

VILLA AMARANTA

ITALIAN KITCHEN & BAR

BRUNCH

- Smoked salmon, scrambled eggs, truffle £10.50
Crushed avocado, 2 poached eggs, pine nuts, toasted granary bread (v) £8.00
Crispy pancetta, scrambled eggs, toast £7.50
Neapolitan fried eggs, 2 fried eggs, tomato, olive & chilli sauce, toasted ciabatta (v) £7.50
Eggs Benedict, 2 poached eggs, prosciutto, hollandaise, toasted muffin £7.00
Eggs Florentine, 2 poached eggs, spinach, hollandaise, toasted muffin (v) £6.50
Grilled Italian sausage, cannellini bean & tomato ragù £8.00

Gluten free breads available please ask your server

LUNCH

STARTERS

- Soup of the day, ciabatta £5.50
Compressed melons, tomatoes, Prosciutto (gf) £7.50
Chicory, apple & candied walnuts, dolcelatte dressing (v) (gf) £8.00
Buffalo mozzarella, heritage tomatoes, basil, basil puree (v) (gf) £7.00
Homemade herb rolled ricotta, pickled baby onions, crackerbread (v) £7.00
Tea smoked duck, burnt orange, pine nuts (gf) £9.00
Roast pancetta, shaved fennel & apple (gf) 8.50
Carpaccio of beef, shaved parmesan, rocket, Italian herb dressing (gf) £9.00
Trio of bruchetta, basil pesto & parmesan, tomato & mozzarella, prosciutto & olive £8.00

PLATTERS TO SHARE

- Italian meat, selection of salamis, mortadella, prosciutto, olives, semi dried tomatoes, focaccia £17.00
Vegetarian, selection of grilled aubergine, courgettes, peppers, olives, semi dried tomatoes, focaccia (vegan) £16.00

PASTA & RISOTTO

- Devon crab & chilli linguini, semi dried cherry tomatoes £17.00
Veal cannelloni, rich white wine sauce, pecorino cheese £16.00
Italian meatballs, tomato ragù, tagliatelle, grated parmesan £16.50
Courgette, lemon and pine nut, Scialatelli, shaved parmesan, rocket (v) £15.00
Aubergine parmigiana, layers of aubergine, tomato ragù, mozzarella and parmesan (v) £16.00
Wild Mushroom and thyme risotto, parmesan cracker, rocket (v) (gf) £16.50
Beetroot risotto, poached hen egg, shaved pecorino cheese, rocket (v) (gf) £16.00
Boccole alla norma, fried courgettes, peppers, aubergine & tomato ragù, ricotta cheese, basil (v) £16.50

Gluten free pastas available for some dishes, though the pasta variety may change

MAINS

- Veal chop Milanese, sea salt & rosemary roast potatoes, pepper sauce, salad leaves (gf) £22.50
Sirloin tagliata, sliced rare sirloin served on mixed greens, salsa verde (gf) £21.00
Osso bucco, slow braised shin of veal, wet polenta, roast cherry tomatoes, gremolata £19.50
Whole lemon & fennel stuffed sea bream, sauté root vegetables, wilted spinach (gf) £18.50
Bulgar wheat & vegetable tian, roasted red peppers, tomato sauce (vegan) (gf) £17.00
Garlic Portobello mushrooms, cannellini bean & tomato ragù, spinach, rocket (v) (gf) £16.50
Spinach & ricotta tart, roasted vegetables, beetroot puree, salad leaf (v) £16.50
Italian Burger, grilled beef burger, mozzarella, pancetta, sunblushed tomatoes, Toasted brioche bun, fries £15.00
Beer battered cod, homemade tartare sauce, crushed peas, fries £14.00

SALADS

- Poached salmon, pomegranate, walnut, dill ricotta dressing (gf) £12.00
Chickpea, green bean, pine nut, chopped salad, Italian dressing (vegan) (gf) £10.00
Goats cheese, beetroot, walnut & rocket (v) (gf) £11.00

SIDES

- Aubergine Caponata, fried aubergine, capers, olives & raisins (v) (gf) £4.25
Fried garlic courgettes (v) (gf) £4.25
Rosemary & sea salt roast baby potatoes (v) (gf) £4.25
Chili & garlic tender stem broccoli (v) (gf) £4.25
Marinated artichokes, olives & peppers (v) (gf) £4.25
Rocket & parmesan salad, herb vinaigrette (gf) £4.25
Panzanella, Tomato, basil, capers, peppers, garlic croutons (v) £4.25

DESSERTS

- Torta ricotta and pear, sweetened ricotta mouse, almond tuille biscuit, vanilla poached pear £7.50
Limocella baked cheesecake, confit lemon puree, toasted almonds £7.00
Crema frita, amaretto cream, raspberries £7.00
Vanilla panna cotta, fresh fruit £6.50
Tutti frutti semi freddo, passion fruit puree £7.00
Chocolate marquis, cherries, cherry puree, vanilla sponge, Chantilly cream £7.00
Selection of three gelato £5.00
Italian cheese board, crackers, grapes, quince £9.00

AFTERNOON TEA

TRADITIONAL DEVON CREAM TEA

- 2 homemade scones, clotted cream, strawberry jam £6.00
Or 2 savory parmesan scones, ricotta, onion marmalade £6.00

ITALIAN STYLE AFTERNOON TEA

- Selection of open finger sandwiches, Poached salmon, ricotta, dill, Parma ham & sunblushed tomatoes
Roast Mediterranean vegetable & goats cheese.
Homemade scone, clotted cream and Jam, vanilla panna cotta, fruit compote, baked limoncella cheesecake £12.00 per person

All served with one of our selection of teas
or a choice of our coffees (see below for selection)
Add prosecco di Valdobbiadene by the glass 125ml £7 / Bottle £36

COFFEE & TEAS

- Espresso £3.25
Double espresso £3.50
Americano £3.75
Cappuccino £3.75
Latte £3.75
Mocha £3.75
Hot chocolate £3.95
English breakfast £3.50
Earl grey £3.50
Specialty flavoured tea £3.50
Assortment of muffins & pastries £2.50

CHILDRENS MENU

- Chicken goujons, fries or roast potatoes, peas £7.00
Choice of house pastas, tomato sauce, cheese (v) £7.00
Homemade fish fingers, fries, peas £7.00
Mini meatballs, fries or pasta, cheese £7.50
Soup of the day, bread (v) £4.00
Melon salad, ham £6.00

IMPORTANT INFORMATION:

All our food is freshly prepared in a kitchen where nuts, gluten and other known allergens may be present. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of our team before ordering. Full allergen information is available" Also, "a discretionary 10% service charge will be added & equally shared amongst all staff"