



Amerigo Vespucci

FINEST ITALIAN CUISINE

Antipasti Freddi

Involtini di Salmone Affumicato con Rucola e Granchio £9.45

Rocket lettuce dressed with olive oil and served with sliced smoked salmon, fresh crab meat and lemon juice

Grigliata di Vegetali Marinati con Polenta £8.95

A selection of fresh grilled vegetables marinated with virgin olive oil and seasoned with fresh basil, served with grilled polenta

Polenta Grigliata con prosciutto San Daniele £7.95

Char grilled polenta served with sliced parma ham

Affettato Misto £8.95

A selection of home cured meats served with rocket lettuce laced with balsamic vinegar and topped with shavings of parmesan

Pate Della Casa £6.95

A smooth pate of duck liver laced with dry sherry and served with toasted ciabatta bread

Insalata Tre Colori £7.25

A salad of beef tomatoes served with sliced avocado and fresh mozzarella, seasoned with fresh basil and laced with virgin olive oil

Avocado Monte Carlo £9.95

Ripe avocado served with smoked salmon and baby prawns laced with a seafood dressing and fresh lemon

Insalata Amerigo £6.95

A salad of gem lettuce and ripe avocado served with a cream cheese dressing and topped with shavings of pecorino cheese

Prosciutto di parma con Melone di Stagione £7.95

Fine parma ham served with ripe seasonal melon

Insalata di Mare al Bacino Mediterraneo £8.10

A light salad of seafood with virgin olive oil seasoned with lemon juice

Peperoni Arrostiti con Mozzarella di Bufala Arrosto £7.95

Oven roasted peppers seasoned with thyme and garlic, laced with virgin olive oil and served on a bed of rocket lettuce with buffalo mozzarella

Antipasti Caldi

Calamari Fritti £5.50

Saltata di Funghi Selvatici con Aglio e Parmigiano £6.95

Wild mushrooms pan fried with fresh garlic, olive oil and chopped parsley, topped with grated parmesan cheese and grilled

Calamari All'Amerigo £6.95

Baby squid sautéed with butter and seasoned with fresh garlic, sage, white wine and garden peas

Gamberoni All'Aglio £8.95

Fresh Pacific prawns pan seared with butter, olive oil, seasoned with garlic and flamed with white wine

Cozze alla Provinciale £4.95

Mussels steamed with chopped garlic, seasoned with oregano laced with tomato, white wine and chopped parsley

Zuppe

Minestrone della Casa £4.50

Home made minestrone

Zuppa del Giorno £4.50

Soup of the day (please ask your waiter)



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Paste

Spaghetti alla Bolognese

Starter £5.95
Main £7.80

Spaghetti al Pomodoro e Basilico con Parmigiano

Spaghetti served with a tomato sauce seasoned with fresh basil, topped with shavings of parmesan
Starter £5.95
Main £7.80

Tagliolini Verdi con Granchio & Capesante

Fresh spinach tagliolini served with seared scallops, fresh crab meat and butter, seasoned with soft green peppercorns and fresh dill
Starter £8.95
Main £11.80

Spaghetti alla Puttanesca

Spaghetti served with black olives, anchovy fillets, capers and seasoned with oregano and fresh tomato
Starter £6.95
Main £9.50

Spaghetti alla Vongole Veraci

Spaghetti tossed with pan fried Venus clams, seasoned with fresh garlic and laced with virgin olive oil and chopped parsley
Starter £8.95
Main £11.80

Lasagne alla Siciliana

Fresh home made sicilian lasagne with salami, garden peas, ham, mozzarella laced with tomato and chopped parmesan
Starter £6.95
Main £9.50

Lasagne ai Porcini

Fresh spinach lasagne with a cream of wild porcini mushroom topped with grated parmesan cheese
Starter £7.95
Main £10.50

Gnocchi ai Pomodoro e Basilico

Home made potato dumplings served in a tomato sauce seasoned with fresh basil
Starter £6.95
Main £9.50

Tagliatelle al Salmone

Strips of pasta served with sliced smoked salmon laced with butter, seasoned with fresh dill, vodka, paprika and a hint of cream
Starter £7.95
Main £10.50

Risotto allo Scoglio

A risotto served with a selection of crustacea, laced with butter, a hint of tomato and seasoned with chopped thyme
Starter £8.95
Main £12.50

Risotto ai Porcini con Profumo di Tartufo

A risotto served with wild porcini mushrooms, laced with a cream of tartufo with grated parmesan
Starter £8.95
Main £12.50

Linguine al Pesto

Tossed with a home made basil pesto laced with virgin olive oil
Starter £6.95
Main £9.50

Penne all'Arrabbiata

Penne pasta tossed with seared garlic with crushed chilli peppers laced with tomato and fresh basil
Starter £6.95
Main £9.50

Penne All'Ortolana

Penne pasta tossed with braised peppers, crispy bacon and shallots, seasoned with saffron and chopped parsley, laced with cream
Starter £7.00
Main £10.50

Cannelloni al Forno

Pancake filled with minced veal, laced with chopped spinach, served with tomato, béchamel and baked. Topped with parmesan
Starter £6.95
Main £10.50



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Griglia e Specialita di Carne

Chateaubriand £41.00

Served with béarnaise sauce

Filetto di Manzo 10oz £15.60

Fillet steak char grilled

Costata di Manzo 10oz £13.95

Sirloin steak char grilled

Costolette di Agnello £10.95

Lamb Cutlets char grilled

Fegato alla Griglia con Pancetta £14.50

Calves liver char grilled with bacon and served with grilled tomato

Filetto di Manzo al Pepe Verde £15.95

Fillet of beef char grilled and served with soft green peppercorns, flamed with brandy and laced with cream

Filetto Rossini £15.95

Fillet of beef char grilled, topped with a smooth pate and served with cream of marsala and red wine sauce

Medaglioni di Filetto al Dolcelatte £15.95

Medallions of beef pan fried with fresh rosemary, topped with dolce latté cheese, flamed with brandy and finished with a hint of cream.

Fegato alla Trevisana £14.95

Sliced calves liver sautéed in olive oil with chopped onions, bacon and dressed with balsamic vinegar, served with a trevisan radicchio salad

Fegato alla Veneziana £14.95

Calves liver sautéed with chopped onion seasoned with fresh sage and flamed with brandy and white wine

Costolette di Agnello alla Menta £11.50

Lamb cutlets pan-fried with shallots, laced with butter and seasoned with chopped garden mint, flamed with marsala wine and laced with a hint of cream

Bocconcini di Manzo con Funghi e Balsamico £15.95

Chopped beef pan fried with olive oil and seasoned with chopped garlic, tossed with oyster mushrooms and laced with butter and balsamic vinegar

Costata ai Funghi Selvatici £15.50

Tender loin char grilled and served with pan seared wild mushrooms seasoned with sage, chopped dill and flamed with white wine

Filetto di Agnello al Pepe £14.95

Fillet of lamb coated in crushed black and red peppercorns, glazed with honey and oven roasted, served with a garlic and sour cream sauce

Petto D'Anatra alle Olive Nere e Brandy £14.95

Sliced breast of duck oven roasted and served with a sauce of pan fried black olives, flamed with marsala and cognac

Petto D'Anatra All'Arancia £14.95

Sliced breast of duck oven roasted and served with a sweet orange sauce seasoned with cloves and laced with scotch whiskey Pollo

Griglia e Specialita di Carne

Pollo Amerigo £10.80

Breast of chicken char grilled and served with a sauce of pan fried shallots, seasoned with chopped tarragon and asparagus, flamed with brandy and laced with cream

Pollo alla Parmigiana £10.80

Breast of chicken char grilled and topped with aubergine and sliced mozzarella, served with a tomato and basil sauce

Pollo al Pate di'Olive £10.80

Breast of chicken, pan-fried with chopped olives, seasoned with fresh rosemary, flamed with brandy and red wine

Pollo al Limone e Capperi £10.80

Pan fried breast of chicken, seasoned with sage and capers, laced with a zest of lemon and orange

Tagliata di Pollo con Funghi Selvatici e Aglio £11.95

Sliced breast of chicken pan fried with wild mushrooms, seasoned with crushed garlic, fresh rosemary and flamed with white wine and laced with a hint of cream



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Vitello

Scaloppina Bebe £11.50

Medallions of veal sautéed with shallots, mushrooms and prawns, flamed with white wine and brandy, seasoned with tarragon

Scaloppina con Vodka al Limone £11.50

Medallions of veal pan fried with butter and flamed with lemon vodka, laced with fresh lemon juice and seasoned with dill and chopped parsley

Scaloppa alla Bolgnese £11.50

Veal escalope pan fried with olive oil, topped with parma ham and mozzarella cheese, seasoned with garlic, fresh oregano and laced with sliced asparagus and tomato

Saltimbocca alla Romana £11.50

Medallions of veal topped with parma ham, pan fried with butter, fresh sage and flamed with white wine

Pesce

Scampi alla Provinciale £15.00

Jumbo scampi pan fried with crushed garlic, seasoned with fresh oregano, flamed with white wine tomato and chopped dill, served with steamed timbale of rice

Scampi alla Gran Caruso £15.00

Jumbo scampi seared with butter, sliced mushrooms and chopped shallots, seasoned tarragon chopped dill and paprika, flamed with white wine and laced with cream, served with steamed timbale of rice

Scampi alla Ricca £15.00

Jumbo scampi seared with artichoke hearts, seasoned with fresh sage and flamed with white wine, laced with brandy and a hint of cream, served with steamed timbale of rice

Sogliola alla Griglia £18.95

Dover sole char grilled

Sogliola All'Amerigo £19.95

Fillets of Dover sole steamed with butter and white wine, topped with a sauce of seared prawns with chopped shallots, laced with oyster sauce and cream

Salmon alla Griglia £13.95

Fillet of salmon char grilled

Trancia di Salmone con Asparagi e Zenzero £15.95

Fillets of salmon oven roasted and served with steamed asparagus with a butter and ginger sauce, seasoned with tarragon

Capesante in Padella con Capperi e Salvia £18.50

Scallops pan fried with olive oil and butter, seasoned with sea salt, fresh sage and laced with capers

Capesante al Timo con Pomodoro Arrostito £18.50

King scallops seared with olive oil, seasoned with fresh garlic, thyme and served with oven roasted tomatoes

Gamberoni Mediterranei al Forno con Funghi Selvatici £15.95

Mediterranean prawns oven roasted with wild mushrooms, sliced garlic and white wine

Branzino al Finocchio £18.50

Sea bass oven roasted and served with steamed fennel in a butter sauce, flamed with pernod, fennel seeds and seasoned with dill

Legumi Freschi

Vegetali del Giorno £3.95

A selection of fresh garden vegetables

Patate £2.00

Sauté, French Fries

Vegetali

Carrots £1.80

Mongetout £2.00

Broccoli £1.80

Spinach £2.50

French Beans £2.00

Asparagus tips £3.10

Mushrooms £2.00

Rucola e Parmigiano £4.15

A salad of rocket lettuce laced with balsamic vinegar and olive oil, topped with shavings of parmesan cheese

Green Salad £3.15

Mixed Salad £3.15

All salads served dressed with olive oil and white wine vinegar

Marinated Olives £2.30