



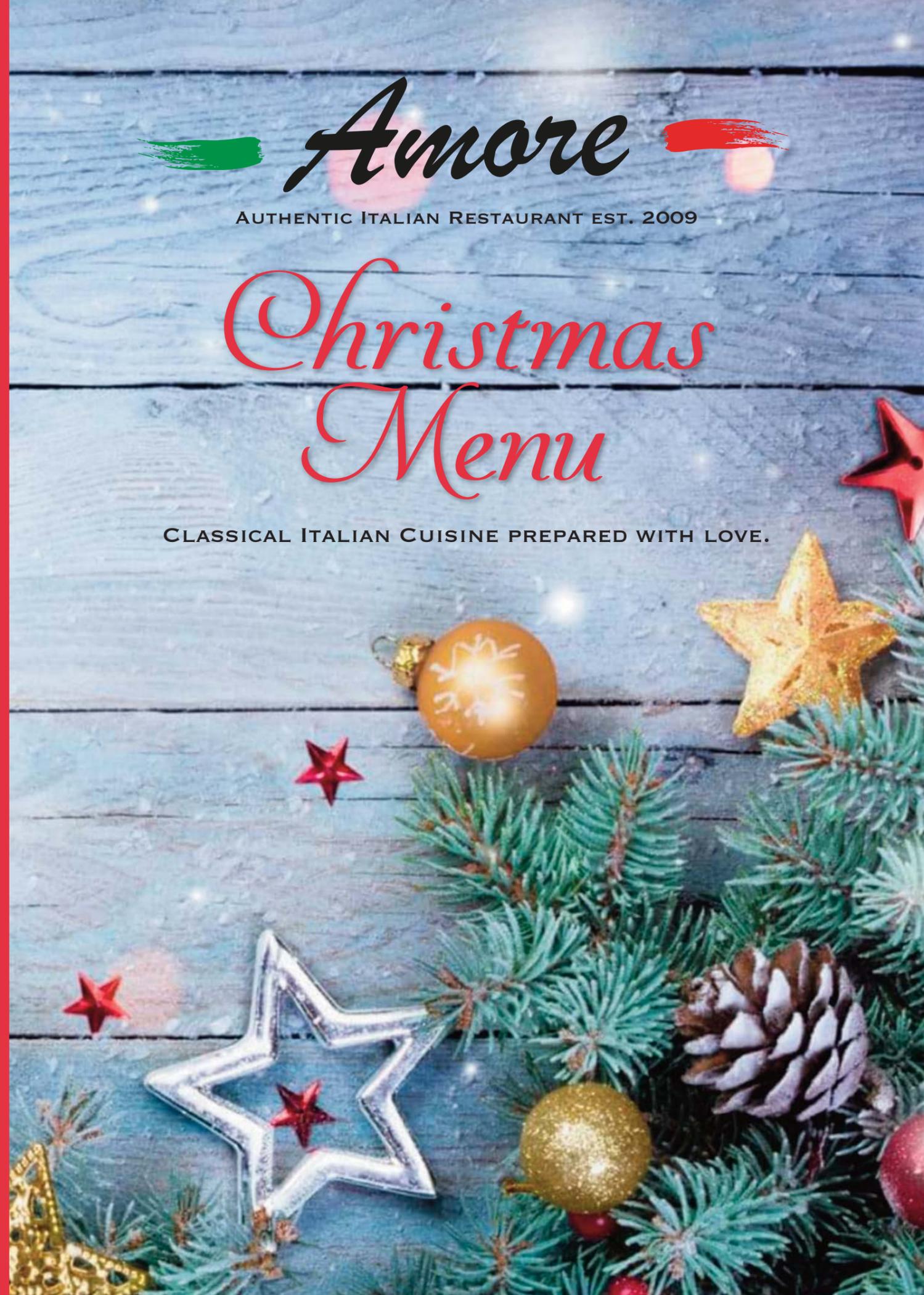
*Season's Greetings
from everyone at Amore*

Amore

AUTHENTIC ITALIAN RESTAURANT EST. 2009

Christmas Menu

CLASSICAL ITALIAN CUISINE PREPARED WITH LOVE.



OPENING HOURS

TUESDAY - SUNDAY

12PM - LATE

T: 01224 639198

www.amoreitalianrestaurant.co.uk

FIND US

 MiAmoreAberdeen

 MiAmoreAberdeen

Christmas Menu

2 COURSE MEAL £31.00 | 3 COURSE MEAL £39.99

STARTERS

MINISTRONE (v)

Traditional Italian vegetable soup served with crusty bread

BRUSCHETTA POMODORO (v)

Toasted Italian bread with freshly chopped tomatoes, flavoured with basil, garlic and olive oil

BRUSCHETTA PARMA

Toasted Italian bread with mascarpone cheese, Parma ham and rocket

ANTIPASTO

A great selection of Parma ham, salami, pepperoni and mortadella garnished with rocket, parmesan shavings and virgin olive oil

INSALATA DI SALMONE E GAMBERETTI

Smoked salmon and prawn salad served with Marie Rose sauce

SPINACI ALLA ROMANA (v)

Spinach, mushroom in creamy garlic sauce, oven baked with breadcrumbs and cheese

CALAMARI FRITTI

Succulent deep fried calamari with a traditional Marie Rose sauce

PANE CON AGLIO E MOZZARELLA

Continental bread toasted with garlic, herbs and mozzarella

MOZZARELLA MILANESE

Deep fired breaded mozzarella served with pomodoro sauce

PATE DELLA CASA

Smooth home-made chicken liver pate and toasted Italian bread

MAINS

MI AMORE SPECIAL

Medallions of veal and fillet steak pan fried and served in a creamy red wine and rosemary sauce, finished with parmesan shavings. Served with roasted potatoes and vegetables

VITELLA ALLA FUNGHI

Medallions of veal pan fried and served with mushrooms in a creamy white wine sauce. Served with roasted potatoes and vegetables

GRILLED SEA BASS

Fillet of sea bass with lemon and extra virgin olive oil served with risotto saffron and vegetables

POLLO DELLA CASA

Succulent chicken breast stuffed with wrapped Parma ham and mozzarella, in a white wine and cream sauce. Served with roasted potatoes and vegetables

POLLO CACCIATORA

Succulent chicken breast with mushrooms, mixed peppers and garlic. Served with roasted potatoes and vegetables

POLLO CREMA DE FUNGHI

Succulent chicken breast with mushrooms, mixed peppers and garlic. Served with roasted potatoes and vegetables

LASAGNE AL FORNO

The traditional Italian favourite

PENNE PICCANTE (s)

Spicy pepperoni & mushrooms bound in a creamy chilli, garlic & tomato sauce

ROAST TURKEY **NEW**

Traditional Roast Turkey with roast potatoes, pigs in blankets, seasonal vegetables and rich gravy

TAGLIATELLE CARBONARA

Tagliatelle with bacon, garlic, parmesan and cream bound with egg yolk

TAGLIATELLE CHORIZO

Tagliatelle with spicy Brinolisa chorizo, stirred through a rich and creamy carbonara

LINGUINE GAMBERONI

Pan fried king prawns and cherry tomatoes with garlic, red pesto and tomato sauce

BEEF POLLPETTE CON SPAGHETTI

Our own special home-made beef meatballs with your choice of a rich garlic & tomato sauce with saffron or a rich white wine cream sauce

RAVIOLI PORCINI

Pasta parcels stuffed with porcini mushrooms served with red onions and peppers in a creamy tomato sauce

CANNELONI FIORENTINA (v)

Pasta tubes filled with ricotta cheese and spinach, oven baked tomato and cream sauce, finished with grilled cheese

DOLCE

TIRAMISU

A delightful combination of layered "Savoardi" biscuits dipped in rich coffee and Italian liquori, finished with whipped mascarpone and cream

PANNACOTTA

A smooth and creamy traditional Italian sweet flavoured with vanilla, served with preserved strawberries

STRAWBERRY CHEESECAKE (GF)

Layer of biscuit base topped with mascarpone soft cheese and a hint of vanilla, finished with preserved strawberry

STICKY CHOCOLATE ORANGE CAKE

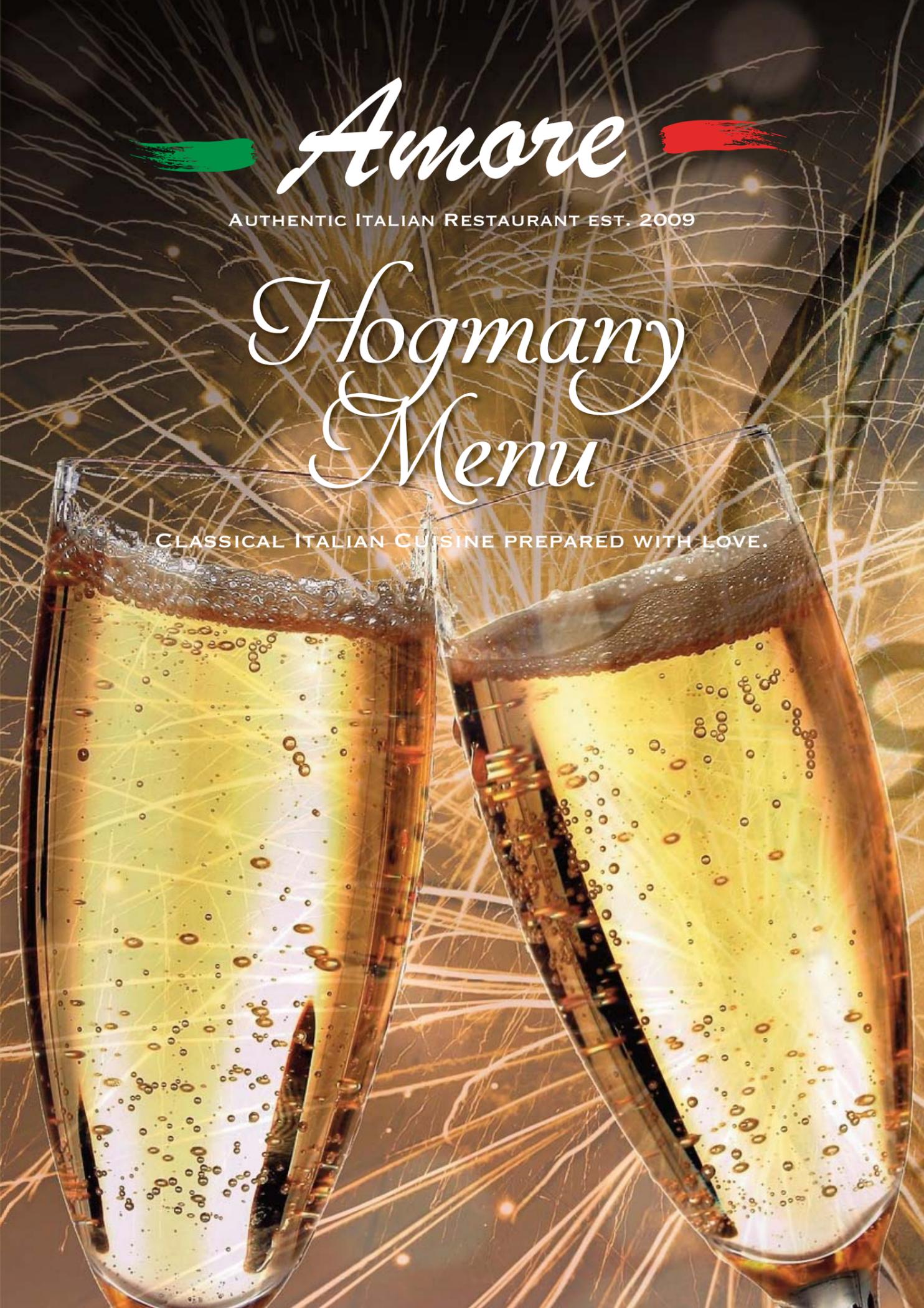
Served with warm chocolate sauce and a scoop of vanilla ice cream

WE OFFER ANY PASTA OR PIZZA VEGAN + GLUTEN FREE

(S) SPICY (V) VEGETARIAN (GF) GLUTEN FREE



*when the time comes...
..Happy New Year
from everyone at Amore*



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*Hogmanay
& Menu*

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Traditional Italian vegetable served with crusty bread

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Toasted Italian bread with freshly chopped tomatoes, flavoured with basil, garlic and olive oil

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