

Mezze Boards

Vegetarian: hummus, roasted vegetables, olives, bread, oils and balsamic	10
Charcuterie: prosciutto, salami milano, bresaola, olives, bread, oils and balsamic	12
Fritto Misto: olives, aioli, roquette	14

Starters

Marinated Olives	5
Dough Balls: garlic butter	5
Chef's Seasonal Soup	9
Bruschetta: tomatoes, mozzarella, basil	9
Whitebait: crusty bread, green mayonnaise	9
Sardines: grilled sardines, garlic butter	9.5
Parma Ham: melon, balsamic syrup	9
Tomato & Buffalo Mozzarella Salad	9
Grilled Goats' Cheese: beetroot puree, pickled baby beets, micro herbs	8
Gin Cured Salmon: cucumber, horseradish cream, mixed leaves	12
Amalfi Salad: tomato, red onion, olives, goats cheese, lettuce, croutons, dressing	9

Risotto

Funghi: wild mushrooms, cream, truffle oil	14
Chicken: garlic, sun dried tomatoes, peppers, truffle shavings	16
Frutti di Mare: tomato, mixed seafood with tiger prawns, mussels, clams	18



FOOD SERVED 6pm - 9pm

Pasta

Spaghetti Aglio E Olio: garlic, chilli, parsley, olive oil	11
Penne Arrabiata: tomato, garlic, chillies	11
Add chicken	4
Tagiatelle Pesto: pesto cream, toasted pine nuts	12
Spaghetti Carbonara: pancetta, eggs, cream, parmesan cheese	12.5
Spaghetti Marinara: cherry tomatoes, prawns, salmon, clams, mussels	17
Tagliatelle Bolognese: beef ragout	12
Lasagne: layers of pasta, bolognese sauce, béchamel, cheese	14.5
Cannelloni: ricotta & spinach, filled pasta tube in a creamy tomato sauce	14
Spaghetti Vongole: clams, garlic oil, parsley, lemon	16
Chicken Milanese: bread crumbed chicken breast, with spaghetti pomodoro	18

Sides

Fries	5.5
Mixed Vegetables	5.5
Mixed Leaf Salad	5.5
New Potatoes	5.5
Garlic Bread	7
Garlic Bread & Cheese	9

Kids

Penne Pomodoro	9
Spaghetti Bolognese	9
Spaghetti Carbonara	9
Margherita: 6"	10
<i>For under 12 year olds only</i>	

Pizzas

Margherita: tomato, mozzarella, basil, parmesan	16
Hawaiian: tomato, mozzarella, pineapple, ham	17
Four Cheese: mozzarella, gorgonzola, parmesan, ricotta	17
Milano: tomato, mozzarella, salami, N'Duja, red peppers	17
Alla Norma: tomato, mozzarella, charred aubergine & brie	18
Volcano: tomato, mozzarella, N'Duja, red peppers, fresh chilli, basil, gorgonzola,	18
Chicken & Sweetcorn: tomato, mozzarella, portabella mushroom, parmesan, oregano	18
Puttanesca: tomato, mozzarella, anchovy & olive	18
King Prawn: tomato, mozzarella, fresh chilli	19

Specials

Chicken Breast: wild mushroom, madeira cream sauce, vegetables, new potatoes	19
Sirloin Steak 8oz: hand cut chips, tomato, portobello mushroom	30.5
Add Sauce: mushroom cream, blue cheese or peppercorn	4.5
Marinated Rump of Lamb: baby gem, tomato, anchovy, black olive, new potatoes	28
Slow Cooked Pork Belly: mashed potatoes, apple puree, hispi cabbage, spring onions, cider jus	18.5
Whole King Prawns: garlic butter, bread, salad, lemon	27.5
Pan Seared Stone Bass: new potatoes, green beans, caper butter sauce	25
Tuna Nicoise: tuna steak, anchovies, free range egg, olives, tomato, mixed leaves, house dressing	24
Fillet of Hake: crushed new potatoes, sugar snap peas, tender stem broccoli	22
Potato Gnocchi: asparagus, olive, tomato, roquette	17

Should you have any concerns about food allergens or intolerances, please talk to a member of staff before ordering your food or drink. We can provide an allergen chart for all of our dishes if needed. A 10% service charge will be added to your bill, which will be shared with the whole team.

Amatti
VIEW
ITALIAN RESTAURANT