



amico bio

green thinking – better living



VALENTINE' S MENU

4 courses £37.00 per person

served with a glass of amico bio rosé wine

TUESDAY 14TH FEBRUARY :: TWO SITTINGS :: 6PM & 9PM

Hummes di legumi con grissini e focaccia

Bean hummus served with grissini and focaccia bread (V)

1

Salsiccia vegana alla griglia con insalata di arance, pinoli e spinaci

Chargrilled vegan sausages served with a salad of oranges, pine nuts and baby spinach (V)

or

Pancake con crema al formaggio e erba cipollina, radicchio arrosto e balsamico

Vegan pancake filled with cheese and chives, roasted radicchio and balsamic dressing (V)

or

Polpette di cavolfiore, riso e verdure con coulis di pomodoro e pesto al basilico

Cauliflower, rice and vegetables served with tomato coulis and basil pesto (V-Gf)

2

Tortelli ripieni di pere e seitan, purea di sedano rapa e salvia

Tortelli filled with pear and seitan, celeriac and sage sauce (V)

or

Risotto limone e menta

Wholemeal risotto with lemon and mint (Vo-Gf)

or

Gnocchetti di patate e rape rosse, salsa di zucchine e lupini

Potato and red beetroot gnocchi, courgettes and lupini sauce (V)

3

Porri ripieni di verdure e caprino, ceci all'uccelletto e patate fondenti

Leeks filled with goat's cheese and vegetables, chickpea and fondant potato (Gf)

or

Involtini di peperoni e tofu alla Milanese, crema di funghi e olio al tartufo

Breaded pepper roulade, mushroom cream, truffle oil and honey carrots (Vo)

or

Millefoglie di broccoli, zucca e verza, hummus di ceci e minestrone di verdure

Broccoli, cabbage and pumpkin millefeuille, chick pea hummus and vegetable minestrone (V)

side orders

Mixed salad, green salad, roast potatoes with garlic and rosemary,
zucchini fritte, fried polenta, tomato and onion salad, braised cabbage, fresh cut fries **£3.00 each**

4

Ravioli con crema alle nocciole, gelato al torrone e mandorle tostate

Ravioli filled with almond cream, nougat ice cream and toasted almond (To share) (Vo)

or

Torta al cous-cous, arance e vaniglia

Cous-cous, oranges and vanilla cake (V)

or

Tiramisu con amaretti

Amaretti bisquit tiramisu

Coffee or Tea with petit fours

VAT included Service at your discretion V= vegan Vo= vegan option Gf= gluten free Gfo=gluten free option N=contains nuts

If you have a food allergy, please inform your waiter