




# THAT'S AMORE MENU

2 COURSES £20 | 3 COURSES £25

## ANTIPASTI


### ZUPPA BELLA DI SAN MARZANO

San Marzano tomato & basil soup, burrata, pesto, rosemary & sea salt focaccia   



### ARANCINI AI FUNGHI

Wild mushroom & truffle crispy arancini, Parmesan mayo 

### BRUSCHETTA AI GAMBERONI

Bruschetta, sautéed tiger prawns with garlic & chilli butter sauce 

### STRACCIATA DI POMODORO E FIOR DI LATTE

Fior di latte stracciatella, Tomato & basil Vellutata, Sea salt & rosemary focaccia croutons  

### FRITTO DI SCAMPI ALL'ORIENTALE

Golden fried panko coated scampi, green chilli, spring onion with Siracha mayo

### PROSCIUTTO E MELONE

Cured Parma ham & cantaloupe melon 

### CALAMARI CROCCANTI E ZUCCHINE


Golden fried calamari & courgette with housemade tartare sauce

*The below dishes are available as a starter or a main course*

### RAVIOLI ALFREDO

Parmesan filled ravioli, chicken & mushrooms, creamy Parmesan sauce



### COZZE AGLIO OLIO E PEPERONCINO

Fresh mussels in a garlic, chilli, white wine & parsley sauce, with artisan bread 


### PANCETTA DI MAIALE

Crispy slow-roasted pork belly, honey glaze, apple & chilli 

### INSALATA VIOLETTA

Goat's cheese, beetroot, pear, endive, romaine lettuce, toasted almonds, balsamic olive oil dressing  

### INSALATA DI POLLO "CAESAR"

Grilled chicken breast, romaine lettuce, crispy pancetta, croutons, aioli 




 VEGETARIAN  GLUTEN FREE (ADAPTABLE\*)  VEGAN (ADAPTABLE\*)

If ordering GFA or VGA dishes please make this aware to your waiter.


WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN OUR MENU ITEMS. PLEASE ENQUIRE WITH MANAGEMENT

## PIATTI PRINCIPALI


### ARROSTO DI MANZO AL PEPE

Roast Angus beef (served pink) cream & cracked black pepper sauce 


### SPIEDINO DI AGNELLO

Grilled lamb skewer (served pink) with red onions, courgettes, peppers, minted yogurt dip & roasting jus 


### GUAZZETTO DI CALAMARI

Squid and mussels in a garlic, white wine, parsley & spicy San Marzano tomato sauce, rustic bread 

### ORATA PICCANTE

Sea bream fillet nduja breadcrumb crust with marinara sauce, salmoriglio dressing 



### TONNO E AVOCADO

Seared tuna tagliata (served pink), baby gem lettuce, avocado, Soy & lime olive oil dressing 


### POLLO AL TARTUFO

Chicken breast coated in crispy breadcrumbs Truffle & mushrooms sauce, parmesan shaving

### SPAGHETTI CACIO & PEPE

Classic Pecorino Romano cheese & black pepper sauce  


### RISOTTO AL SALMONE E ASPARAGI

Carnaroli rice with salmon & asparagus in a seafood bisque, with basil & crème fraîche 

### PENNETTE ALL'ARRABBIATA

San Marzano tomato, garlic, spicy chilli, parsley, olives & capers  

### PIZZA PARMIGIANA

San Marzano tomato, fior di latte and smoked mozzarella, aubergine, basil & Parmesan shavings 

### PIZZA AMERICANA

San Marzano tomato, fior di latte mozzarella, pepperoni, jalapeños, red onion, sun-dried tomato & chilli oil

### CALZONE AI QUATTRO FORMAGGI

Folded pizza filled with Fior di latte mozzarella, Asiago, Dolcelatte, Pecorino Romano cheese, black pepper

## CONTORNI

ALL £5 EACH

Skin-on fries  | Steamed seasonal vegetables 

Spinach sautéed in garlic olive oil & light chilli 

Plum & cherry tomato, red onion & basil olive oil 


Mixed salad 

## PASTICCERIA & GELATERIA



### CHEESECAKE AL PISTACCHIO

Vanilla cheesecake, pistachio sauce, cantuccini crumble & chantilly cream



### TORTINO AL CIOCCOLATO

Warm dark chocolate fondant served with caramel ice cream & rich chocolate sauce 

### CRÈME BRÛLÉE

Madagascan vanilla crème brûlée, caramelised sugar crust, served with cantuccini biscuits  

### COPPA DI GELATO CIOCCOLATISSIMO

Chocolate ice cream, chocolate brownie pieces chantilly cream, chocolate curls  

## CAFFÈ, TÈ & INFUSI

ESPRESSO	£3	HOT CHOCOLATE	£4.5
DOUBLE ESPRESSO	£3.5	ENGLISH BREAKFAST	£3.5
AMERICANO	£3.5	EARL GREY	£3.5
CAFFÈ LATTE	£3.5	GREEN TEA	£3.5
CAPPUCCINO	£3.5	FRESH MINT / PEPPERMINT	£3.5
CORTADO	£3.5		

Decaf Coffees, Teas & Milk Alternatives available on request.

SELEZIONE DI PASTICCINI E BISCOTTI £3.5PP

Italian biscuits & chocolate truffles



## GIFT VOUCHERS

Bibis Gift Vouchers make the perfect gift!  
Please enquire with a member of our reception for more information

