

# AMALFI

RISTORANTE

## STARTERS

<b>GAMBERI</b>  425kcal	8.25
<i>Shell-on king prawns in chilli, white wine, butter and lemon juice, served with sliced ciabatta</i>	
<b>CALAMARI FRITTI</b>  397kcal	7.95
<i>Lightly fried calamari in a polenta crumb, served with aioli and fresh lemon</i>	
<b>BURRATA</b>  532kcal  (V)	9.25
<i>Whole buffalo burrata with a light tomato &amp; chilli sauce, wild rocket, and toasted sourdough drizzled with a balsamic glaze</i>	
<b>FONDUTA DI FUNGHI</b>  388kcal  (V)	6.50
<i>Mozzarella, porcini, chestnut and wild mushroom fondue, topped with a Pecorino crumb, served with sliced ciabatta</i>	
<b>BRUSCHETTA</b>  293kcal  (VE)	5.95
<i>Sliced ciabatta topped with cherry &amp; plum tomatoes, basil, red onion and a flamed red pepper tapenade</i>	
<b>ANTIPASTI</b>  545kcal	7.95
<i>Selection of D.O.P. Italian cured meats, fresh buffalo mozzarella, giarrafia olives and extra virgin olive oil &amp; artichoke puree croutons</i>	
<b>CARPACCIO</b>	
- Thinly sliced beef fillet with rocket, chilli, red onions, extra virgin olive oil and fresh lime  236kcal  (GO)	8.95
- Thinly sliced beef fillet with wild rocket, Parmigiana Reggiano shavings, and a balsamic glaze  281kcal  (GO)	9.95

## SECONDI

<b>BRANZINO</b>  659kcal	16.95
<i>Seabass fillets on a light tomato ragu, drizzled with fresh basil oil and topped with zucchini fritti</i>	
<b>AMALFI BURGER</b>  1334kcal  (GO)	14.50
<i>6oz* Aberdeen Angus beef burger in a green olive &amp; basil focaccia bun, with pesto mayonnaise, red pepper ketchup and rocket, served with fries</i>	
Upgrade to Pecorino truffle fries	1.00
<b>POLLO MILANESE</b>  924kcal	14.95
<i>Chicken breast in a light oregano crumb with a chilli and garlic tomato sauce, served with cheesy polenta cubetti and fresh rocket</i>	
<b>SIRLOIN STEAK</b>  824kcal  (GO)	23.95
<i>7oz Black Angus sirloin steak served with fries and a rocket &amp; baby chard salad</i>	
Add bearnaise  78kcal  (V) (GF) or peppercorn sauce  70kcal	2.00
<b>INSALATA NERO</b>  541kcal  (GF)	12.95
<i>Pulled roast chicken, avocado, rocket, radicchio, baby chard and baby gem, with a light cream &amp; lemon dressing, Pecorino cheese and pasta croutons</i>	



(V) VEGETARIAN (VE) VEGAN  
(GF) GLUTEN FREE (VO) VEGAN ON REQUEST  
(GO) GLUTEN FREE ON REQUEST

Full allergen menus available on our website or via the QR to the left.

Dishes/drinks may contain items not mentioned in the menu descriptors. If you suffer from nut or other allergies, please ask your server for more information. All dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour etc) are commonly used and we therefore cannot guarantee our dishes will be free from traces of these products. Adults need around 2000 kcal a day. Olives may contain stones. Chicken and fish may contain bones. Please clearly let your server know you want a gluten free, vegetarian or vegan option.

\*Approx weight uncooked.

## BREAD AND NIBBLES

<b>GIARRAFFA OLIVES</b>  167kcal  (VE) (GF)	3.75	<b>ITALIAN BREAD SELECTION</b>  735kcal  (V)	5.95
<i>Large, green olives</i>		<i>Toasted ciabatta, dark rye and green olive &amp; basil focaccia, served with extra virgin olive oil and a rosemary &amp; balsamic dipping glaze</i>	
<b>HAND STRETCHED FLATBREAD</b> (V)	5.45		
<i>Garlic oil and rosemary  569kcal </i>			
	6.45		
<i>Garlic and mozzarella  843kcal </i>			

## STONE BAKED SOURDOUGH PIZZA

*All our pizzas are hand stretched in our open kitchen*

<b>MARGHERITA</b>  1160kcal  (V) (GO)	10.95
<i>Fresh buffalo mozzarella, tomato and basil</i>	
<b>FIorentINA</b>  843kcal  (V) (GO)	11.95
<i>Spinach, confit garlic cloves, fresh buffalo mozzarella and a free-range egg</i>	
<b>TARTUFO FUNGHI</b>  994kcal  (V) (GO)	12.95
<i>Chestnut mushrooms, wild mushrooms and mozzarella on a dolcelatte &amp; truffle cream base, served with a porcini dip</i>	
<b>GIARDINO</b>  1245kcal  (V) (GO)	13.45
<i>Goat's cheese, roasted pepper, courgettes, red onion, artichoke, mozzarella and pine nuts, drizzled with a balsamic glaze</i>	
<b>POLLO E PESTO</b>  960kcal  (GO)	13.95
<i>Pulled roast chicken, roasted red pepper, pine nuts, mozzarella and micro basil on a pesto passata base, drizzled with fresh basil oil</i>	
<b>PEPPERONI E PADRON</b>  1454kcal	14.95
<i>Ventricina salami, 'nduja, pepperoni, roquito chilli drops, padron peppers, fresh chilli and mozzarella</i>	
<b>PARMA BUFALA</b>  1016kcal  (GO)	14.95
<i>Parma ham, fresh buffalo mozzarella and rocket</i>	

## PASTA & RISOTTO

<b>RIGATONI SICILIANA</b>  350kcal  (V)	9.95
<i>Fresh buffalo mozzarella, baby tomatoes, garlic and chilli in a tomato sauce, drizzled with basil oil</i>	
<b>RISOTTO VERDE</b>  959kcal  (VO) (GF)	12.50
<i>Artichoke, pea puree &amp; snow pea risotto, flavoured with fresh mint and basil, Granello cheese and roasted pistachio kernels</i>	
<b>RIGATONI TARTUFO</b>  500kcal	12.95
<i>Wild &amp; piccolo mushrooms in a porcini &amp; mascarpone cheese sauce, with Italian black truffle</i>	
Add chicken  115kcal	3.00
<b>PAPPARDELLE BOLOGNESE</b>  825kcal	13.25
<i>Slow cooked beef ragu</i>	
<b>SPAGHETTI CARBONARA</b>  966kcal	13.95
<i>Classic Granello cheese, egg yolk &amp; cream sauce, enriched with pancetta and black pepper</i>	
<b>RISOTTO FRUTTI DI MARE</b>  838kcal  (GF)	15.45
<i>Atlantic prawn and squid risotto with garden peas and Granello cheese, finished with a grilled shell-on king prawn and fresh rocket</i>	
<b>LINGUINE AI GAMBERONI</b>  750kcal	15.95
<i>King prawns in a baby tomato, garlic, chilli and white wine sauce, drizzled with extra virgin olive oil</i>	

## ADDITIONAL TOPPING

Free-range egg  79kcal  (V) (GF)	Black olives  53kcal  (VE) (GF)	1.00
Roasted pepper  36kcal  (VE) (GF)	Roquito chilli drops  45kcal  (VE) (GF)	
Dolcelatte  142kcal  (V) (GF)	'Nduja  168kcal  (GF)	1.50
Pepperoni slices  268kcal  (GF)		
Goat's cheese  148kcal  (V)	Roast chicken  115kcal  (GF)	2.00
Buffalo mozzarella  339kcal  (V) (GF)	Parma ham  76kcal  (GF)	2.50

## SIDES

<b>FRIES</b>  423kcal	3.95	<b>PECORINO TRUFFLE FRIES</b>  506kcal	4.95
<b>TOMATO, BASIL &amp; RED ONION SALAD</b>  107kcal  (VE) (GF)	3.95	<b>ROCKET &amp; GRANELLO SALAD</b>  111kcal  (V) (GF)	3.95
<b>BASIL MASH</b>  310kcal  (V) (GF)	3.95	<b>ZUCCHINI FRITTI</b>  221kcal	3.95
<b>POLENTA CUBETTI</b>  519kcal  (V)	4.45		

## DESSERTS

<b>TIRAMISU</b>  500kcal  (V)	6.95	<b>GELATO / SORBET</b>  381kcal  (V) (VO)	5.25
<i>Classic layered coffee, sponge and mascarpone dessert, finished with cocoa, served with a rich espresso syrup to pour</i>		<i>3 balls of gelato or sorbet, ask your server for today's flavours</i>	
<b>AFFOGATO</b>  160kcal  (V)	5.95	<b>SALTED CARAMEL CHOCOLATE POT</b>  393kcal  (V) (GO)	6.95
<i>2 balls of vanilla gelato served with a double espresso</i>		<i>Dark chocolate ganache, Malden sea salted caramel sauce, whipped cream and flaked chocolate</i>	
Add a shot of Disaronno  237kcal	2.00		
And a shot of Frangelico  239kcal	2.00		
<b>CHOCOLATE FONDANT</b>  694kcal  (V)	6.95	<b>MERINGUE BERRY BOWL</b>  272kcal  (V)	6.50
<i>Melt in the middle warm chocolate sponge, served with hazelnut gelato</i>		<i>Frosted berries, light lemon sponge, red fruit coulis, meringue pieces and piped marshmallow meringue, finished with warm white chocolate sauce</i>	

# AMALFI

## RISTORANTE

### G&T

**BOMBAY SAPPHIRE** 50ml 7.95  
*Garnished with fresh lime*

**HENDRICKS** 50ml 8.95  
*Garnished with cucumber ribbons*

**MALFY CON LIMONE** 50ml 8.95  
*Garnished with fresh lemon*

**MALFY ROSA** 50ml 8.95  
*Garnished with rosemary and pink grapefruit*

**MALFY CON ARANCIA** 50ml 8.95  
*Garnished with fresh orange*

**VILLA ASCENTI** 50ml 8.95  
*Garnished with thyme and fresh lemon*

### CHOOSE YOUR FEVER-TREE TONIC

*Indian* |56kcal| *Light* |30kcal| *Aromatic* |36kcal|  
*Mediterranean* |38kcal| *Elderflower* |68kcal|

## BEERS AND CIDER

### DRAUGHT

**BIRRA AMALFI** *Half pint* 2.50 *Pint* 5.00

### BOTTLED BEER

**BIRRA MORETTI** 4.95

**PERONI** 4.95

**MENABREA** 4.95

**PERONI LIBERA 0%** |72kcal| 4.25

**PERONI GF** 4.45

### BOTTLED CIDER

**MELA ROSSA CIDER** 4.95

### COLD DRINKS

*Fruit Juice - apple* |126kcal| *orange* |126kcal| 2.80

*cranberry* |156kcal| *pineapple* |144kcal|

*Coca-Cola* |151kcal| 2.95

*Diet Coke* |2kcal| *Coke Zero* |2kcal| *Lemonade* |87kcal| 2.85

*Still/Sparkling Small Water* |0kcal| 2.65

*Still/Sparkling Large Water* |0kcal| 4.45

*San Pellegrino - Limonata* |36kcal| 2.95

*aranciata* |66kcal| *aranciata rosa* |142kcal|

### HOT DRINKS

*Espresso* |4kcal| 2.40

*Double Espresso* |8kcal| 2.80

*Americano* |8kcal| 2.60

*Macchiato* |40kcal| 2.80

*Cappuccino* |56kcal| 3.00

*Latte* |67kcal| 3.00

*Mochaccino* |90kcal| 2.80

*English Breakfast Tea* |2kcal| 2.70

*Herbal Tea* |2kcal| 2.70

*Hot Chocolate* |192kcal| 3.00

## COCKTAILS

**FIERO AND TONIC** 6.25

*A bitter sweet orange aperitif mixed with Fever-Tree tonic*

**PINEAPPLE SOUR** 6.95

*An exotic twist on the classic Sour, made with  
Disaronno and pineapple juice*

**PASSION FRUIT BELLINI** 6.25

*Prosecco and Passion Fruit*

**PASSION FRUIT MARTINI** 7.45

*Absolut vodka, Passion Fruit and Prosecco*

**ELDERFLOWER SPRITZ** 7.95

*St Germain and Prosecco, topped with Limonata San Pellegrino*

**LIMONCELLO SPRITZ** 7.95

*Limoncello and Prosecco, topped with Limonata San Pellegrino*

**APEROL SPRITZ** 7.95

*Prosecco and Aperol, topped with soda*

**NEGRONI** 8.25

*Bombay Sapphire, Campari and Martini Rosso*

**NEGRONI SBAGLIATO** 8.25

*Prosecco, Campari and Martini Rosso*

**SORRENTO LEMON**

**GIN SPRITZ** 8.95

*Malfy Con Limone and Prosecco, topped with  
Aranciata San Pellegrino*

**PINK GRAPEFRUIT**

**GIN SPRITZ** 8.95

*Malfy Rosa and Prosecco, topped with  
Aranciata Rossa San Pellegrino*

**BLOOD ORANGE**

**GIN SPRITZ** 8.95

*Malfy Con Arancia and Prosecco, topped with  
Limonata San Pellegrino*

## SMOOTHIES & NON-ALCOHOLIC COCKTAILS

**SMOOTHIES** 4.75

*Mango Passion* |177kcal| *Mango, passion fruit, pineapple and apple juice*

*Avo Go Go* |199kcal| *Avocado, coconut, spinach,*

*mango, ginger, lime and apple juice*

*Banana & Strawberry* |209kcal| *Banana, strawberry and apple juice*

**PASSION FRUIT LEMONADE** |89kcal| 3.75

*Passion fruit, mango, orange and lemonade*

**VIBRANTE AND TONIC** |6kcal| 5.75

*Non-alcoholic aperitif made using Martini*

*Vibrante, Fever-Tree tonic and orange*

**AMALFI LEMONADE** |23kcal| 3.45

*Available still or sparkling, a house made blend of freshly squeezed  
lemon juice, elderflower and mint, garnished with rosemary*

**CEDER'S AND TONIC** |70kcal| 5.25

*Ceder's non-alcoholic gin and Fever-Tree tonic*

## WINE AND CHAMPAGNE

125ml available on request

### SPARKLING WINE & CHAMPAGNE

**IMPERATIVO PROSECCO EXTRA DRY**, *Trento, Italy*

**GALANTI PROSECCO ROSÉ EXTRA DRY**, *Veneto, Italy*

**PIPER-HEIDSIECK**, *Champagne, France*

**TAITTINGER BRUT RÉSERVE**, *Champagne, France*

125ml Bottle

5.95 27.95

6.25 29.95

39.95

59.95

### WHITE

**CASTELBELLO BIANCO**, *Italy*

**CASA VISTA SAUVIGNON BLANC**, *Central Valley, Chile*

**PICPOUL DE PINET, BELLE PERLE**, *Languedoc, France*

**PULPO SAUVIGNON BLANC**, *Marlborough, New Zealand*

**VINUVA ORGANIC PINOT GRIGIO**, *Sicilia, Italy*

**BOTTEGA CHARDONNAY**, *Trevenige, Italy*

**GAVI CA' BIANCA**, *Piemonte, Italy*

**CHABLIS GLOIRE DE CHABLIS**,

**J. MOREAU ET FILS**, *Burgundy, France*

*Fresh, Crisp & Dry*

*Juicy & Fruit Driven*

*Full Flavoured  
& Elegant*

175ml 250ml Bottle

5.15 6.85 19.95

6.25 8.25 24.45

6.45 8.45 25.25

6.45 8.35 24.95

5.75 7.95 22.95

6.45 8.45 25.25

26.75

37.95

### RED

**CASTELBELLO ROSSO**, *Italy*

**SANTA RITA 8KM MERLOT**, *Central Valley, Chile*

**LUNARIS BY CALLIA MALBEC**, *San Juan, Argentina*

**MARCHESI ERVANI MONTEPULCIANO**, *Abruzzo, Italy*

**SOLANDIA PRIMITIVO**, *Puglia, Italy*

**WEE ANGUS MERLOT**, *Victoria, Australia*

**DON JACOBO RIOJA RESERVA**, *Bodegas Corral, Rioja, Spain*

**AMARONE DELLA VALPOLICELLA**, *Antica Villa delle Rose, Veneto, Italy*

*Light, Bright & Fresh*

*Fruity & Rounded*

*Spicy, Bold  
& Robust*

175ml 250ml Bottle

5.15 6.85 19.95

5.75 7.95 22.95

6.25 8.25 24.45

5.75 7.95 22.45

5.45 7.45 21.95

6.25 8.75 25.75

32.95

37.95

### ROSÉ

**PARINI PINOT GRIGIO ROSATO**, *Veneto, Italy*

**REFLET ROSÉ, ESTANDON**, *Provence, France*

175ml 250ml Bottle

5.25 6.95 20.45

25.75