

# L'Amorosa

CHEF PATRON  
ANDY NEEDHAM

February 2016

## Starters

**Seppie in umido con polenta e olive Taggiasche £8**

*Warm cuttlefish with tomato, Taggiasche olives and soft polenta*

**Burrata d'Andria con caponata di melanzane e rucola £8**

*Burrata cheese with caponata of aubergine and rocket*

**Capocollo con radicchio rosso e mostarda di Cremona £7**

*Cured pork neck with red radicchio and mostarda di Cremona*

**Sardine in saor £8**

*Sweet and sour sardines with orange, fennel and mint*

**Insalata di fagiolini, carciofi con pecorino e vinaigrette allo scalogno £7**

*Green beans and marinated artichokes with pecorino cheese and shallots vinaigrette*

**Bresaola della Valtellina con grana padano e rucola £8**

*Air-dried cured beef with grana padano cheese, rocket and lemon oil*

## Pasta (available as starter or main)

**Gnocchi di patate con radicchio rosso, taleggio e speck £7 / £14**

*Homemade potato gnocchi with red radicchio, taleggio cheese and speck*

**Pappardelle con guancia di manzo, vino rosso e guanciale affumicato £7 / £14**

*Homemade fresh pasta ribbons with beef cheeks, red wine and smoked guanciale*

**Pizzoccheri della Valtellina con porro, verza, fontina e salvia £7 / £14**

*Buckwheat pasta with leeks, cabbage, fontina cheese and sage*

**Malfatti ripieni di burrata con gamberi, pomodoro, peperoncino e origano £8 / £16**

*Homemade fresh pasta parcels filled with burrata with tomato, prawns, chilli and oregano*

## Meat and fish

**Ossobuco con risotto alla milanese e gremolata £19**

*Braised veal shin Milanese style with saffron risotto and gremolata*

**Pollo arrosto con puré di patate, limone di Amalfi e capperi £19**

*Roast corn fed chicken with Jerusalem artichokes, Amalfi lemon and capers*

**Nasello in guazzetto piccante di frutti di mare e salicornia £19**

*Roast hake and shellfish tomato guazzetto with fennel and samphire*

*Before you order your food and drinks please speak to a member of our staff if you have a food allergy or intolerance.*

*As our produce is purchased freshly each day, please be understanding if certain dishes are not available.*

*A discretionary 12.5% service charge will be added to your bill. All tips go to the staff. All prices include VAT.*