

# VILLA AMARANTA

ITALIAN KITCHEN & BAR

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## EVENING A LA CARTE MENU

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### STARTERS

- Amaranta Minestrone, diced vegetables, short cut pasta, tomato broth (vegan) £7.50  
Compressed melons, tomatoes, Prosciutto (gf) £7.50  
Seared scallops, lemon risotto, pea puree, pancetta crumb £12.00  
Seared breast of wood pigeon, charred shallots, textures of beetroot, hazelnuts (gf) £10.00  
Chicory, apple & candied walnuts, dolcelatte dressing (v) (gf) £8.00  
Buffalo mozzarella, heritage tomatoes, basil, basil puree (v) (gf) £7.50  
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) £9.50

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### PASTA & RISSOTO COURSE

- Devon crab & chilli linguini, semi dried cherry tomatoes £17.00  
Veal cannelloni, rich white wine sauce, pecorino cheese £16.00  
Slow braised Ox cheek ragù, Orecchiette, tomato & red wine sauce, fried sage £18.00  
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 £16.50  
*Gluten free pastas available for some dishes, though the pasta variety may change*

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### MAIN COURSE

- Osso bucco, slow braised shin of veal, wet polenta, roast cherry tomatoes, gremolata £19.50  
Whole grilled lobster, Neapolitan sauce, charred lemon, sauté potatoes £Marketprice  
8oz Fillet steak with pizzaiola sauce, potato rosti, rocket £32.00  
Sirloin tagliata, sliced rare sirloin served on mixed greens, salsa verde £21.50  
Veal chop Milanese, sea salt & rosemary roast potatoes, pepper sauce, salad leaves (gf) £24.00  
Whole lemon & fennel stuffed sea bream, sauté root vegetables, wilted spinach £19.50  
Bulgur wheat & vegetable tian, roasted red peppers, tomato sauce (vegan) £17.00  
Garlic Portobello mushrooms, cannellini bean & tomato ragù, spinach, rocket (v) (gf) £16.50  
Roast breast of guinea fowl, lentil ragù, pea puree, lemon and thyme butter sauce £19.00

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#### 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”