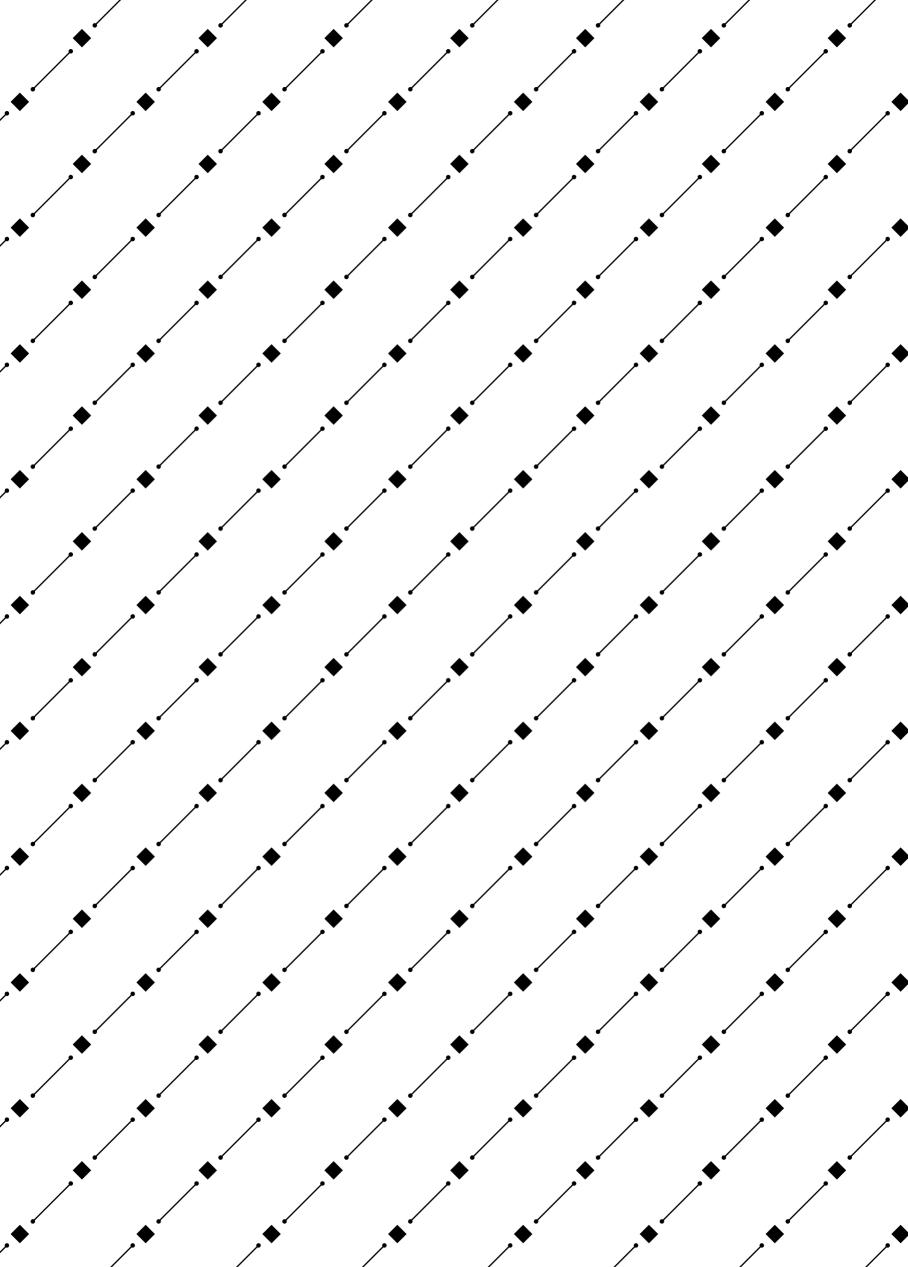
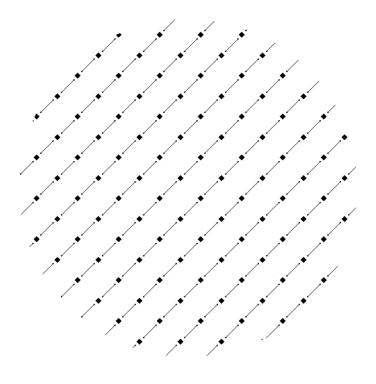


Amerigo Vespucci finest italian cuisine

www.amerigovespucci.co.uk









In 1966 I sailed from Livorno on the Amerigo Vespucci,
Visiting Central and North America, the Bermuda and
Tangiers. My memories and the experience of this great ship
was the inspiration, this is why I have named my restaurant
in honour of this beautiful ship...

Giovanni

PER IL TAVOLO FOR THE TABLE

MARINATED OLIVES (*V)	£ 2.35
BRUSCHETTA (*V)	£ 4.95
GARLIC BREAD (*V)	£ 2.50
CROSTINI'S With wild mushrooms and goats cheese With Tomato and Rocket With Pesto and Prosciutto	£ 5.10

ANTIPASTI FREDDI

INSALATA TRI COLORE (*V)
LOBSTER MONTE CARLO
ANTIPASTO MISTO
FINOCCHIO E MANDORLE CON CAPRINO (*V)

ANTIPASTI CALDI

GAMBERONI ALL'AGLIO£ 9.9 King prawns pan seared with butter, olive oil, seasoned with garlic and flamed with white wine	3 0
COZZE CON LIMONE DI SICILIA	10
CALAMARI CON ZUCCHINE FRITTE £ 8.9 Fried crispy squid with courgette lightly dusted with garlic, sea salt and cayenne pepper, served with fresh lemon	∂ 5
CAPESANTE CON PANCETTA E PUREA DI PISELLI Seared king scallops, served on a mint pea puree, topped with crisp bacon and parsnip crisps	9 5
SALSICCIA PICCANTE CON LENTICCHIE Spicy Italian Sausage, served with braised lentils and shavings of Parmesan cheese	25

ZUPPA

ZUPPA DEL GIORNO	£ 6.50
(Please ask vour waiter)	

PASTE

	STARTER	MAIN COURSE
SPAGNETTI CON RAGÙ E SCAMORZA	£ 6.90 .	£ 11.80
GNOCCHI CON GORGONZOLA, ARANCIA E VODKA (*V)	£ 7.70	£ 11.90
TAGLIATELLE CON GRANCHIO & CAPESANTE	£ 10.20 .	£ 15.50
TORTELLONI AI FUNGHI SELVATICI (*V) Parcels of fresh pasta filled with ricotta and spinach served in a wild forest mushroom sauce, seasoned with fresh sage and hint of cream	£ 9.20 .	£ 13.85
LASAGNE ALLA SICILIANA Fresh home made Sicilian lasagna with salami, garden peas, ham, mozzarella, laced with tomato and chopped Parmesan	£ 9.20 .	£ 13.85
FETTUCCINE AL SALMONE Ribbons of pasta, served with sliced smoked salmon, fresh salmon, seasoned with fresh dill, vodka, paprika and a hint of cream	£ 9.20 .	£ 13.85
RISOTTO DI ZAFFERANO E PERA COHA (*V)	£ 10.20 .	£ 14.90
PENNE ALL'ARRABBIATA (*V) Penne pasta served with pan seared garlic, chopped chili pepper, seasoned with fresh basil and laced with tomato	£ 6.90 .	£ 10.80
PENNE ALL'ORTOLANA Penne served with roasted red peppers, crispy pancetta, thyme, chopped garlic, laced with tomato, saffron and a hint of cream	£ 7.95 .	£ 13.50
SPAGHETTI ALLA CREMA D'ARAGOSTA Spaghetti served with a rich lobster cream sauce tossed with lobster, braised fennel and topped with crisp root vegetable nest	£ 11.20 .	£ 15.95
LINGUINE ALLA PESCATORA Linguine served with a selection of king prawns, mussels, clams, scallops and Langoustine, seasoned with tomato, oregano and garlic		£ 15.95
LINGUINE CON PESTO E POMODORINI SECCHI (*V)Linguine served in a Pesto sauce, hint of cream and sun dried tomato		£ 11.90
RAVIOLI CON PISELLI AL PROFUMO DI MENTA (*V)		£ 14.85

We have gluten free Penne & Spaghetti pasta which can be served with a sauce of your choice

GRIGLIA E SPECIALITÀ DI CARNE

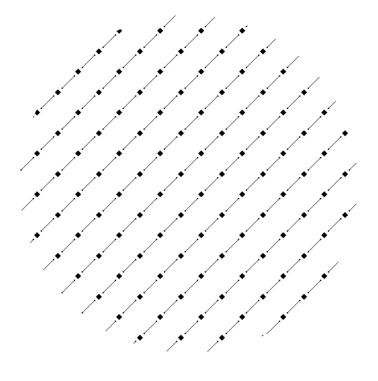
CHATEAUBRIAND £ 47.50 Served with fritts and béarnaise sauce (for two persons)
FILETTO DI MANZO 10oz
SIRLOIN 9oz £ 18.95 9oz Sirloin steak char grilled
STEAK ACCOMPLIMENTS £ 2.50 * Funghi, Rich Wild mushroom and porcini sauce * Peppercorn, Soft green peppercorn sauce
* Béarnaise sauce FILETTO DI MANZO CON FUNGHI SELVATICI £ 25.90 Fillet of beef wrapped in parma ham, topped with shavings of parmesan cheese and served with pan seared wild mushrooms, seasoned with fresh mint, garlic and dressed with white truffle oil
FIORENTINA IN PADELLA T bone steak, served pan seared with fresh sage, sliced garlic and milled black pepper
FEGATO IN PADELLA CON BURRO E SALVIA. £ 17.95 Calves liver pan seared with fresh sage black butter, served with a spring onion mash
BOCCONCINO CON GORGONZOLA E RUCOLA. £ 19.95 Sliced beef in a sauce of garlic, rosemary, Gorgonzola, served with rocket and shavings of Parmesan
FILETTO D'AGNELLO AL PEPE £ 17.35 Rack of lamb coated in crushed black and red peppercorns, pistachio nuts and glazed with a hint of honey and balsamic reduction
POLLO CON PANCETTA, LIMONE E TIMO £ 16.95 Bread of chicken, wrapped in bacon and oven roasted with lemon and thyme, served with a pesto mash
TAGLIATA DI POLLO CON FUNGHI SELVATICI E AGLIO £ 15.95 Sliced breast of chicken, oven roasted with wild mushrooms, seasoned with crushed garlic, fresh rosemary, flamed with white wine and laced with a hint of cream
SALTIMBOCCA ALLA ROMANA £ 14.95 Medallions of veal, topped with Parma ham, pan fried with butter, fresh sage and flamed with white wine
POLLO MILANESE CON FINOCCHIO E RUCOLA £ 15.95 Breast of chicken coated in breadcrumbs, served with a fennel, lemon and rocket salad

PESCE

SALMONE E COZZE ALLO ZENZERO	£ 17.10
LOBSTER CON BURRO ALLE ERBE	£ 28.95
CAPESANTE IN PADELLA CON SALVIA E CAPPERI King scallops pan seared with fresh sage, caper berries and butter, served with rocket	£ 23.10
BRANZINO CON BURRO AL CORIANDOLO Fillets of Sea bass pan seared, served on mash potato, topped with a coriander butter	£ 19.95
BRANZINO CON SALSA VERDE Fillets of Sea bas pan seared, served in a fresh herb oil, on crushed new potatoes	£ 19.95

VEGETALI E INSALATE

VEGETALI DEL GIORNO £ 4.10 A selection of fresh seasonal garden vegetables
\$3.10 SAUTÉ
FRENCH FRIES £ 3.10
BAKED ROSEMARY MASH £ 3.35
BLUE CHEESE MASH £ 3.35
PESTO MASH
\$PINACH£ 3.10
BROCCOLI £ 3.00
MANGETOUT£ 3.00
RUCOLA E PARMIGIANO (*V) £ 4.45 Rocket lettuce, laced with balsamic vinegar, olive oil, topped with shavings of Parmesan cheese
TOMATO AND RED ONION SALAD (*V) £ 4.45 With basil, olive oil and balsamic vinegar
MIXED SALAD (*V) £ 4.10 Dressed with olive oil and white wine vinegar
GREEN SALAD (*V) £ 4.10 Dressed with olive oil and white wine vinegar





Amerigo Vespucci

