

AMALFI

RISTORANTE

GIARRAFFA OLIVES | 167kcal | (VE) (GF) 4.25
Large, green giarrafia olives

HAND STRETCHED FLATBREAD
Garlic oil and rosemary | 547kcal | (VE) (GO) 5.75
Garlic and mozzarella | 687kcal | (V) (GO) 6.75

ANTIPASTI

GAMBERI | 400kcal | 8.75
King prawns pan fried in garlic chilli butter & lemon juice, served with baked ciabatta slices

CALAMARI FRITTI | 395kcal | 8.50
Lightly dusted calamari served with aioli dip

BURRATA | 404kcal | (V) 9.75
Buffalo burrata topped with cherry & plum tomato, wild rocket, basil dressing and baked ciabatta slice

ROCK OYSTERS (GF)

Maldon rock oysters, fresh lemon, tabasco, and a shallot & Cabernet Sauvignon vinegar

x2 oysters | 15kcal | 7.25
x6 oysters | 137kcal | 18.25

FONDUTA DI FUNGHI | 366kcal | (V) 7.85
Mozzarella, porcini, chestnut and wild mushroom fondue served with ciabatta slices

BRUSCHETTA | 293kcal | (VE) 7.25
Sliced ciabatta topped with cherry & plum tomatoes, basil, red onion and a flamed red pepper tapenade

BRESAOLA CARPACCIO (GF) 10.25
- Rocket, chilli, red onion, extra virgin olive oil, and fresh lime | 165kcal |
10.95
- Granello cheese, fresh rocket and balsamic glaze | 205kcal |

SECONDI

BRANZINO PUTTANESCA | 580kcal | (GF) 16.95
Pan seared seabass fillets, served with garlic chilli tomato sauce, with black olives, baby plum tomatoes, roasted aubergine and anchovies

AMALFI BURGER | 937kcal | 15.50
60g ground beef burger in a toasted brioche bun with pesto mayonnaise, red pepper ketchup and rocket, served with fries
Upgrade to Pecorino truffle fries | 475kcal | 1.00

POLLO MILANESE | 1239kcal | 16.45
Chicken breast lightly breaded, finished with garlic butter, served with fries and rocket & Granello cheese salad

8OZ SIRLOIN AND PECORINO TRUFFLE FRIES | 2017kcal | 24.50
28 day aged sirloin steak served with pecorino truffle fries and tomato & onion salad
Add bearnaise | 78kcal | *or peppercorn sauce* | 70kcal | 2.25

POLLO CAESAR SALAD | 677kcal | 13.50
Warm roasted chicken, gem lettuce tossed in a rich creamy Caesar dressing, finished with anchovies, Granello cheese and ciabatta croutons

STONE BAKED SOURDOUGH PIZZA

ALL OUR PIZZAS ARE HAND STRETCHED AND UPON REQUEST, CAN BE MADE ON A GLUTEN FREE BASE

MARGHERITA | 1472kcal | (V) (GO) 11.95
Mozzarella, tomato and basil

FIORENTINA | 1599kcal | (V) (GO) 13.50
Spinach, confit garlic cloves, black olives, fresh mozzarella and free-range egg

TARTUFO FUNGHI | 1592kcal | (V) 14.25
Chestnut, wild & piccolo mushrooms, mozzarella on a dolce latte & truffle cream base, served with a porcini dip

GIARDINO | 1462kcal | (VE) (GO) 14.75
Roasted peppers, courgette, red onions, aubergine & artichoke, plant-based mozzarella cheese, toasted pine nuts, finished with a balsamic glaze and plant-based goat's cheese

PEPPERONI 'NDUJA | 1955kcal | (GO) 15.95
Ventricina salami, 'Nduja, pepperoni, roquito chilli drops and mozzarella

PARMA BUFFALO | 1951kcal | (GO) 16.25
Parma ham, rocket and finished with buffalo mozzarella

ADDITIONAL TOPPING

Black olives | 53kcal | (VE) (GF) 1.00
Roasted red pepper | 36kcal | (VE) (GF)

Roquito chilli drops | 45kcal | (VE) (GF) 2.00
Fresh red chillies | 3kcal |

Dolcelatte | 142kcal | (V) (GF) 2.00
'Nduja | 168kcal | (GF) 2.00
Pepperoni | 268kcal | (GF)

Goat's cheese | 148kcal | (V) 3.00
Free-range egg | 79kcal | (V) (GF) 3.00
Roast chicken | 115kcal | (GF)

Buffalo mozzarella | 339kcal | (V) (GF) 3.00
Parma ham | 138kcal | (GF)

SIDES

FRIES | 426kcal | (VE) (GO) 4.50
Skin on potato chips with Maldon sea salt

TOMATO AND ONION SALAD | 107kcal | (VE) (GF) 4.25
Plum tomatoes, red onion and fresh basil drizzled with basil oil

ZUCCHINI FRITTI | 221kcal | 4.75
Courgette batons, lightly dusted in polenta and fried until crisp and golden

PASTA & RISOTTO

STROZZAPRETI SICILIANA | 610kcal | (VE) (GO) 11.25
Baby tomatoes, aubergine & capers, in a garlic & chilli tomato sauce, drizzled with basil oil

RISOTTO VERDE | 872kcal | (VE) (GF) 13.75
Grilled artichokes & pea risotto, with fresh mint & basil, mozzarella and roasted pistachio nuts

RIGATONI TARTUFO | 499kcal | (V) 14.25
Wild & piccolo mushrooms in a porcini & mascarpone cheese sauce with Italian black truffle

LINGUINE BOLOGNESE | 815kcal | (GO) 14.50
Slow cooked beef ragu, in a rich tomato sauce

SPAGHETTI CARBONARA | 911kcal | (GO) 15.50
Classic egg yolk & cream sauce with pecorino cheese, smoked crispy pancetta and black pepper

RISOTTO FRUTTI DI MARE | 626kcal | (GF) 16.75
King prawns, Devon crab & mussels, with garden peas, Granello cheese, finished with fresh rocket

LINGUINE AI GAMBERONI | 758kcal | (GO) 17.25
King prawns in a baby tomato, garlic, chilli and white wine sauce, drizzled with extra virgin olive oil

RAVIOLI DI CARNE | 574kcal | 19.25
Handmade veal & beef filled ravioli parcels with piccolo mushrooms, in an enriched porcini mushroom sauce, drizzled with black truffle oil

SPAGHETTI LOBSTER | 743kcal | (GF) 30.25
Rock lobster tails, served with spaghetti in a light tomato bisque, cherry tomatoes, aubergine and fresh lemon

PECORINO TRUFFLE FRIES | 475kcal | (V) (GO) 4.95
House fries seasoned with pecorino cheese and black truffle oil

ROCKET AND GRANELLO CHEESE SALAD | 111kcal | (V) (GF) 4.25
Wild rocket leaves topped with Granello cheese and balsamic dressing

DESSERTS

ITALIAN CHOCOLATE FONDANT | 694kcal | (V) 7.25
Soft centred warm chocolate sponge, served with pistachio gelato and toasted pistachio nuts

MANGO AND PISTACHIO BUNINO | 428kcal | (VE) 7.25
Mango sorbet with toasted pistachios and plant based vanilla gelato rolled in lemon polenta crumb, served with a warm chocolate sauce

GELATO / SORBET | 420kcal | (V) (GF) 5.50
3 balls of gelato or sorbet, ask your server for today's flavours

DOLCE SORRENTO | 425kcal | (V) 7.25
Our take on the classic cheesecake, fresh passion fruit, Madagascan vanilla, and lemon on an Amaretti biscuit crumb

TIRAMISU | 535kcal | (V) 7.25
Classic layer of coffee liqueur, sponge and mascarpone cream finished with coco, served with a rich coffee syrup

SALTED CARAMEL CHOCOLATE POT | 433kcal | (V) (GO) 7.25
Dark chocolate ganache, Maldon sea salted caramel sauce, whipped cream and flaked chocolate



(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.*

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

	Half pint	Pint
BIRRA AMALFI	3.25	6.25

BOTTLED BEER

BIRRA MORETTI	5.50
PERONI	5.50
MENABREA	5.50
PERONI NASTRO AZZURRO 0.0%	4.25 72kcal
PERONI GF	5.50

BOTTLED CIDER

MELA ROSSA CIDER	5.50
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COLD DRINKS

Fruit Juice - apple 126kcal orange 126kcal	3.25
cranberry 156kcal pineapple 144kcal	
Coca-Cola 151kcal	3.35
Diet Coke 2kcal Coke Zero 2kcal Lemonade 87kcal	3.25
Still/Sparkling Small Water 0kcal	2.95
Still/Sparkling Large Water 0kcal	4.45
San Pellegrino - limonata 36kcal	3.35
aranciata 66kcal aranciata rosa 142kcal	

HOT DRINKS

Espresso 4kcal	2.50
Double Espresso 8kcal	2.80
Americano 8kcal	2.90
Macchiato 40kcal	3.00
Cappuccino 56kcal	3.20
Latte 67kcal	3.20
Mochaccino 90kcal	3.00
English Breakfast Tea 2kcal	2.90
Herbal Tea 2kcal	2.90
Hot Chocolate 192kcal	3.20

COCKTAILS

FIERO AND TONIC 7.50
A bitter sweet orange aperitif mixed with Fever-Tree tonic

PINEAPPLE SOUR 7.50
*An exotic twist on the classic Sour, made with
Disaronno and pineapple juice*

PASSION FRUIT BELLINI 7.50
Prosecco and Passion Fruit

PASSION FRUIT MARTINI 7.50
Absolut vodka, Passion Fruit and Prosecco

ELDERFLOWER SPRITZ 8.50
St Germain and Prosecco, topped with Limonata San Pellegrino

LIMONCELLO SPRITZ 8.50
Limoncello and Prosecco, topped with Limonata San Pellegrino

APEROL SPRITZ 8.50
Prosecco and Aperol, topped with soda

NEGRONI 8.50
Bombay Sapphire, Campari and Martini Rosso

ESPRESSO MARTINI 7.95
*Freshly pulled espresso, coffee liquor and
Absolut Vanilla, shaken over ice*

**SORRENTO LEMON
GIN SPRITZ** 9.25
*Malfy Con Limone and Prosecco, topped with
Aranciata San Pellegrino*

**PINK GRAPEFRUIT
GIN SPRITZ** 9.25
*Malfy Rosa and Prosecco, topped with
Aranciata Rossa San Pellegrino*

**BLOOD ORANGE
GIN SPRITZ** 9.25
*Malfy Con Arancia and Prosecco, topped with
Limonata San Pellegrino*

SMOOTHIES & NON-ALCOHOLIC COCKTAILS

SMOOTHIES 5.50
*Mango Passion | 177kcal| Mango, passion fruit, pineapple and apple juice
Aro Go Go | 199kcal| Avocado, coconut, spinach,
mango, ginger, lime and apple juice
Banana & Strawberry | 209kcal| Banana, strawberry and apple juice*

AMALFI LEMONADE | 23kcal| 4.75
*Available still or sparkling, a house made blend of freshly squeezed
lemon juice, elderflower and mint, garnished with rosemary*

PASSION FRUIT LEMONADE | 89kcal| 4.75
Passion fruit, mango, orange and lemonade

VIBRANTE AND TONIC | 6kcal| 5.95
*Non-alcoholic aperitif made using Martini
Vibrante, Fever-Tree tonic and orange*

CEDER'S AND TONIC | 70kcal| 5.95
Ceder's non-alcoholic gin and Fever-Tree tonic

WINE AND CHAMPAGNE

SPARKLING WINE & CHAMPAGNE

	125ml	Bottle
IMPERATIVO PROSECCO EXTRA DRY, Treviso, Italy	7.00	27.95
GALANTI PROSECCO ROSÉ EXTRA DRY, Veneto, Italy	7.25	29.95
PIPER-HEIDSIECK, Champagne, France		39.95
TAITTINGER BRUT RÉSERVE, Champagne, France		64.95

WHITE

	175ml	250ml	Bottle
CASTELBELLO BIANCO, Italy	5.75	7.50	21.95
CASA VISTA SAUVIGNON BLANC, Central Valley, Chile	6.75	8.95	25.95
PICPOUL DE PINET, BELLE PERLE, Languedoc, France	6.75	8.95	26.25
PULPO SAUVIGNON BLANC, Marlborough, New Zealand	6.90	8.95	25.95
VINUVA ORGANIC PINOT GRIGIO, Sicilia, Italy	6.25	8.25	23.95
BOTTEGA CHARDONNAY, Trevenize, Italy	6.75	8.60	25.25
GAVI CA' BIANCA, Piemonte, Italy			26.75
CHABLIS GLOIRE DE CHABLIS, J. MOREAU ET FILS, Burgundy, France			37.95

RED

CASTELBELLO ROSSO, Italy	5.75	7.50	21.95
SANTA RITA 8KM MERLOT, Central Valley, Chile	6.25	8.25	23.95
LUNARIS BY CALLIA MALBEC, San Juan, Argentina	6.60	8.50	25.45
MARCHESI ERVANI MONTEPULCIANO, Abruzzo, Italy	6.25	8.25	23.50
SOLANDIA PRIMITIVO, Puglia, Italy	6.00	7.50	22.95
WEE ANGUS MERLOT, Victoria, Australia	6.60	8.50	25.45
DON JACOBO RIOJA RESERVA, Bodegas Corral, Rioja, Spain			33.95
AMARONE DELLA VALPOLICELLA, Antica Villa delle Rose, Veneto, Italy			37.95

ROSÉ

	175ml	250ml	Bottle
PARINI PINOT GRIGIO ROSATO, Veneto, Italy	6.25	8.25	23.95
REFLET ROSÉ, ESTANDON, Provence, France			26.75

AMALFI

RISTORANTE

KIDS MENU

ANY STARTER, MAIN, DESSERT
AND DRINK FOR £8.95

STARTERS

DOUGH BITES (V)

With a homemade tomato sauce

CHEESY GARLIC FLAT BREAD (V)

*Don't fancy cheese?
No problem, plain garlic bread is available too!*

VEGGIE DIPPERS (V) (GF)

Baby tomatoes, cucumber and pepper dippers with a homemade tomato sauce

MAIN COURSE

PASTA POMODORO (V)

Rigatoni pasta with tomato and basil

MACARONI CHEESE (V)

Macaroni pasta in a cheese sauce

SPAGHETTI BOLOGNESE

Spaghetti pasta with slow cooked beef ragu

MARGHERITA PIZZA

*Tomato, mozzarella and basil
Add two toppings ham, chicken, mushrooms, pepperoni or peppers*

ROAST CHICKEN (GF)

Sliced roast chicken with mashed potatoes and peas

FISH GOUJONS

Breaded cod goujons with fries and salad

DESSERTS

GELATO (V)

A scoop of gelato served in a cone or a bowl. Please ask for today's flavours

ICE LOLLY (V)

Apple & mango or apple & blackcurrant

FRUIT SALAD (V) (GF)

Fresh, seasonal fruit

NUTELLA PUDDING (V) (GF)

Nutella pudding pot topped with whipped cream

DRINKS choose from: water | apple & blackcurrant or orange squash | orange or apple fruit juice | milk

(V) Vegetarian (GF) Gluten Free