

MENU  
**Amore**

*with love, from Italy*



*Carluccio's*

# MENU Amore

8TH FEBRUARY - 14TH FEBRUARY  
3 COURSES £22.95

## APERITIVO

### PROSECCO, SANTA SARA, VENETO £5.50/£25.95

Created especially for us - and named after Sarah, who works at Carluccio's. Crisp, dry and delicate.

### FERRARI, MAXIMUM ROSÉ NV, TRENTO £37.50

Ferrari's classic rosé - Pinot Noir with a hint of Chardonnay.

### MILANESE G&T £7.50

Malfy Italian Gin, Campari, Fever Tree Mediterranean tonic, lime.

### VERMOUTH & TONIC £5.95

Martini Riserva Rubino, Fever Tree Mediterranean tonic, lime.

## WINES

### PINOT NOIR, SARTORI, VENETO £5.80/£8.00/£21.50

A soft, fruity and versatile red.

### CUSTOZA DOC, SARTORI, VENETO £5.80/£8.00/£21.50

A fresh and elegant regional white blend - one of Northern Italy's best kept secrets!

## SIDES

### ROSEMARY & GARLIC ROASTED POTATOES £3.50

### BROCCOLINI £3.95 (V) (VG) (GF)

### GREEN BEANS £3.50 (V) (VG) (GF)

### SPINACI £3.50 (V) (VG) (GF)

### INSALATA MISTA £3.95 (V) (VG) (GF)

### INSALATA VERDE £4.50 (VG) (GF)

(V) = Vegetarian (VG) = Vegan

(VO) = Can be made vegetarian or vegan, please ask your server

(GF) = Gluten free

(GO) = Can be made gluten free

## STARTERS

### BEETROOT TORTELLONI

A twist on a traditional dish from near the Dolomites. Tortelloni filled with beetroot and ricotta served in a goat's cheese & poppy seed sauce with crushed walnuts. (V)

### PROSCIUTTO & ZUCCA

Warm butternut squash and sage, topped with prosciutto Gran Sasso, pumpkin seeds and ricotta salata. Drizzled with aged balsamic vinegar from our deli. (GF)

### CROSTINI AI FUNGHI

Sautéed mushrooms & kale in garlic and chilli served on toasted ciabatta. (V) (VG) (GO)

### ANTIPASTI TO SHARE

A selection of our favourite deli products to share - Prosciutto Gran Sasso, spicy salami, Buffalo mozzarella, roasted peppers with garlic, tomato and onion, beetroot & butternut squash with goat's cheese, mixed olives, mint & garlic marinated green beans, rocket and focaccia. (GO)

## MAINS

### LOBSTER LINGUINE

A half lobster tail served on linguine tossed in a lobster butter sauce with sautéed cherry tomatoes, broccoli, white wine and a hint of chilli. Finished with tarragon oil.

Full lobster tail £5.00 supplement.

### OSSOBUCO ALLA MILANESE

Traditional British rose veal shank braised in a sauce of red wine, tomato and orange zest. Served with saffron risotto.

£3.50 supplement. (GF)

### ORECCHIETTE AL CAVOLFIORE

Orecchiette pasta tossed in cauliflower sauce, sautéed kale, chilli and roasted turmeric cauliflower florets. Topped with capers and garlic & herb breadcrumbs. (V) (VG)

### SALTIMBOCCA

A chicken escalope topped with 14-month aged prosciutto Gran Sasso and sage, with a white wine sauce. Served with roasted potatoes tossed in pesto and rocket.

## DESSERTS

### CHERRY & ALMOND TORTA

A moist slice of cherry & almond torta served warm with raspberry coulis. (V) (VG)

### PASSION FRUIT PANNA COTTA

Homemade passion fruit flavoured set cream served with crushed meringue, raspberry coulis, fresh raspberries and blueberries. (GF)

### CHOCOLATE BOARD TO SHARE

A sharing board of our favourite Italian chocolates from our deli - slices of rich and crunchy dark chocolate & hazelnut tarocco, smooth milk chocolate gianduiotti, biscotti al cacao, chocolate truffles and dark chocolate dipped strawberries. (V)