

amano

ALL DAY

APERITIVO

CRODINO SPRITZ 5
Prosecco, Crodino

STUZZICHINI

OLIVES 2

CESTO DI PANE 2
amano bread selection v

PIZZA AL ROSMARINO 3
rosemary & Sicilian sea salt pizza bread v

SALSICCETTE DI SIENA 4
Siena sausages & pizza bread

ANTIPASTI

ANTIPASTO AMANO 18
prosciutto, prawns, burrata, butternut squash,
meatballs, mushroom & pecorino bruschetta
- for 2 to share

FRITTO MISTO 6.5
- courgette, aubergine & peppers v
7.5
- courgette, squid & prawns

CALAMARO GRIGLIATO 8
grilled squid, aioli & lemon GF

BRESAOLA 9
cured, air dried beef, rocket & parmesan GF

BURRATA, PROSCIUTTO CRUDO 9.5
fresh burrata, cured ham & balsamic GF

CARPACCIO DI TONNO 9.5
tuna carpaccio, capers, charred spring onions,
parsley & amano vinaigrette GF

SALUMI

lonza, ventricina piccante, salame corallina, salame
castellino, salamella romana, prosciutto castelli
romani GF

for one / to share 9/16

PRIMI

SPAGHETTI POMODORO E BASILICO 8.5
tomato & basil v
- add polpette di carne - meatballs 3

PAPPARDELLE AI FUNGHI DI SOTTOBOSCO 12
wild mushrooms, garlic, chilli, white wine,
parsley & truffle v

BUCATINI ALL'AMATRICIANA 11
cured pork, tomato, onion & black pepper

RISOTTO ALLO ZAFFERANO 14
saffron risotto, prawns GF

MALTAGLIATI PECORINO E BACCALA 14
salt cod, spring onion, capers, taggiasche olives,
white wine & parsley

SPAGHETTI ALLE VONGOLE 14.5
clams, garlic, parsley, chilli & white wine

SECONDI

MELANZANE ALLA PARMIGIANA 12.5
aubergine & mozzarella gratin v

POLLO ALLA PIZZAIOLA 15
chicken breast, pizzaiola sauce & spinach

BACCALA' ALLA ROMANA 15
cod, tomato, taggiasche olives, capers,
pine nuts & fresh mint GF

PORCHETTA TRADIZIONALE 15.5
marinated and rolled slow cooked belly of pork,
braised chickpeas, sundried tomatoes & chard GF

SALTIMBOCCA ALLA ROMANA 16
veal, cured ham, sage, creamed potato & black kale

PESCE SPADA 17
swordfish, potato puree, grilled courgette
& gremolata GF

SOGLIOLA ALLA MUGNAIA 18
whole Torbay sole, anchovies, garlic,
lemon & olive oil

CONTORNI

all 3.5

RUCOLA E PARMIGIANO
rocket & parmesan salad v GF

CAVOLO NERO RIPASSATO
sautéed black kale, chilli & garlic v GF

ZUCCHINE FRITTE
fried courgette v

FAGIOLINI ALL'AGRO CON OLIO
green beans & amano vinaigrette v GF

PATATE ARROSTO
roasted new potatoes, sea salt & rosemary v GF

PIZZE

MARGHERITA 9.5
tomato, mozzarella & basil v

ORTOLANA 10
tomato, courgette, aubergine & peppers v

DIAVOLA 11.5
tomato, mozzarella & spicy salami

CALZONE 12
tomato, mozzarella, ham & Milan salami

CAPRICCIOSA 12.5
tomato, mozzarella, mushrooms, olives, salami &
Parma ham

VALTELLINA 14.5
bresaola, rocket & parmesan

Add extra pizza topping from 50p

Our pasta is served "al dente"

V - VEGETARIAN / GF - GLUTEN FREE

Please inform a member of staff of any allergies
or dietary requirements and we will happily accommodate you.
A discretionary service charge of 12.5% will be added to your bill.

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DESSERT

DOLCI

TORTA CAPRESE chocolate & almond cake, vanilla ice cream v	6
PANNACOTTA AI FRUTTI DI BOSCO vanilla pannacotta, berries v	6.5
TIRAMISÙ, L'ANTICA RICETTA tiramisu, the authentic recipe v	6.5
SEMIFREDDO AL CIOCCOLATO chocolate & hazelnut semifreddo v	6.5
CANNOLO SICILIANO E CIOCCOLATO rolled Sicilian pastry stuffed with ricotta, topped with chocolate v	6.5

GELATI

AMANO SELEZIONE DI GELATI ice cream selection v GF	6
AFFOGATO 2 scoops of vanilla ice cream, double espresso v GF	6

FORMAGGI

SELEZIONE DI FORMAGGI gorgonzola, Italian goat cheese, pecorino selection with Italian crackers, chutney & grapes	8
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