zest herb and garlic butter</i>	
CAPELANTE IN PADELLA CON SALVIA E CAPPERI	£ 24.10
<i>King scallops pan seared with fresh sage, caper berries and butter, served with rocket</i>	
BRANZINO CON BURRO AL CORIANDOLO	£ 21.95
<i>Fillets of Sea bass pan seared, served on mash potato, topped with a coriander butter</i>	
BRANZINO CON SALSA VERDE	£ 21.95
<i>Fillets of Sea bass pan seared, served in a fresh herb oil, on crushed new potatoes</i>	

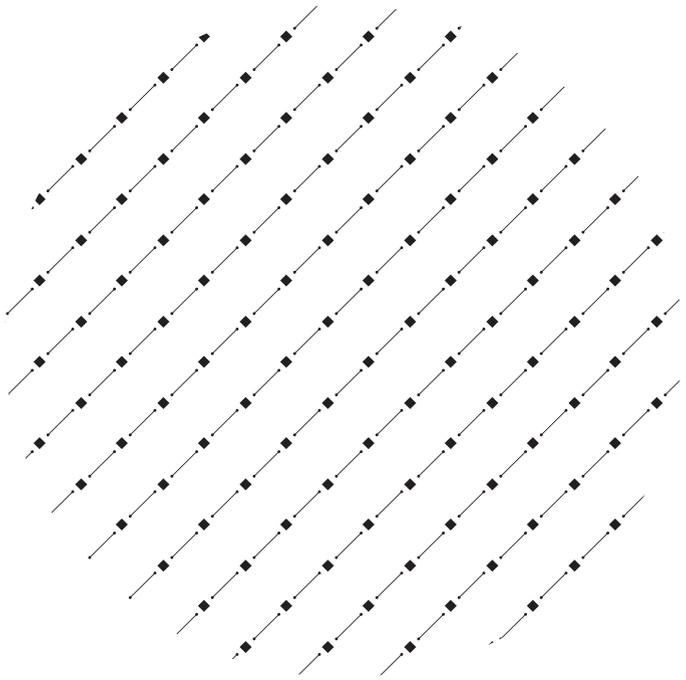
VEGETALI E INSALATE

VEGETALI DEL GIORNO	£ 4.10
<i>A selection of fresh seasonal garden vegetables</i>	
SAUTÉ	£ 3.10
FRENCH FRIES	£ 3.10
TRUFFEL AND PARMESAN FRIES	£ 4.95
BAKED ROSEMARY MASH	£ 3.35
BLUE CHEESE MASH	£ 3.35
BLACK TRUFFLE MASH	£ 4.95
SPINACH	£ 3.10
BROCCOLI	£ 3.00
MANGETOUT	£ 3.00
RUCOLA E PARMIGIANO (*V)	£ 4.95
<i>Rocket lettuce, laced with balsamic vinegar, olive oil, topped with shavings of Parmesan cheese</i>	
TOMATO AND RED ONION SALAD (*V)	£ 4.45
<i>With basil, olive oil and balsamic vinegar</i>	
MIXED SALAD (*V)	£ 4.10
<i>Dressed with olive oil and white wine vinegar</i>	
GREEN SALAD (*V)	£ 4.10
<i>Dressed with olive oil and white wine vinegar</i>	

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Amerigo Vespucci

