

L'Amorosa

CHEF PATRON
ANDY NEEDHAM

LARGE PARTY MENU (SAMPLE)
£35 per person

Starters and desserts come as a selection of sharing dishes placed in the middle of the table.

The kitchen can provide alternatives dishes according to any diet requirements if given advance notice.

For groups of 10 (or more) main courses must be pre ordered.

Starters

(v) Focaccia e olive di Cerignola

Focaccia bread and Cerignola olives

(v) (gf) Mozzarella di bufala con caponata di melanzane e rucola

Mozzarella di bufala, "caponata" of aubergine and rocket

(v) (gf) Insalata di barbabietole, mela, nocciole e ricotta salata

Candy beetroots with apple, hazelnut and salted ricotta

(gf) Selezioni di affettati tipici regionali

Selection of Italian cured meats

Mains

(v) Crespelle di castagne ai funghi porcini

Chestnut crespelle with porcini mushrooms

(v) Ravioli di zucca con gorgonzola e salvia

Homemade fresh pumpkin ravioli with gorgonzola and sage

Paccheri ripieni di burrata e melanzane con ragù d'oca

Paccheri filled with burrata and aubergine with goose ragout

Pollo arrosto con pancetta e verdure di stagione

Roast corn fed chicken with Italian pancetta and seasonal garnish

(gf) Spezzatino di cervo con polenta e salsa al Chianti

Game stew with polenta, cabbage and Chianti jus

Selezione di dolci

Selection of desserts

Formaggi (Additional cheese course £10 per person)

Selection of Italian regional cheeses served with homemade chutney and seasonal fruits.

A £10 per person deposit is required in order to secure the booking.

Menu available Monday to Friday only. Max party size is 25 people.

As our produce is purchased freshly each day, please be understanding if certain dishes are not available.

Some dishes may contain nuts. Please let us know if you have any food allergies.

A discretionary 15% service charge will be added to your bill.

All tips go to staff. All prices include VAT.