

*(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	MARINATED OLIVES (*V/VEGAN)
7	BRUSCHETTA (*V)
4	GARLIC BREAD (*V)
2	FOCACCIA ROSMARY & SEA SALT (*V) per portion

ANTIPASTI FREDDI	ANTIPASTI CALDI
14	BURRATA CON POMODORI E CIABATTA (*V) Creamy burrata served with sweet cherry tomatoes, olive oil, oregano, basil, pine nuts and sweet balsamic, served with toasted ciabatta
12	INSALATA TRI COLORE (*V) A salad of beef tomatoes served with buffalo mozzarella, sliced avocado, seasoned with fresh basil and olive oil
18	LOBSTER MONTE CARLO Ripe avocado, served with smoked salmon, Lobster tail and baby prawns with a seafood dressing and fresh lemon
14	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

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

PASTE		STARTERS		MAINS	
8	13	9	15	13	SPAGHETTI CON RAGÙ E SCAMORZA Spaghetti served with a 24 hour braised rich beef Ragu sauce, topped with smoked mozzarella
15	23	11	16	23	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
11	16	7	12	16	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
12	18	8	14	18	TORTELLONI DI MANZO BRASATA E TARTUFO NERO Fresh parcels of pasta filled with braised beef & black truffle, served in a rich tomato sauce with stewed onions, basil, marjoram and crisp smoked pancetta
9	15	15	23	15	RAVIOLI CON POMODORO (*V/VEGAN) Vegan fresh parcels of pasta filled with beetroot & sweet potato, served in light tomato sauce with sundried tomatoes and fresh basil
15	20	8	14	20	RAVIOLI NERI AL SALMONE Black pasta parcels served filled with salmone served with a light garlic cream sauce laced with baby prawns dill, tarragon and milled red pepper
		11	16		

(We have gluten free spaghetti & Penne pasta which can be served with a sauce of your choice.)

GRIGLIA E SPECIALITÀ DI CARNE	
58	CHATEAUBRIAND Served with frits and béarnaise sauce (for two persons)
32	FILETTO DI MANZO 10OZ 10oz Fillet steak char grilled
29	RIB-EYE STEAK 12OZ 12oz Rib- eye Steak char grilled
4	STEAK ACCOMPLIMENTS *Funghi, Rich Wild mushroom black truffle and porcini sauce *Peppercorn, Soft green peppercorn sauce *Béarnaise sauce
36	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
37	FIorentina IN PADELLA T bone steak, served pan seared with fresh sage, sliced garlic and milled black pepper
22	FEGATO IN PADELLA CON BURRO E SALVIA Calves liver pan seared with fresh sage black butter, served with a spring onion mash
26	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
27	BOCCONCINO CON GORGONZOLA E RUCOLA Sliced beef in a sauce of garlic, rosemary, Gorgonzola, served with rocket and shavings of Parmesan
19	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
17	SALTIMBOCCA ALLA ROMANA Medallions of veal, topped with Parma ham, pan fried with butter, fresh sage and flamed with white wine
18	POLLO ALLA MILANESE CON FINOCCHIO E RUCOLA Breast of chicken coated in breadcrumbs, served with a fennel, lemon and rocket salad

PESCE

27 **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 **BRANZINO CON BURRO AL CORIANDOLO**
Fillets of Sea bass pan seared, served on mash potato, topped with a coriander butter

29 **GAMBERONI ALLA GRAN CARUSSO**
King Prawns pan served with fresh tarragon, shallots, dill, mushrooms, dijon mustard & hint of cream topped with parmesan cheese and lightly grilled, served with mustard mash



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VEGETALI E INSALATE

5 **VEGETALI DEL GIORNO**
A selection of fresh seasonal garden vegetables

5 **SAUTÉ**

5 **FRENCH FRIES**

7 **TRUFFEL AND PARMESAN FRIES**

5 **BAKED ROSEMARY MASH**

5 **BLUE CHEESE MASH**

6 **BLACK TRUFFLE MASH**

5 **SPINACH**

5 **BROCCOLI**

5 **MANGETOUT**

6 **RUCOLA E PARMIGIANO (*V)**
Rocket lettuce, laced with balsamic vinegar, olive oil, topped with shavings of Parmesan cheese

6 **TOMATO AND RED ONION SALAD (*V)**
With basil, olive oil and balsamic vinegar

5 **MIXED SALAD (*V)**
Dressed with olive oil and white wine vinegar

5 **GREEN SALAD (*V)**
Dressed with olive oil and white wine vinegar



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PROSECCO

9		32	NERELLO MASCALESE, Pink Prosecco
9		32	PROSECCO BRUT, Favola

ROSÉ

9	12	29	SYROSA MAREMMA ROSE
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WHITE WINES

7	9	21	AMERIGO HOUSE
8	13	29	PINOT GRIGIO, Friuli - Tenuta Ca' Bolani, DOC
		29	PINOT GRIGIO, Blush, DOC
8	9	29	SAUVIGNON, Friuli - Tenuta Ca' Bolani, DOC
10	14	37	GAVI, San Silvestro, DOCG
8	10	29	PECORINO, LE CASTE, ABRUZZO
		30	VERMENTINO, Maremma Toscana - Calasole
8	12	29	CHARDONNAY, Friuli - Tenuta Ca' Bolani, DOC
		37	CHARDONNAY "PRINCIPI DI BUTERA"
		37	SANCERRE TRADITION

RED WINES

7	9	21	AMERIGO HOUSE
		38	RIPASSO VALPOLICELLA SUPERIORE, ZoniN
		60	AMARONE CLASSICO, Veneto - Zonin, DOC
8	12	29	BARBERA D'ASTI, Castello del Poggio, DOC
		34	PINOT NOIR, Tenuta il Bosco
9	13	35	MERLOT, Friuli - Tenuta Ca' Bolani, DOC
		50	BAROLO, DOCG
11	14	41	CHIANTI RISERVA, Cantina Bunacchi
		70	BRUNELLO DI MONTALCINO, Carpineto
9	12	35	SASSEO PRIMITIVO DELLA PUGLIA
10	14	37	CABERNET SAUVIGNON "PRINCIPI DI BUTERA"
		37	NERO D'AVOLA "PRINCIPI DI BUTERA"
		35	MONTEPULCIANO D'ABRUZZO LA PIETRAJA
		36	CANNONAU DI SARDEGNA, DOC
		53	CHATEAUNEUF-DU-PAPE Rhone Valley - Domaine de la Solitude
		37	RIOJA RESERVA ONDARRE
		30	MALBEC PRETTY

DESSERT WINES

9		37	MOSCATO D'ASTI 75cl.
14		63	VIN SANTO DEL CHIANTI CLASSICO 500ml

CHAMPAGNE

15		50	FRANCOISE MONAY BRUT CHAMPAGNE
		70	LAURENT PERRIER BRUT CHAMPAGNE
		87	LAURENT PERRIER, Cuvée Rosé
		220	DOM PERIGNON, Cuvée Moet

