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Beau Nash House, Saw Close, Bath BA1 1EU

Find us on:   

www.amaroneristorante.co.uk



MENU

SHARING

OLIVE E TARALLI (VG)
Marinated olives and taralli
4.50

TAGLIERE DELLA CASA
Italian charcuterie
15.00

FRITTO MISTO DI MARE
Crispy breaded artichokes,
prawns and calamari
with aioli
14.50

ANTIPASTI

MINISTRONE (VG) Classic Italian vegetable soup	9.00
CARCIOFI FRITTI (V) Panko fried artichokes with Tabasco mayo	8.50
CROSTONE AI FUNGHI E TARTUFO (V) Pan-fried wild mushrooms on toasted ciabatta, topped with parmesan and black truffle	11.50
BRUSCHETTA BURRATA E PEPERONI (V) Bruschetta with Burrata cheese and grilled peppers	8.50
CRUDO, BUFALA E POMODORI SECCHI (GF) San Daniele ham, Buffalo Mozzarella and sun-blushed tomatoes	10.00
GAMBERONI ALL'AGLIO Tiger prawns, garlic, white wine and a touch of chilli, served on crostone	11.50
COZZE ALLA MARINARA (GF) Fresh Cornish mussels sautéed in garlic, chilli and white wine	11.50
CARPACCIO DI MANZO Hand-sliced beef fillet marinated in olive oil and lemon, topped with black truffle	12.00
ZUPPA DI CROSTACEI Lobster, prawn and crayfish in a tomato, garlic and chickpea soup served with toasted ciabatta	12.00
TOMINO AL FORNO CON CROSTINI Piedmont cheese oven baked. Honey, walnuts, pear and bread sticks	9.00

SIDES

ALL 4.50

MIXED LEAF SALAD | TOMATO AND RED ONION SALAD

ROCKET AND PARMESAN SALAD | FRENCH FRIES | CRUSHED NEW POTATOES

IL PANE - ARTISAN BREAD
Served with balsamic and olive oil

(V) Vegetarian (VG) Vegan (GF) Gluten Free (N) Contains Nuts

Please always inform your waiter of any allergies before placing your order, as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes

A 10% optional service charge will be added to your bill, which will be entirely shared with our team

MAINS

STEAKS

Our steaks are aged for 30 days by our local butcher

RIBEYE 12oz 29.00 | PRIME FILLET 10oz 35.00

All served with French fries, tomato, grilled king oyster mushroom
Peppercorn sauce or blue cheese fondue

POLLO ALLA VALDOSTANA Breadcrumbed chicken breast, topped with Fontina cheese and ham. Orange and fennel salad	20.50
SCALOPPINA AI PORCINI Pan-fried veal escalope, porcini mushroom, garlic and white wine sauce, served with roasted parsnips	22.50
ANATRA AL BALSAMICO Pan-fried duck breast, honey and balsamic reduction with wild berries. Crushed new potatoes and kale	22.50
STINCO DI AGNELLO Braised lamb shank in red wine sauce, served with crushed new potatoes and Cavalo nero	29.00
TAGLIATA DI MANZO 12OZ (GF) Seared sirloin steak, sliced and served with rocket, cherry tomatoes and parmesan	27.00
SPIGOLA GRIGLIATA (GF) Grilled sea bass served with crushed new potatoes	24.00
MERLUZZO OLIVE E PATATE (GF) Oven-baked Cod fillet served on a tomato, olive and potato stew	24.00
SPIEDONI DI PESCE (GF) Char-grilled skewered prawn, monkfish, squid and courgette, served with a mixed leaf salad	24.00
PARMIGIANA DI MELANZANE (VG) Oven-baked aubergine layers with vegan mozzarella	19.00

PASTA E RISOTTI

(Gluten free pasta available)

SPAGHETTI ARAGOSTA Lobster tails and cherry tomatoes in a spicy shellfish bisque	23.00	RAVIOLI DI ZUCCA AL RAGÙ DI AGNELLO Our classic ravioli filled with butternut squash in a lamb and saffron ragù, topped with goat's cheese	19.50
GNOCCHI ALLA SORRENTINA Oven baked gnocchi in tomato sauce and mozzarella	20.00	TAGLIATELLE ALLA BOLOGNESE Traditional 12 hours slow-cooked beef ragù	17.00
RAVIOLI DI MARE Black ravioli, filled with sea bass and sole in a bisque reduction	20.50	SPAGHETTI CARBONARA Guanciale, eggs, pecorino romano and black pepper	17.00
RISOTTO ALLA PESCATORA Fresh King prawn, mussel, clam and squid risotto	18.50	PENNE BEAU NASH Penne pasta with chicken in a creamy wild mushroom sauce	17.00
RISOTTO PORCINI E TARTUFO (V) Truffle risotto, porcini mushroom, parmesan and butter	22.00	LASAGNA AL FORNO Classic oven-baked lasagna	17.00
GNOCCHI GORGONZOLA, PERE E NOCI (V) Potato gnocchi, Gorgonzola sauce, pear and walnut	18.50		