

\*(V) = Vegetarian options / \*(VEGAN). Some ingredients may include soya and G M modified items. Please ask your waiter for advice on allergens.  
All prices are inclusive of VAT. Management reserve the right to refuse service without explanation. 12.5% discretionary service charge will be added to your bill.

**PER IL TAVOLO / FOR THE TABLE**

- 4.00 MARINATED OLIVES (\*V/VEGAN)
- 6.50 BRUSCHETTA (\*V)
- 4.00 GARLIC BREAD (\*V)

- 2.00 FOCACCIA ROSMARY & SEA SALT (\*V) per portion
- 7.80 CROSTINI'S one of each of the following  
Wild mushrooms and goat's cheese Tomato and rocket  
Pesto and prosciutto
- 8.95 TRUFFLE ARRANCINI  
Crisp rice balls filled with mozzarella & truffle

**ANTIPASTI FREDDI**

- 13.95 BURRATA CON POMODORI E CIABATTA  
Creamy burrata served with sweet cherry tomatoes, olive oil, oregano, basil, pine nuts and sweet balsamic, served with toasted ciabatta
- 10.95 INSALATA TRI COLORE (\*V)  
A salad of beef tomatoes served with buffalo mozzarella, sliced avocado, seasoned with fresh basil and olive oil
- 17.95 LOBSTER MONTE CARLO  
Ripe avocado, served with smoked salmon, Lobster tail and baby prawns with a seafood dressing and fresh lemon
- 13.95 ANTIPASTO MISTO  
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

**ANTIPASTI CALDI**

- 15.95 GAMBERONI ALL'AGLIO  
King prawns pan seared with garlic in olive oil seasoned with chopped parsley, fresh lemon and served with a white wine and butter sauce
- 12.95 COZZE ALLA PROVINCIALE  
Mussels steamed with chopped garlic, fresh tomato, white wine, oregano and fresh parsley
- 14.95 CALAMARI CON ZUCCHINE FRITTE  
Fried crispy squid with courgette lightly dusted with garlic, sea salt and cayenne pepper, served with fresh lime
- 15.95 CAPESANTE CON PANCETTA E PUREA DI PISELLI  
Seared king scallops, served on a mint pea puree, topped with crisp bacon and parsnip crisps
- 11.95 SALSICCIA PICCANTE CON LENTICCHIE  
Spicy Italian Sausage, served with braised lentils and shavings of Parmesan cheese

**ZUPPA (Please ask your waiter) ZUPPA DEL GIORNO(\*V/VEGAN) 7.50**

**PASTE**

STARTERS MAINS

- 7.90 12.90 SPAGHETTI CON RAGÙ E SCAMORZA  
Spaghetti served with a 24 hour braised rich beef Ragù sauce, topped with smoked mozzarella
- 15.20 21.95 SPAGHETTI ALLA CREMA D'ARAGOSTA  
Spaghetti served with a rich lobster cream sauce tossed with lobster, braised fennel and topped with crisp root vegetable nest
- 7.70 12.90 GNOCCHI CON GORGONZOLA, ARANCIA E VODKA (\*V)  
Gnocchi served with a Gorgonzola, chopped sage and vodka creamy sauce, infused with orange zest
- 11.90 19.50 TAGLIOLINI CON GRANCHIO & CAPESANTE  
Thin fresh pasta served with seared scallops, fresh crabmeat, butter, seasoned with soft green peppercorns and fresh dill
- 9.20 14.85 TORTELLONI AI FUNGHI SELVATICI (\*V)  
Parcels of fresh pasta filled with ricotta and spinach served in a wild forest mushroom sauce, seasoned with fresh sage and hint of cream
- 11.50 17.95 TORTELLONI DI ANATRA BRASATA  
Fresh parcels of pasta filled with braised duck served in a rich tomato sauce with stewed onions, basil, marjoram and crisp smoked pancetta
- 9.20 14.95 RAVIOLI CON POMODORO (\*V/VEGAN)  
Vegan fresh parcels of pasta filled with pea puree and shallots, served in light tomato sauce with sundried tomatoes and fresh basil
- 14.20 19.95 RAVIOLI NERI AL GRANCHIO  
Black pasta parcels served filled with crab served with a light garlic cream sauce laced with baby prawns dill and milled red pepper

STARTERS MAINS

- 9.20 13.85 LASAGNE ALLA SICILIANA  
Fresh home-made Sicilian lasagne with salami, garden peas, ham, mozzarella, laced with tomato and chopped Parmesan
- 10.20 15.50 FETTUCCINE AL SALMONE  
Ribbons of pasta, served with sliced smoked salmon, fresh salmon, seasoned with fresh dill, vodka, paprika and a hint of cream
- 6.90 11.80 PENNE ALL'ARRABBIATA (\*V/VEGAN)  
Penne pasta served with pan seared garlic, chopped chili pepper, seasoned with fresh basil and laced with tomato
- 7.95 14.00 SPAGHETTI ALL'ORTOLANA  
Spaghetti served with roasted red peppers, crispy pancetta, thyme, chopped garlic, laced with tomato, saffron and a hint of cream
- 15.20 21.95 LINGUINE ALLA PESCATORA  
Linguine served with a selection of king prawns, mussels, clams, scallops and Langoustine, seasoned with tomato, oregano and garlic
- 7.95 12.90 ORECCHIETTE CON PESTO (\*V)  
Orecchiette served in pesto sauce, touch of cream, sundried tomatoes, topped with crushed pistachio nuts
- 11.20 15.95 RISOTTO AI PORCINI E TARTUFO (\*V)  
A creamy risotto of porcini mushrooms, wild mushrooms and truffle, parmesan and parsley
- 11.20 15.95 RISOTTO DI SCAMPI E PISELLI  
A creamy risotto served with scampi, ginger garden peas and chopped tomato, seasoned with a hint of tarragon.

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

**GRIGLIA E SPECIALITÀ DI CARNE**

- 57.50 CHATEAUBRIAND  
Served with frits and béarnaise sauce (for two persons)
- 31.50 FILETTO DI MANZO 10OZ  
10oz Fillet steak char grilled
- 26.95 SIRLOIN 9OZ  
9oz Sirloin steak char grilled
- 3.50 STEAK ACCOMPLIMENTS  
\*Funghi, Rich Wild mushroom black truffle and porcini sauce \*Peppercorn, Soft green peppercorn sauce \*Béarnaise sauce
- 35.50 FILETTO DI MANZO CON FUNGHI SELVATICI  
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
- 35.50 FIORENTINA IN PADELLA  
T bone steak, served pan seared with fresh sage, sliced garlic and milled black pepper
- 21.00 FEGATO IN PADELLA CON BURRO E SALVIA  
Calves liver pan seared with fresh sage black butter, served with a spring onion mash
- 21.00 FEGATO ALLA VENEZIANA  
Calves liver sautéed with braised onions, fresh sage, served in a white wine sauce
- 24.95 FILETTO D'AGNELLO AL PEPE  
Rack of lamb coated in crushed black and red peppercorns, pistachio nuts and glazed with a hint of honey and balsamic reduction
- 26.50 BOCCONCINO CON GORGONZOLA E RUCOLA  
Sliced beef in a sauce of garlic, rosemary, Gorgonzola, served with rocket and shavings of Parmesan
- 18.10 TAGLIATA DI POLLO CON FUNGHI SELVATICI E AGLIO  
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
- 16.50 SALTIMBOCCA ALLA ROMANA  
Medallions of veal, topped with Parma ham, pan fried with butter, fresh sage and flamed with white wine
- 17.95 POLLO ALLA MILANESE CON FINOCCHIO E RUCOLA  
Breast of chicken coated in breadcrumbs, served with a fennel, lemon and rocket salad
- 17.95 POLLO CON PANCETTA, LIMONE E TIMO  
Breast of chicken, wrapped in bacon and oven roasted with lemon and thyme, served with a pesto mash



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**PESCE**

- £ 25.90 SALMONE E COZZE ALLO ZENZERO  
Filet of scotch Salmon, served with a ginger cream sauce, mussels and tarragon
- (Market Price) LOBSTER CON BURRO ALLE ERBE E AGLIO
- £ 27.50 CAPESANTE IN PADELLA CON SALVIA E CAPPERI  
King scallops pan seared with fresh sage, caper berries and butter, served with rocket
- £ 25.90 BRANZINO CON BURRO AL CORIANDOLO  
Fillets of Sea bass pan seared, served on mash potato, topped with a coriander butter
- £ 25.90 BRANZINO CON SALSIA VERDE  
Fillets of Sea bass pan seared, served in a fresh herb oil, on crushed new potatoes

**VEGETALI E INSALATE**

- 4.95 VEGETALI DEL GIORNO  
A selection of fresh seasonal garden vegetables
- 4.95 SAUTÉ
- 4.95 FRENCH FRIES
- 5.50 TRUFFEL AND PARMESAN FRIES
- 4.95 BAKED ROSEMARY MASH
- 4.95 BLUE CHEESE MASH
- 5.95 BLACK TRUFFLE MASH
- 3.95 SPINACH
- 3.95 BROCCOLI
- 3.95 MANGETOUT
- 4.95 RUCOLA E PARMIGIANO (\*V)  
Rocket lettuce, laced with balsamic vinegar, olive oil, topped with shavings of Parmesan cheese
- 5.95 TOMATO AND RED ONION SALAD (\*V)  
With basil, olive oil and balsamic vinegar
- 4.95 MIXED SALAD (\*V)  
Dressed with olive oil and white wine vinegar
- 4.95 GREEN SALAD (\*V)  
Dressed with olive oil and white wine vinegar

# Amerigo Vespucci



## PROSECCO

7.95	30.95	NERELLO MASCALESE, Pink Prosecco
7.90	30.95	PROSECCO BRUT, Favola

## ROSÉ

8.05	10.20	29.50	ITALIAN, ROSÉ - Terre Siciliane
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## ITALIAN WHITE WINES

6.10	7.90	20.00	AMERIGO HOUSE
7.45	10.95	28.50	PINOT GRIGIO, Friuli - Tenuta Ca' Bolani, DOC
		27.50	PINOT GRIGIO, Blush, DOC
7.45	10.95	28.50	SAUVIGNON, Friuli - Tenuta Ca' Bolani, DOC
9.45	13.30	37.00	GAVI, San Silvestro, DOCG
6.85	9.05	28.00	PECORINO, LE CASTE, ABRUZZO
		30.00	VERMENTINO, Maremma Toscana - Calasole
7.45	10.95	28.50	CHARDONNAY, Friuli - Tenuta Ca' Bolani, DOC
		36.50	CHARDONNAY "PRINCIPI DI BUTERA"

## ITALIAN RED WINES

6.10	7.90	20.00	AMERIGO HOUSE
		37.95	RIPASSO VALPOLICELLA SUPERIORE, ZoniN
		59.95	AMARONE CLASSICO, Veneto - Zonin, DOC
7.00	9.00	28.95	BARBERA D'ASTI, Castello del Poggio, DOC
		34.00	PINOT NOIR, Tenuta il Bosco
8.75	11.90	35.00	MERLOT, Friuli - Tenuta Ca' Bolani, DOC
		49.95	BAROLO, DOCG
7.45	9.30	29.50	SALICE SALENTINO, Puglia, DOC
10.25	13.60	40.00	CHIANTI RISERVA, Cantina Bunacchi
		70.00	BRUNELLO DI MONTALCINO, Carpineto
		34.50	NEGROAMARO SALENTO
7.20	9.40	29.35	SASSEO PRIMITIVO DELLA PUGLIA
9.60	12.80	37.00	CABERNET SAUVIGNON "PRINCIPI DI BUTERA"
		37.00	NERO D'AVOLA "PRINCIPI DI BUTERA"
		35.00	MONTEPULCIANO D'ABRUZZO LA PIETRAJA
		35.95	CANNONAU DI SARDEGNA, DOC

## FRENCH WINES

36.90	SANCERRE TRADITION
52.90	CHATEAUNEUF-DU-PAPE
	Rhone Valley - Domaine de la Solitude

## SPANISH

38.50	RIOJA RESERVA ONDARRE
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## NEW WORLD WINES

7.00	9.30	28.90	SAUVIGNON BLANC TIERRA ANTICA, Chile
		27.65	SHIRAZ, WILLIAM ROBERTSON
		31.00	MALBEC PRETTY

## DESSERT WINES

8.50	36.50	MOSCATO D'ASTI 75cl.
13.40	63.00	VIN SANTO DEL CHIANTI CLASSICO 500ml.

## CHAMPAGNE

14.95	49.90	FRANCOISE MONAY, Brut Champagne
	63.00	TAITTINGER, Brut Reserve
	86.00	LAURENT PERRIER, Cuvee Rose
	220.00	DOM PERIGNON, Cuvee Moet





Amerigo Vespucci

RESTAURANT & BAR



# Amerigo Vespucci

 175ml	 250ml	 Bottle
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