



Amici Menu for TOADS

Sunday 27th January 2019 7pm

2 courses £20

3 courses £23

including Coffee

Starters

- A** **Funghi di campo al vino bianco** – Portobello mushrooms sliced and cooked in cream, white wine and garlic sauce. Served with toasted Ciabatta bread.
- B** **Zuppa di carote e zenzero** - Amici's winter warmer cream of carrot and ginger soup served with mixed bread selection
- C** **Gamberi All'aglio** – Tiger prawns off the shell cooked in white wine, chilli & garlic butter, served with a salad garnish & Ciabatta bread
- D** **Arancini Quattro formaggi** – Risotto balls filled with a mix of pecorino, parmesan, mozzarella & gorgonzola cheese, covered with breadcrumbs and fried until golden brown. Served with a homemade tomato & chilli sauce.

Main course

- 1** **Agnello al vino rosso** – Slow cooked British lamb shank, topped with a winter vegetable, red wine and port sauce served with minted mashed potato
- 2** **Coda di rospo al prosciutto** –Oven baked Fillet of monkfish wrapped in Italian prosciutto, with a citrus beurre blanc sauce, served with baton carrots, tender stem broccoli & rosemary roasted potatoes
- 3** **Pollo con pancetta e pesto rosso** – Chicken breast stuffed with homemade red pesto wrapped in Italian pancetta, on a sauce of spinach, cream, garlic & white wine, served with rosemary roasted potatoes
- 4** **Pappardelle ai funghi e tartufo** – Strips of egg pasta tossed with sautéed fresh wild mushrooms, butter, shallots and white wine finished with mixed truffles and toasted pine nuts

Desserts

- X** **Panna cotta all' amaretto** – A classic Italian panna cotta with disaronno liqueur and crushed amaretti biscuit
- Y** **Dolce al cioccolato e arancia** – Homemade chocolate and orange brownie served warm with Italian vanilla ice-cream
- Z** **Cheesecake d'inverno speziato** – Homemade winter spiced cheesecake with a fruity mince pie and clotted cream filling on a nutty biscuit base