ANTIPASTI starters

cold starters

MEDITERRANEAN DIP (VG, H) **£12.5**
Savoury and sweet, slightly smoky dip of roasted red pepper and walnuts, just spicy enough with added garlic, blended with crunchy breadcrumbs and pomegranate molasses, served with sourdough focaccia

MEDITERRANEAN BRUSCHETTA (V, H) **£10.7**
Homemade bread topped with marinated cherry tomatoes, balsamic glaze, garlic and 24-month-aged Parmigiano-Reggiano shavings
add Parma Ham £3.-/add marinated olives £2.5

INSALATA CAPRESE (V, GF, H) **£12.8**
Fresh buffalo mozzarella D.O.P., vine tomatoes, fresh basil, virgin olive oil, topped with green pesto and balsamic glaze

WINE TASTING **£33.4**
Choice of 3 wines by the glass (75 ml each) from the list of Italian wines and a platter of cured Italian meat & cheese favourites served with sourdough focaccia and marinated olives
add 3 wines by the glass (75 ml each) £13.4

SICILIAN MARINATED OLIVES (VG, GF, H) **£7.2**
A mix of marinated pitted* green, Kalamata, black and Nocellara olives, sweet peppers, with herbs and garlic
**may contain traces of stones*

ANTIPASTO ALL'ITALIANA **£20.2**
Selection of cured Italian meat & cheese favourites served with sourdough focaccia, marinated olives & caperberries

INSALATA DI POMODORI (VG, H) **£7.4**
Slices of vine tomatoes and red onion rings, seasoned with extra virgin olive oil & balsamic glaze

hot starters

COZZE ALLA MARINARA **£15.2**
Steamed mussels in shells cooked in garlic, fresh chilli, onion, white wine and tomato sauce served with toasted homemade garlic bread

BAKED CAMEMBERT (to share) (V, H) **£19.5**
Oven-baked camembert served with breadsticks and caramelised onion chutney

FRITTURA MISTA (H) **£18.95**
Deep fried Blanchbait, Calamari and Butterfly King Prawns seasoned with salt and black pepper, chopped parsley, served with Amore Mio dip

GAMBERONI ALL'ACQUA PAZZA **£11.95**
Pan-cooked king prawns with garlic, black pepper and onion julienne in slowly cooked Sicilian-style white wine and tomato sauce, served with toasted homemade garlic bread
add 24-month-aged Parmigiano-Reggiano or fresh chilli £2.2/£2.5

ZUPPA DEL GIORNO **£9.95**
Soup of the day served with toasted homemade bread
(ask your waiter)

ANTIPASTO VEGETARIANO (V, H) **£17.95**
Grilled halloumi cheese and courgettes, aubergine, red & white onion, marinated in tomato sauce, served with sourdough focaccia

CALAMARI **£11.25** (H)
Breaded squid rings, deep fried to perfection, served with tartar or Amore Mio dip

ZUCCHINE FRITTE (V, H).....**£13.5**
Deep fried courgette and mozzarella, chopped onion, parsley, dill, salt and pepper, served with a garlic dip

PARMIGIANA DI MELANZANE (V, H) **£12.1***
Oven-baked slices of aubergines, tomato sauce, basil, Fiore di Latte mozzarella and 24-month-aged Parmigiano-Reggiano, served with toasted homemade garlic bread
** available also as a main dish £22.3*

AMORE MIO SCALLOPS (H).....**£15.95**
Pan-seared scallops in butter, garlic, parsley and lemon sauce, served on a bed of mashed potatoes, topped with Sicilian-style tomato sauce

V – Vegetarian, VG – Vegan, GF – Gluten-free, H - Halal

All table service is subject to a 12% service charge

FOOD ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS: Please speak to our staff before ordering food or drinks

Amore Mio
SWEET MEMORIES

PASTA spaghetti/ penne/ linguine

SPAGHETTI POMODORO (H) £17.4
An all-time Italian classic of sautéed baby plum tomatoes in rich San Marzano tomato sauce with added fresh garlic, onion, basil, extra virgin olive oil and grated 24-month-aged Parmigiano-Reggiano

CHORIZO PENNE ARRABBIATA £19.7
Straight from the heart of Italy – Rome, this spicy pasta will indulge you with its rich San Marzano tomato sauce with added fresh garlic, onion, basil, extra virgin olive oil, fresh fiery chillies, sautéed baby plum tomatoes and fried chorizo chunks. The Parmigiano-Reggiano adds a finishing touch altogether with some torn fresh basil leaves

SPAGHETTI CARBONARA £19.7
Deriving its historical origins as a popular pasta dish amongst charcoal workers in Italy, our spaghetti Carbonara is made of fried pancetta cubes cooked in a creamy egg yolk sauce and onion, a pinch of parsley, 24-month-aged Parmigiano-Reggiano, sea salt and freshly ground black pepper

PENNE PESTO GENOVESE (V, H) £19.5
A Traditional pasta from the Liguira region, northwest Italy, where basil pesto was first made. The creamy sauce is made of roasted pine nuts, sautéed courgettes, Genovese Basil D.O.P* pesto and onion. The extra virgin olive oil, rocket salad and grated 24-month-aged Parmigiano-Reggiano are adding a finishing touch to all

SPAGHETTI BOLOGNESE (H) £20.1
An Italian classic with slowly cooked Ragù Bolognese sauce. This homemade meat-based sauce perfectly blends a combination of onion, celery and carrot soffritto, fine ground beef with a rich San Marzano tomato sauce, topped with 24-month-aged Parmigiano-Reggiano

LINGUINE AI FRUTTI DI MARE £25.7
Mixed seafood (mussels, king prawn & squid) and linguine pasta in white wine sauce with cherry tomato, garlic, and fresh chilli, topped with a Black Tiger King Prawn

PASTA ADD-ONS price per selection

Black Olives/ Green Peas/ Mushrooms/ Fresh Chilli Fresh Onion/ Garlic	£2.6	**Chorizo**	£3.1
		Chicken	£3.1
		Prawns	£7.5

Extra 24-month-aged Parmigiano-Reggiano £2.3

Gluten-free Pasta £3.3

LASAGNE

LASAGNE BOLOGNESE £24.-
Layers of fresh lasagne pasta baked with alternating layers of slow-cooked Bolognese sauce (beef & pork Ragù Bolognese), garlic, béchamel with a pinch of nutmeg, and topped with 24-month-aged Parmigiano-Reggiano

V – Vegetarian, VG – Vegan, GF – Gluten-free, H - Halal

All table service is subject to a 12% service charge

FOOD ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS: Please speak to our staff before ordering food or drinks

Amore Mio
SWEET MEMORIES

RISOTTO

KING PRAWN (GF) £23.4
Pan-cooked to perfection king prawns, onion, garlic, ripe cherry tomatoes, mushrooms, white wine and courgettes, altogether slowly cooked with the finest Arborio rice topped with 24-month-aged Parmigiano-Reggiano and lemon zest

SALSICCIA (GF) £24.1
Slowly cooked Arborio rice accompanied by pan-cooked Salsiccia (Italian pork meat sausage) from the Basilicata region, garlic, onion, courgettes, mushrooms, olives and white wine topped with 24-month-aged Parmigiano-Reggiano and lemon zest

MUSHROOM (V, GF) £21.95
Cooked to perfection Arborio rice with mixed mushrooms, onion and white truffle oil in white wine, topped with 24-month-aged Parmigiano-Reggiano and lemon zest

FRUTTI DI MARE (GF) £27.-
Arborio rice cooked with a generous amount of mixed seafood (mussels, king prawn & squid), cherry tomatoes, onion and garlic in a white wine sauce finished with lemon zest and topped with 24-month-aged Parmigiano-Reggiano and a Black Tiger prawn

SCALOPPINE lean meat

POLLO E LIMONE (H) £24.-
Pan-cooked chicken fillet in a fresh lemon and butter sauce served with baby rosemary potatoes al Forno (oven-roasted)

SCALOPPINE AL MARSALA £25.5
Thin-cut, pan-seared prime beef, well-seasoned with salt & pepper, cooked in a glossy Marsala sauce served with baby rosemary potatoes al Forno (oven-roasted)

SCALOPPINE AI FUNGHI £24.5
Thin-cut, pan-cooked pork loin with fresh mushroom sauce, salt & pepper, topped with parsley and served with baby rosemary potatoes al Forno (oven-roasted)

**add grilled vegetables (courgette, aubergine, red & white onion) £8.-*

FOCACCIA

GARLIC FOCACCIA (VG, H) £10.1
Sourdough focaccia topped with freshly chopped garlic and olive oil

MOZZARELLA AND GARLIC FOCACCIA (V, H) £11.2
Sourdough focaccia topped with Fiore di Latte mozzarella, freshly chopped garlic and olive oil

ROSEMARY & SEA SALT FOCACCIA (V, VG, H) £8.6
Sourdough focaccia topped with fresh rosemary and sea salt

V – Vegetarian, VG – Vegan, GF – Gluten-free, H - Halal

All table service is subject to a 12% service charge

FOOD ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS: Please speak to our staff before ordering food or drinks

Amore Mio
SWEET MEMORIES

SOURDOUGH PIZZA

MARGHERITA (V, H) **£16.5**
We follow the classic Neapolitan recipe from 1889: homemade passata,
Fior di latte mozzarella, fresh basil and extra virgin olive oil

SPICY VENTRICINA **£20.55**
Spicy pork sausage salami from Abruzzo, homemade passata, fresh chilli,
Fior di Latte mozzarella, fresh basil and extra virgin olive oil

AMORE MIO SPECIAL **£22.35**
Spicy explosion of chorizo chunks, crispy Chianti pancetta, nduja, homemade passata,
Fior di Latte mozzarella, basil, oregano and extra virgin olive oil

MEDITERRANEAN SUMMER (V, H) **£20.55**
Golden passata of ripe, yellow plum tomatoes, goat cheese, Fior di Latte mozzarella, sweet roasted peppers, fresh rosemary, pepperoncini pearls, basil and extra virgin olive oil

NDUJA **£20.55**
Tore apart Calabrian spicy pork sausage, Fior di Latte mozzarella, roasted peppers,
fresh basil, homemade passata and extra virgin olive oil

ANCHOVIES (H) **£20.55**
Marinated silver anchovies, homemade passata, capers, olives,
oregano, garlic, Fior di Latte mozzarella and extra virgin olive oil

SALSICCIA **£22.15**
Fresh Italian pork sausage on white sauce (béchamel) base*, sweet & spicy Roquito slices,
Fior di Latte mozzarella, oregano, rocket, 24-month-aged Parmigiano-Reggiano shavings
and extra virgin olive oil
**swap the white sauce (béchamel) with passata*

PORCINI MUSHROOMS (V, H) **£22.15**
Porcini mushrooms and mixed mushrooms on a pizza base (no sauce)*, smoked Provola cheese,
Fior di Latte mozzarella, 24-month-aged Parmigiano-Reggiano, rocket, white truffle oil drizzle
and extra virgin olive oil
**add white sauce (béchamel) or passata*

PARMA HAM **£20.55**
Prosciutto di Parma — 24-month-cured ham, homemade passata, Fior di Latte mozzarella,
oregano, 24-month-aged Parmigiano-Reggiano, rocket and extra virgin olive oil

CAPRICCIOSA CLASSICA **£22.15**
The original 1950's "capricious" recipe: Fior di Latte mozzarella on homemade passata, topped with black marinated olives, scrumptious grilled artichokes, mushrooms, cooked ham and fresh basil

add Anchovies (+£2.6) for true Neapolitan taste

MEAT FEAST **£22.15**
Homemade passata, pepperoni, crispy Chianti pancetta, smoked ham,
Fior di Latte mozzarella and extra virgin olive oil

GOAT CHEESE (V, H) **£20.55**
Goat cheese, homemade passata, caramelised red onion chutney, green pesto,
Fior di Latte mozzarella, balsamic glaze and extra virgin olive oil

V – Vegetarian, VG – Vegan, GF – Gluten-free, H - Halal

All table service is subject to a 12% service charge

FOOD ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS: Please speak to our staff before ordering food or drinks

Amore Mio
SWEET MEMORIES

SPECK AND BLUE CHEESE £22.15
Speck-smoked cured ham from the South Tyrol region, Gorgonzola cheese, homemade passata, Fior di Latte mozzarella, fresh basil and extra virgin olive oil

PEPPERONI £20.55
Smoked Pepperoni salami, homemade passata, Fior di Latte mozzarella, fresh basil and extra virgin olive oil

FRIARIELLI NAPOLETANA £22.15
Sautéed Friarielli (Italian Broccoli Rabe) in olive oil and garlic, spicy chilli, Fior di Latte mozzarella, topped with Salsiccia (fresh Italian pork sausage) and extra virgin olive oil

FRUTTI DI MARE (H) £23.6
Homemade passata, grated 24 months-aged Parmigiano-Reggiano, mixed seafood (mussels, king prawn & squid) cooked in garlic and white wine sauce, topped with a Black Tiger prawn and a slice of lemon and basil

PIZZA ADD-ONS & EXTRAS price per selection

Gluten-free base	£3.3	**Parmigiano-Reggiano**	£2.3
D.O.P. Buffalo mozzarella	£3.3	**Mayo/ Garlic Mayo/ Ketchup**	£2.3

Vegan Cheese £3.1

Mozzarella/ Black Olives/ Fresh Chilli/ Roasted Peppers/ Fresh Mushrooms/ Gorgonzola Blue Cheese/ Rocket/ Green Pesto/ Red Onion Chutney/ Capers/ Fresh Basil/ Anchovies/ Fresh Red Onion/ Garlic	£2.6	**Goat cheese/ Chorizo chunks/ Smoked ham/ Pepperoni/ Speck/ Nduja/ Parma Ham/ Chicken Smoked Provola cheese/ Artichoke Salsiccia/ Free-range egg/ Friarielli Crispy pancetta/ Porcini Mushrooms**	£3.1

PIZZA KIDS MENU £21.5
(not available after 6:00 pm.)
Any pizza* (size 9") + Orange/ Apple juice + 1 Scoop Gelato
** except Frutti di Mare pizza*

PIATTI ALLA GRIGLIA grilled dishes

STEAK NAPOLI (H) £37.6
Tender Ribeye steak, medium-cooked, sliced into juicy strips, topped with our chef's special Napoli sauce. A mouth-watering combination of prime British Ribeye and Mediterranean sauce of chicken liver, onion, garlic, parsley, thyme and oregano, cooked in fresh cream and virgin olive oil, served with fries

8 oz SIRLOIN STEAK (GF, H) £30.1
Served in a Mediterranean marinade with fries and grilled vegetables (courgette, aubergine, red & white onion, marinated in tomato sauce) on the side

**add peppercorn sauce.....£5.5/ fries £7.4*

V – Vegetarian, VG – Vegan, GF – Gluten-free, H - Halal

All table service is subject to a 12% service charge

FOOD ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS: Please speak to our staff before ordering food or drinks

Amore Mio
SWEET MEMORIES

8 oz RIBEYE STEAK (GF, H) **£31.4**
Served in a Mediterranean marinade with fries and grilled vegetables
(courgette, aubergine, red & white onion, marinated in tomato sauce) on the side

**add peppercorn sauce.....£5.5/ fries £7.4*

TAGLIATA DI MANZO (GF, H) **£33.7**
Thin-sliced prime beef, pan-seared on a bed of rocket salad, cherry tomatoes,
chopped rosemary, 24-month-aged Parmigiano-Reggiano shavings, and
a drizzle of virgin olive oil

VEGETARIAN GRILL (V, H).....**£27.5**
Grilled halloumi cheese, grilled courgettes, aubergine, red & white onion, broccoli,
all marinated in tomato sauce and well seasoned with oregano & salt

INSALATA main salads

INSALATA DI CAPRINO (V, H) **£22.-**
Pan-toasted goat cheese on a bed of mixed leaf salad and fresh spinach, topped with pear slices,
crushed walnuts, crispy fried baby onions, pumpkin seeds, cherry tomatoes and raisins,
all seasoned with extra virgin olive oil, balsamic glaze and honey

CHICKEN CAESAR STYLE SALAD (H) **£25.-**
Green salad of romaine lettuce and croutons, dressed with a tangy, creamy and savoury dressing
of lemon juice, olive oil, garlic and Parmesan cheese, topped with grilled chicken breast strips,
crispy fried baby onions and pumpkin seeds.
The added cherry tomatoes, pickled onion, beetroot, sage and orange with the secret
Amore Mio salad dressing will bring the ordinary Caesar salad to a new level

INSALATA DI MARE (GF, H) **£24.-**
Luscious seafood salad of squid, octopuses, mussels, cuttlefish and shrimps in a mix of peppers, green olives, carrots, horseradish, all marinated in a Mediterranean dressing of virgin olive oil, parsley, sage, celery, herbs and garlic, on a bed of green salad and cucumber shavings, topped with pickled beetroot crispy fried baby onions, pumpkin seeds and balsamic vinegar

INSALATA DI SALMONE (GF, H) **£25.-**
Pan-seared buttery salmon fillets on a bed of green salad and cucumber shavings, topped with pickled beetroot shavings, crispy fried baby onions, pumpkin seeds and balsamic vinegar

AVOCADO SALAD (GF, H).....**£23.5**
Fresh avocado slices on a bed of green salad and cucumber shavings, cherry tomatoes, sage,
orange slices in a creamy sauce of garlic, oregano and mustard,
topped with crispy fried baby onions and pumpkin seeds

V – Vegetarian, VG – Vegan, GF – Gluten-free, H - Halal

All table service is subject to a 12% service charge

FOOD ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS: Please speak to our staff before ordering food or drinks

Amore Mio
SWEET MEMORIES

PESCARE fish

GRILLED SALMON (GF, H)....£27.95
Prime salmon filet, grilled to perfection, resulting in a flaky, moist texture, slightly charred outside and pink and tender inside, in a buttery sauce of fresh lemon, turmeric, white crushed pepper, double cream and capers, topped with fresh parsley and chives, served with mashed potatoes and asparagus

GRILLED SEABASS (GF, H) £28.95
Grilled mild, flaky, and slightly sweet Seabass fillet in a buttery sauce of fresh lemon, turmeric, white crushed pepper, double cream and capers, topped with fresh parsley and chives, served with mashed potatoes and asparagus

CONTORNI sides

ROCKET & PARMESAN SALAD (V, GF, H) £7.4
Rocket salad with 24-month-aged Parmigiano-Reggiano flakes, balsamic glaze and extra virgin olive oil

ROASTED BROCCOLI (V, VG, GF, H) £8.-
Oven-roasted broccoli with garlic and olive oil, seasoned with salt and black pepper

INSALATA DI POMODORI (V, VG, GF, H) £7.4
Slices of vine tomatoes and red onion rings, extra virgin olive oil & balsamic glaze

FRIES (V, VG, GF, H) £7.4
Fries seasoned with Mediterranean herbs

GREEN SALAD (V, VG, GF, H) £7.4
Crispy Salad with tasty vinaigrette & mustard dressing, marinated cherry tomatoes in garlic, extra virgin olive oil and herbs

GRILLED VEGETABLES (V, VG, GF, H) £8.-
Grilled & seasoned courgette, aubergine, red & white onion, marinated in tomato sauce

MEDITERRANEAN MASH POTATOES (V, GF, H) £8.-
Potatoes mashed with spring onions, butter and milk, seasoned with herbs

PATATE AL ROSMARINO (V, VG, GF, H) £8.-
Oven-roasted seasoned baby rosemary potatoes

DOLCE gelato & dessert

1 SCOOP HOME-MADE GELATO (V, H) £4.-

2 SCOOPS HOME-MADE GELATO (V, H) £7.5

3 SCOOPS HOME-MADE GELATO (V, H) £9.5

TIRAMISU SAVOIARDI (V) £9.8
Traditional coffee-flavoured dessert from the region of Savoy made of ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar and Mascarpone cheese, flavoured with cocoa

CHOCOLATE LAVA CAKE (V, GF, H) £9.9
Decadent, gluten-free, dark chocolate sponge cake encasing a melted core of velvety, smooth, dark chocolate served with a scoop of homemade gelato of your choice

V – Vegetarian, VG – Vegan, GF – Gluten-free, H - Halal

All table service is subject to a 12% service charge

FOOD ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS: Please speak to our staff before ordering food or drinks

Amore Mio
SWEET MEMORIES

SOUFFLÉ AL PISTACCHIO CON GELATO (V, H) **£10.5**
Velvety soufflé with a melted core of pistachio filling served with a scoop of homemade gelato of your choice

PRALINATO AL PISTACCHIO (V, H) **£8.7**
Pistachio semifreddo with a soft heart of pistachio cream covered with chopped pistachios and praline almonds

GRAN NOCCIOLATO (V, H) **£8.7**
Hazelnut semifreddo with a soft hazelnut heart on vanilla flavoured sponge cake, all covered with praline hazelnuts

CANNOLO SICILIANO (V, H) **£8.5**
*choice of **orange & chocolate** or **pistachio***
A tube-shaped shell of fried fine pastry dough, coated in chocolate and filled with a sweet creamy ricotta cheese, candied orange pieces & chocolate or pistachio

TORTA AL LIMONE SICILIANA (V, H) **£8.7**
Crumbly shortbread pastry with creamy Sicilian lemon filling

GOLDEN APPLE CAKE (V, H) **£8.7**
Shortcrust pastry filled with sliced Golden apples and custard, topped with shortcrust lattice, served with a hot custard sauce

SEMIFREDDO AL CAFFÈ (V, H) **£6.5**
Light, half-frozen coffee mousse of cream, egg yolks and sugar, topped with a rich coffee sauce

BRAZILIAN COFFEE BROWNIE (V, H).....**£7.5**
Italian-style gluten-free chocolate brownie biscuit, topped with Brazilian coffee mousse with a soft heart of rich coffee extract

CAFFE coffee

ESPRESSO £3.3 / **DOUBLE ESPRESSO** £3.6 / **AFFOGATO AL CAFFE** £8.5

DIGESTIVO digestive

LIMONCELLO £4.4
AMARO AVERNA, 50ml £5.-
AMARO MONTENEGRO, 50ml £5.2
VECCHIA ROMANA (brandy), 25ml £4.95
STREGA LIQUERE £4.9
GRAPPA JULLIA SUPERIORE, 25ml £4.4
GRAPPA DI BAROLO, 25ml £5.4
GRAPPA DI AMARONE, 25ml £5.9

V – Vegetarian, VG – Vegan, GF – Gluten-free, H - Halal
All table service is subject to a 12% service charge
FOOD ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS: Please speak to our staff before ordering food or drinks

Amore Mio
SWEET MEMORIES

BEVANDE drinks

HOT DRINKS

ESPRESSO	£3.3	**AMERICANO**	£3.8
DOUBLE ESPRESSO	£3.6	**HOT CHOCOLATE**	£4.3
LATTE	£4.3	**HOT CHOCOLATE** Marshmallow & Cream	£5.3
CAPPUCCINO	£4.3	**TEA**	£3.65
FLAT WHITE	£4.3	Breakfast/Earl Grey/	
MOCHA	£4.6	Decaff/Green/Peppermint	
ICE COFFEE	£4.6	**AFFOGATO AL CAFFE**	£8.5
MACCHIATO/ CORTADO	£4.-	**LIQUEUR COFFEE**	£8.7

SOFT DRINKS

COLA/ DIET COLA/ ZERO, 330ml	£4.3	**FANTA/ SPRITE**, 330ml	£4.3
TOMARCHIO, 275ml	£5.-	**TOMARCHIO**, 275ml	£5.-
Sicilian organic fizzy drinks		***Sicilian organic non-fizzy drinks***	
- Blood Orange/ Lemonade/ Chinotto		*- Lemon & Tangerine Tea/ Peach & Melon Tea*	
BOTTLE GREEN (fizzy drinks), 275ml	£4.5	**APPLE/ ORANGE JUICE**, 330ml	£4.5
- *Raspberry Lemonade Pressé*		**APPLETISER**, 275 ml	£4.2
- Elderflower Pressé		**STILL/ SP. WATER**, 500ml	£4.7
- Pomegranate & Elderflower Pressé		*- Acqua Panna/ San Pellegrino*	
FEVER-TREE GINGER ALE	£4.1	**FEVER-TREE TONIC**, 200ml	£4.1
FRESH ORANGE JUICE, 330ml	£9.1	**TOMATO JUICE MIX**, 200ml	£3.95
BRITVIC SODA WATER, 200ml	£3.35	**SAN PELLEGRINO ORANGE**, 200ml	£4.2

LAGER/ COCTAILS/ SPIRITS/ LIQUEURS

	Pint - 1/2 Pint		
PERONI NASTRO AZZURRO	£7.5/ 5.3	**LIMONCELLO**	£4.4
BIRRA MORETTI	£7.5/ 5.2	**AMARETTO DISARONNO**, 25ml	£4.5
PERONI GRAN RISERVA, 500ml	£7.-	**BAILEYS**, 50ml	£5.1
PERONI NASTRO AZZURRO, 330ml	£5.7	**CAMPARI**, 50ml	£4.5
PERONI NASTRO AZZURRO, 330ml (gluten-free)	£5.7	**AMARO AVERNA**, 50ml	£5.1
		AMARO MONTENEGRO, 50ml	£5.3
PERONI LIBERA, 330ml (alcohol-free)	£5.4	**BACARDÍ CARTA BLANCA**, 25ml	£4.3
PERONI CAPRI, 330ml	£6.1	**KAHLUA**, 50ml	£4.5
BIRRA MORETTI, 330ml	£5.6	**COINTREAU ORANGE**, 25ml	£5.3
MORETTI SALE DI MARE, 330ml	£6.1	• • •	
MENABREA BIONDA, 330ml	£6.35	**SMIRNOFF NO. 21**, 25ml	£4.5
BIRRA PORETTI, 330ml	£6.3	**GREY GOOSE PREMIUM**, 25ml	£5.3
CIDER *(Th. Gold/ H. Win./Old Mout)*, 500ml	£7.3	• • •	
• • •		**BOMBAY SAPPHIRE**, 25ml	£4.8
APEROL SPRITZ	£9.95	**WHITLEY NEILL GIN**, 25ml	£5.1
ESPRESSO MARTINI	£8.95	*Raspberry/ Rhubarb & Ginger/ Blood Orange*	
WINE SPRITZER	£8.8	**MALFY BLOOD ORANGE GIN**, 25ml	£5.5
LIMONCELLO SPRITZER	£10.1	• • •	
BLOODY MARY	£10.2	**JAMESON**, 25ml	£4.5
KIR ROYAL	£7.7	**JACK DANIELS**, 25ml	£4.5
NEGRONI	£10.5	**WOODFORD RESERVE**, 25ml	£4.9
BABY GUINESS	£7.6	**GLENFIDDICH 12YO**, 25ml	£5.-

V – Vegetarian, VG – Vegan, GF – Gluten-free, H - Halal

All table service is subject to a 12% service charge

FOOD ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS: Please speak to our staff before ordering food or drinks

Amore Mio
SWEET MEMORIES

DRINKS (continue)

GRAPPA JULLIA SUPERIORE, 25ml	£4.5	**VECCHIA ROMANA**, 25ml	£5.-
GRAPPA DI BAROLO, 25ml	£5.5	**SAMBUCA**, 25ml	£4.7
GRAPPA DI AMARONE, 25ml	£6.-	**CAPTAIN MORGAN SPICED**, 25ml	£4.3
STREGA LIQUERE, 50ml	£5.-	**MARTINI ROSSO/ DRY**, 25ml	£4.5

VINO wine

RED WINES	bottle	S 125	M 175	L 250
MERLO NV (House Red)	£34	£6.5	£8.8	£11.9
GRANT BURGE, BAROSSA INK NV, *Shiraz* — NOT ITALIAN BUT AWESOME	£36	£6.9	£9.4	£12.7
CONVIVIALE, MONTEPULCIANO D'ABRUZZO 2020, ABRUZZO DOC, *Montepulciano*	£36	£6.9	£9.4	£12.7
CONVIVIALE, PRIMITIVO, 2023, IGT SALENTO, *Primitivo*	£36	£6.9	£9.4	£12.7
TENUTE FENICE, NERO D'AVOLA 2022, SICILIA DOC, *Nero d'Avola*	£39	£7.6	£10.-	£13.8
BOTTER, APPASSIMENTO 2021, PUGLIA IGP, *Negroamaro, Malvasia, Merlot & Cabernet*	£41	£7.8	£10.5	£14.3
ANDREA BERNARDINI's, CORSIERO NERO 2021, PUGLIA IGP, *Nero di Troia*	£42	£8.-	£10.8	£14.6
COLLEZIONE DI PAOLO, CHIANTI 2021, CHIANTI DOCG, *Sangiovese*	£42	£8.-	£10.8	£14.6
CAMPO GIARDINELLI, SALICE SALENTINO 2019, PUGLIA, *Negroamaro*	£43	£8.3	£11.-	£15.-
SOFIA BARBANERA's, SARACOSA 2020, TOSCANA IGT, *Sangiovese & Merlot*	£44	£8.5	£11.4	£15.4
BISCARDO, NEROPASSO® 2021, VENETTO IGT, *Corvinone, Corvina, Cabernet*	£44	£8.5	£11.4	£15.4
CASTELLO MONACI, PILUNA 2022, SALENTO IGT, *Primitivo*		£39		
ARCHIVIO, AGLIANICO 2021, BENEVENTANO IGP, *Aglianico*		£40		
DAVID DI PRIMA's, DI PRIMA 2020, TERRE SICILIANE IGT, *Syrah*		£40		
TENUTE NICOSIA, FRAPPATO 2020, TERRE SICILIANE IGT, *Frappato*		£40		
GIORDANO, RINFORZATO PRIMITIVO 2021, PUGLIA IGT, *Primitivo*		£41		
MONTRESOR, SAN PIETRO VALPOLICELLA 2022, VALPOLICELLA DOP, *Corvina, Rondinella & Molinara*		£42		
CAVALIERI DI MOASCA, BARBERA 2021, BARBERA D'ASTI DOCG, *Barbera*		£42		
MONDODELVINO®, UNCLE ZIN APPASSIMENTO 2021, PUGLIA IGT, *Zinfandel*		£43		
CANTINA DI NEGRAR, ROCCOLORO BARDOLINO 2022, DOP, *Corvina, Rondinella & Molinara*		£43		
DENNIS VERDECCHIA's, ULTIMA EDIZIONE NV, *Montepulciano, Sangiovese, Primitivo & Negroamaro*		£44		
TENUTE SERRANOVA, VALLONE APPASSIMENTO 2018, SALENTO IGP, *Negroamaro*		£44		
MASCA DEL TACCO, LU CEPPU 2021, PUGLIA IGT, *Negroamaro*		£44		
VILLA LA PAGLIAIA, CHIANTI CLASSICO RISERVA 2021, CHIANTI DOCG, *Sangiovese*		£44		

V – Vegetarian, VG – Vegan, GF – Gluten-free, H - Halal

All table service is subject to a 12% service charge

FOOD ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS: Please speak to our staff before ordering food or drinks

Amore Mio
SWEET MEMORIES

RED WINES (continue)

CASTEL DEL LUPO, 'DELLA QUERCIA' 2021, PAVESE DOP, *Pinot Noir*	£45
SIMONE CORTESE's, LA FONTE D'ORO 2022, PUGLIA IGT, *Primitivo & Negroamaro*	£45
LE CHIANTIGIANE, BACCIO CHIANTI RISERVA 2018, DOCG, *Sangiovese, Canaiolo & Colorino*	£50
COLLEZIONE DI PAOLO, CHIANTI RISERVA 2020, CHIANTI DOCG, *Sangiovese*	£52
PRODUTTORI DI MANDURIA, LIRICA PRIMITIVO DI MANDURIA 2021, PUGLIA DOC, *Primitivo*	£53
ARALDICA, BARBARESCO CORSINI 2020, PIEMONTE DOCG, *Nebbiolo*	£60
TENUTE NICOSIA, CONTRADA MONTE SAN NICOLÒ 2019, ETNA ROSSO DOC *Nerello Mascalese & Nerello Cappuccio*	£59
ANDREA BERNARDINI's, PUROSANGUE 2021, PUGLIA IGP, *Nero di Troia*	£63
SOFIA BARBANERA's, SARACOSA GOVERNO ROSSO 2021, TOSCANA IGT, *Sangiovese & Merlot*	£63
CONTEA DI CASTIGLIONE, BAROLO 2019, BAROLO DOCG, *Nebbiolo*	£70
MONTRESOR, SATINATO AMARONE DELLA VALPOLICELLA 2021, AMARONE DOCG, *Corvina, Rondinella & Molinara*	£94
CANTINA DI NEGRAR, AMARONE DELLA VALPOLICELLA 2019, AMARONE DOCG, *Corvina, Rondinella & Corvinone*	£96
UGGIANO, BRUNELLO DI MONTALCINO 2015, BRUNELLO DOCG, *Sangiovese*	£108

WHITE WINES

		S	M	L
	bottle	125	175	250
ANCORA, PINO GRIGIO/ ROSE 2020, IGT PAVIA, *Pino Grigio* (House White)	£33	£6.3	£8.4	£11.6
OYSTER BAY MARLBOROUGH, *Sauvignon Blanc* NOT ITALIAN BUT AWESOME	£36	£6.9	£9.4	£12.7
ARCHIVIO, PECORINO 2023, TERRE DI CHIETI IGT, *Pecorino*	£34	£6.5	£8.8	£11.9
ADRIA VINI, ZAGARE, IGT TERRE SICILIANE, *Vermentino*	£34	£6.5	£8.8	£11.9
CLAUDIO MANERA's, MANERA 2021, PIEMONTE DOC, *Cortese*	£35	£6.7	£9.-	£12.3
TENUTE IL CASCIONEE, CAMPO FIORITO 2022, PIEMONTE DOC, *Chardonnay*	£37	£7.-	£9.3	£12.7
GOCCE SANTA CROCE, SOLARE 2022, ABRUZZO DOC, *Trebbiano*	£37	£7.-	£9.3	£12.7
CANTINE SILVESTRI, FRASCATI SUPERIORE 2020, DOCG, *Malvasia, Greco & Trebbiano*	£37	£7.-	£9.3	£12.7
MATTEO BERNABEI's, CASTEL DEL LAGO BIANCO 2022, GARDA DOC, *Garganega & Chardonnay*	£41	£7.8	£10.5	£14.3
CANTINE DI NEGRAR, GARGANEGA 2022, VERONA IGT, *Garganega*	£42	£8.-	£10.8	£14.6
CANTINE DE PALMA, FALANGHINA DE PALMA 2022, CAMPANIA IGP, *Falanghina*	£43	£8.3	£11.-	£15.-
VIGNA MADRE, KRIYA TERE DI CHIETI, IGP KRIYA, *Pecorino*		£36		
MASTRI VERNACOLI, PINOT BIANCO 2023, TRENTO DOC, *Pinot Blanc & Chardonnay*		£36		
GIORDANO, RIESLING DELL'OLTREPÒ, PAVESE DOC, *Riesling*		£37		
SCIPIONE GIULIANI's, IL PAPAVERO 2023, TERRE SICILIANE IGT, *Pinot Grigio*		£38		

V – Vegetarian, VG – Vegan, GF – Gluten-free, H - Halal

All table service is subject to a 12% service charge

FOOD ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS: Please speak to our staff before ordering food or drinks

Amore Mio
SWEET MEMORIES

WHITE WINES (continue)

CANTINA EBELISARIO, LA ROCCACCIA DI MATELICA 2020, DOC, *Verdicchio*	£40
ANTONIO FATTORI's, COLLE MARIANNA SOAVE 2022, SOAVE DOC, *Garganega*	£40
SANTA TERESA, GRILLO VIOGNIER 2020, SICILIA DOC, *Grillo & Viognier*	£41
PODERIA DAL NESPOLI 1929, PAGADEBIT 2021, ROMAGNA DOC, *Bombino Bianco*	£42
CAVIT, BOTTEGA VINAI GEWÜRZTRAMINER 2022, TRENTINO DOC, *Gewurztraminer*	£45
CANTINE DE PALMA, GRECO DI TUFO 2022, DOCG, *Greco di Tufo*	£46
CANTINE DE PALMA, FIANO DI AVELLINO 2022, DOCG, *Fiano di Avellino*	£46
COLLIO, VIDUSSI RIBOLLA GIALLA 2022, FRUILI DOP, *Ribolla Gialla*	£49
LA LECCIA, CANTA GRILLO 2019, TOSCANA IGT, *Trebbiano*	£49
VILLA BROGLIA, GAVI DI GAVI 2022, GAVI DI GAVI DOCG, *Cortese*	£51
SARTIRANO FIGLI, LANGHE NAS-CETTA 2021, Langhe DOC, *Nas-cetta*	£54
FONTE VECCHIA, EDIZIONE LIMITATA NUMERO 20 VERDICCHIO DEI CASTELLI DI JESI 2023, VERDICCHIO DOC, *Verdicchio*	£56
TENUTE NICOSIA, CONTRADA SAN NICOLO 2023/ 23, ETNA BIANCO DOC, *Carricante & Minnella*	£58
TENUTE CISA, ASINARI DEI MARCHESI DI GRÉSY, LANCHE 2021, DOC, *Sauvignon Blanc*	£62
VILLA BROGLIA, GAVI DI GAVI ANNIVERSARIO 2022, GAVI DI GAVI DOCG, *Cortese*	£72

ROSE WINES

	bottle	S 125	M 175	L 250
ANCORA, CHIARETTO ROSATO 2022, *Barbera & Pinot Nero* (House Rose)	£36	£6.9	£9.4	£12.7
CONTESA VINI, CAPARRONE CERASUOLO D'ABRUZZO 2022, DOC, *Montepulciano*	£40	£7.6	£10.-	£13.8
TENUTE NICOSIA, LENZA DI MUNTI 720 ETNA ROSATO, ETNA DOC, *Nerello Mascalese*		£51		

SPARKLING WINES

	bottle	125
PROSECCO VINO SPUMANTE (House Sparkling)	£33	£6.6
ALESSIO ROSSETTO's, LUSTRATO PROSECCO NV, PROSECCO DOC, *Glera*	£36	
CAVIT, PROSECCO SPUMANTE NV, PROSECCO DOC, *Glera*	£41	
ARALDICA, ALASIA BRACHETTO D'ACQUI 2022, *Brachetto 5.5%ABV*	£28	
L'OCCHIOLINO SPARKLING RED 2021, EMILIA ROSSO IGT, *Red blend 7.5% ABV*	£29	

V – Vegetarian, VG – Vegan, GF – Gluten-free, H - Halal

All table service is subject to a 12% service charge

FOOD ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS: Please speak to our staff before ordering food or drinks