amo Trattoria

Evening Menu

Small plates, designed for sharing

Served | 5.00pm - 9.00pm

Nibbles

Marinated Gordal Olives (VV) £6

Freshly Baked Bread & Oils (VV) £6

Garlic Bread Pizzette (VV) £6
Topped with rosemary & sea salt
• ***Add mozzarella or tomato*** *£2*

Dough Balls (VV) £6
Homemade dough balls with garlic butter

Arancini (V) £8
Rice balls filled with scamorza cheese served on arrabbiata sauce

Crispy Gnocchi (V) £6
Deep-fried gnocchi topped with creamy pesto or tomato mascarpone

Bruschetta

Bruschetta Romana (VV) £7
Toasted bread, chopped cherry tomatoes, basil & olive oil

Bruschetta Amo (V) £8
Toasted bread with pesto, tomato & buffalo mozzarella

Bruschetta Funghi (V) £8
Toasted bread, creamy garlic mushrooms & pesto drizzle

Charcuterie

Italian Cheese Board (V) **£10**
Italian cheeses served with olives, pickles, honey & toasted bread

Italian Meat Board £10
Italian cured meats served with olives, pickles, honey & toasted bread

Charcuterie Board £11
Cured Italian meats & cheese served with olives, pickles, honey & toasted bread

Pizzettes

Just the right size to pair with our small plates!

Meatball Marinara £8
Homemade meatballs with tomato sauce, mozzarella & drizzled with pesto

Beef Ragu £8
Slow-cooked beef ragu, mozzarella, parmesan & rocket

Caprino (V) £8
Goats cheese with tomato base, mozzarella, caramelised onions & hot honey

Calabrese £8
N'duja, tomato, roasted red peppers & mozzarella

Pepperoni £8
Pepperoni, tomato base & mozzarella

Margherita (V) (VA) £7
Tomato, mozzarella & fresh basil

• ***Hot honey or aioli dip*** *£1*

Fish

Linguine Gamberoni £10
King prawns, white wine, chilli, garlic & cherry tomatoes

Seafood Risotto £10
Creamy risotto rice with parmesan, mussels, prawns calamari & petit pois

Gamberoni Piccanti £9
King prawns cooked in garlic, chili & olive oil

Pappardelle Ai Funghi £9
Mushrooms, garlic, white wine & cream
• ***Add smoked salmon*** *£3*

Baked Nduja Scallops £9 (each)
Lightly seared scallop baked in their shell with Calabrian Nduja butter & pangrattato

Seabass £9
Crispy pan-fried seabass served with zucchini, cherry tomato, garlic, white wine & salsa verde

Meat

Steak £14
4oz rump steak on butternut squash puree with crispy sage & dolcelatte

Homemade Lasagne £12
Bolognese sauce, layered pasta, béchamel, mozzarella & parmesan baked in the oven

Beef Ragu £10
Slow-cooked beef ragu served with pappardelle & pangrattato

Penne Piccanti £10
Spicy Nduja, Italian sausage, pomodoro sauce & pangrattato

Carbonara £10
Spaghetti, crispy bacon, egg yolk, parmesan & a touch of cream

Polpette Pomodoro £9
Homemade meatballs in a tomato sauce

Chicken Milanese £9
Butterflied chicken breast coated in breadcrumbs, sprinkled with parmesan & drizzled with salsa verde

Penne All'Arrabbiata (VA) £9
Tomato sauce, garlic and chilli
Add chicken or pancetta + *£3*

Chicken Caesar Salad £9
Sliced chicken breast, crispy bacon, lettuce, caesar dressing, croutons, parmesan & anchovies

Vegetables & Insalate

Caprino Salad (V) £10
Crispy breaded goats cheese with seasonal salad, caramelised onions, walnuts & honey

Roast Squash Risotto (V) £9
Creamy risotto flavoured with vibrant roasted butternut squash, served with pumpkin seeds & crispy sage

Fig & Walnut Salad(V) £9
Figs with walnuts, rocket, dolcelatte & honey **Rocket &**

Parmesan Salad (V) £5.50

Amo House Salad (VV) £5 Mixed salad with dressing

Contorni

Mac and Cheese (V) £7
Baked with Italian cheeses
• ***Add Nduja*** *£2*

Zucchini String Fries (V) (VVA) £7
Courgette fries in a light crispy coating with aioli

Panfried Brocollini (V) (VVA) £7
With fresh lemon, garlic & toasted pumpkin seeds

Nduja Fries £6.50

Parmesan & Rosemary Fries £6

French Fries (VV) £4

Dolce

Gnocchi Nutella (V) £8
Deep fried gnocchi, drizzled with warm Nutella & ice cream

Nutella Pizzette (V) £8
Pizza base with Nutella, marshmallows & ice cream

Tiramisu (V) £7
Layers of cream, sponge, mascarpone cheese, flavoured with coffee

Limoncello Cheesecake (V) £7
Cheesecake flavoured with limoncello on a Biscoff base

Chocolate Brownie (V) £7
Warm home-made chocolate brownie with berry compote and ice cream

Vegan Biscoff Sundae (VV) £7
Vegan ice cream layered with warm Biscoff & biscuit crumb, topped with fresh fruit

Gelato (V) £6
Ice cream sundae - please ask for today's flavours

Kids Pasta £7 (kids under 12)

Penne pomodoro or spaghetti bolognese plus a scoop of ice cream

OUR FOOD IS FRESHLY MADE TO ORDER SO PLEASE BE PATIENT. SMALL PLATES ARRIVE AS & WHEN READY– THANK YOU

Our kitchen is not a nut free environment so we cannot guarantee any food to be nut free. V = Vegetarian, VV = Vegan, VA = Vegetarian Alternative, VVA = Vegan Alternative