



Amuri means “love”, and we pour it into everything we do:

*Amuri for food, Amuri for wine, Amuri for life*

### PRE-THEATRE MENU

**\*\*Available from Friday 15th August**

**2 COURSES €36 / 3 COURSES €42**

#### GIARDINO D'AMURI

Umami scallops, dash gel, pickle Lilly, squid ink crumble, smoked caviar, watercress, scallop coral sauce, spring onion oil

#### INSALATA DI STRACCIATELLA E DATTERINI (V)

Stracciatella, datterini tomatoes, cucumber, red onions, grapes, croutons, gold river farm salad, basil oil

#### CROCCHETTA AL GUANCIALE

Guanciale croquette, potatoes and pecorino sauce, pear & wine glaze, cabbage

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#### TAGLIOLINI MONTALBANO

Tagliolini with clams, halibut, monkfish, white wine, parsley, lemon zest, tomato, caviar

#### RIGATONI ALLA NORMA (V)

Rigatoni, tomato sauce, aubergines, ricotta cheese

#### TAGLIATELLE AL RAGÙ

Tagliatelle with beef ragù, nduja, capers, parmesan

#### POLPO ALLA GRIGLIA supplement of €10

Grilled octopus served on a bed of sweet potato purée and braised onions, with marinated zucchini and smoked almond crumble, triple cooked potatoes

#### BEEF FILLET supplement €12

Irish beef fillet, caramelized onion puree, baby courgette, roscoff onion, jus, triple cooked potatoes

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#### DESSERT

##### TIRAMISÙ

Savoiardi, coffee, mascarpone, vanilla

##### CANNOLO

Ricotta and Pistacchio

#### SIDES €6

##### TENDERSTEM BROCCOLI

with roasted garlic mayo and vinegar

##### TRIPLE COOKED POTATOES

with rosemary olive oil