

DINE OUT AT AMALFI BLU

2 COURSES £20.95 | 3 COURSES £24.95

AVAILABLE SUNDAY TO FRIDAY ALL DAY & SATURDAY UNTIL 5PM

STARTERS

ZUPPA DI POMODORO (V)

Traditional homemade tomato soup with toasted croutons.

BRUSCHETTA AL POMODORO (V)

Toasted ciabatta topped with fresh beef tomato, garlic, and basil, finished with olive oil

MEDITERRANEAN PRAWNS

Tiger prawns cooked with chilli, garlic, tomato, and white wine, served with bread.

CALAMARI FRITTI

Lightly floured and deep-fried calamari, served with tartar sauce.

FUNGHI ALL'AGLIO (V)

Sautéed mushrooms in a rich garlic and Dolcelatte cream sauce, garnished with fresh parsley, served with bread.

ARANCINI

Golden fried risotto balls filled with mozzarella.

AVOCADO CAPRESE

Avocado, vine tomatoes, mozzarella, basil & olive oil.

ANTIPASTO AMALFI BLU

Italian cured meats, cheeses & marinated cherry tomatoes.

MAINS

SPAGHETTI CARBONARA

Crispy pancetta folded through creamy egg and Parmesan sauce a Roman classic.

SPAGHETTI BOLOGNESE

Traditional spaghetti with slow-cooked beef ragù in a rich tomato sauce.

TAGLIATELLE SORRENTO

Tagliatelle ribbons with tender chicken and mushrooms, tossed in a rich tomato and cream sauce with a hint of herbs.

LASAGNA

Homemade layers of pasta, rich Bolognese, and béchamel, oven-baked with melted mozzarella, served with fries.

LINGUINI POSITANO

Linguine with tiger prawns in a creamy pesto and white wine sauce, finished with a touch of chilli.

RISOTTO AI GAMBERONI

Creamy Arborio rice with tiger prawns, sun-dried tomatoes, garlic, and chilli full of Mediterranean flavour.

RISOTTO AI FUNGHI E CAPRINO (V)

Creamy Arborio rice with wild mushrooms, leeks, goat's cheese, and a splash of white wine.

POLLO SORRENTO

Chicken fillet in tomato sauce with a hint of chilli, baked with melted mozzarella, served with fries.

SPIGOLA MEDITERRANEA

Seabass fillet pan-fried with tomato, capers, olives, oregano, served with vegetables.

POLLO MILANESE

Breaded chicken fillet, pan-fried until golden and crispy, served with fries.

AGNELLO BRASATO (+ £3)

Tender lamb shank slow-cooked with rosemary, served with mashed potatoes.

RIB-EYE BURRO AROMATICO + £3

10oz Ribe Eye steak with garlic butter, recommended medium rare, served with fries.

PIZZA PEPPERONI

Tomato, mozzarella, spicy pepperoni, green peppers & oregano.

PIZZA VEGETARIANA (V)

Tomato, mozzarella, mushrooms, mixed peppers, red onion, olives & oregano.

DESSERTS

TIRAMISU

Classic Italian dessert with savoiardi biscuits, mascarpone, coffee & amaretto.

TARTUFO AL LIMONCELLO

Lemon ice cream with a soft lemon liqueur center, coated with crushed lemon meringue.

PANNA COTTA

Vanilla panna cotta with berry coulis.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. We will take reasonable steps to prepare your meal safely, although we cannot guarantee a completely allergen-free environment or products.

(V) = Vegetarian

WINE LIST

£10 OFF ANY BOTTLES OF WINE OR BUBBLY PROSECCO

APERITIVI

YOUR CHOICE OF BELLINI – £9.50

• Peach • Mango • Strawberry. Served with prosecco.

LIMONCELLO SPRITZ – £9.50

Refreshing and zesty, made with limoncello, prosecco, and soda.

ITALICUS SPRITZ – £9.75

Italicus Bergamot liqueur with prosecco – aromatic and elegant.

APEROL SPRITZ – £9.50

Aperol with prosecco and Fever-Tree blood orange soda.

CAMPARI SPRITZ – £9.50

Prosecco with Campari and soda – bold, bittersweet, and classic.

NEGRONI – £10.95

Campari, Gordon's gin, and Martini Rosso.

BIRRE ALLA SPINA

	ABV	1/2 PT	PINT
BIRRA PORETTI	4.8%	£3.90	£6.10
ESTRELLA	4.6%	£4.00	£6.20
BROOKLYN IPA	4.3%	£3.90	£6.10

	ABV	SIZE
BIRRA MORETTI	4.6%	330ML £5.15
OLD MOUT CIDER	4.0%	500ML £7.40
BIRRA MORETTI ZERO (ALCOHOL FREE)	0.05%	330ML £4.00
PERONI (GLUTEN FREE)	5.0%	330ML £5.90

WHITE WINES / VINI BIANCHI

CHARDONNAY VICENZA D.O.C. (VENETO) – £24.95

175ml £6.50 | 250ml £8.95

Fresh and harmonious, with notes of tropical fruit and vanilla. Medium-bodied with a soft, rounded finish. Ideal with white meats, creamy pasta, or fish dishes.

PINOT GRIGIO DELLE VENEZIE D.O.C. (VENETO) – £24.95

175ml £6.50 | 250ml £8.95

Flavoursome and well-balanced, with a delicate floral aroma. Perfect with first courses, fish, or vegetable dishes.

SAUVIGNON BLANC VENETO I.G.T. (VENETO) – £26.95

175ml £6.95 | 250ml £9.50

Bright straw-yellow with green reflections. Aromas of green apple and elderflower; dry and full-bodied palate.

VERMENTINO TERRE SICILIANE I.G.P. (SICILIA – £26.95

175ml £7.25 | 250ml £9.25

Intense, floral and fruity with a dry, savoury and harmonious palate. Perfect with shellfish or fish baked with aromatic herbs and lemon.

GRECO DI PUGLIA (I.G.T. PUGLIA) – £26.95

175ml £6.95 | 250ml £9.50

A crisp, aromatic white from southern Italy. Notes of peach, citrus, and white flowers with a light mineral touch. Perfect with seafood, shellfish, and light pasta dishes.

PINOT GRIGIO ALTO ADIGE D.O.C. (TRENTINO-ALTO ADIGE) – £27.95

Elegant and fresh, with notes of pear, white peach, and flowers. Crisp, well-balanced, and refreshing – ideal with seafood or white meats.

MERLOT VENETO I.G.T. (VENETO) – £24.95

175ml £6.50 | 250ml £8.95

Ruby red with aromas of cherry and red berries. Smooth, well-balanced, and harmonious – perfect with pasta or grilled meats.

MONTEPULCIANO D'ABRUZZO D.O.C. (ABRUZZO) – £24.95

175ml £6.50 | 250ml £8.95

Rich and full-flavoured, with hints of plum, cherry, and spice. Medium-bodied and smooth – excellent with grilled lamb or hearty pasta.

ROSSO APPASSIMENTO I.G.P. SALENTO "NOCTILUNA" (PUGLIA) – £28.95

175ml £7.25 | 250ml £9.95

Rich and smooth with aromas of ripe red fruit, dried figs, and sweet spice. Full-bodied with a velvety texture and lingering finish.

CANNONAU DI SARDEGNA D.O.C. (SARDEGNA) – £29.95

175ml £7.50 | 250ml £10.50

Full-bodied and elegant, with notes of ripe red fruit, herbs, and soft spice. Warm, rich, and refined – perfect with roast meats and mature cheeses.

PRIMITIVO DI MANDURIA D.O.C. (PUGLIA) – £31.50

175ml £7.95 | 250ml £11.25

Intense and powerful with ripe blackberries, plums, and hints of spice. Velvety texture and a long, warming finish – superb with grilled meats or mature cheese.

NERO D'AVOLA SICILIA D.O.C. APPASSIMENTO (SICILIA) – £31.50

175ml £7.95 | 250ml £11.25

Deep and velvety with aromas of dried fruit, chocolate, and spice. Full-bodied and smooth with a lingering finish – ideal with game or aged cheeses.

ROSÉ WINES / VINI ROSATI

PINOT GRIGIO DELLE VENEZIE D.O.C. BLUSH (VENETO) – £25.95

175ml £6.75 | 250ml £9.25

Delicate and fresh, with aromas of red berries and flowers. Light, crisp, and perfectly balanced.

CHIARETTO BARDOLINO D.O.C. (VENETO) – £27.95

175ml £7.25 | 250ml £9.95

Crisp and savoury rosé from Lake Garda. Pale pink, with delicate floral and citrus notes. Fresh, elegant, and perfectly balanced.

SPARKLING WINES / VINI SPUMANTI & CHAMPAGNES

PROSECCO D.O.C. TREVISO MILLESIMATO EXTRA DRY – £34.50

175ml £8.50

PROSECCO D.O.C. TREVISO MILLESIMATO ROSÉ EXTRA DRY – £34.50

175ml £8.50

PIEMONTE MOSCATO D.O.C. (PIEMONTE) – £27.95

MOËT & CHANDON BRUT IMPÉRIAL (CHAMPAGNE, FRANCE) – £79.50

MOËT & CHANDON ROSÉ IMPÉRIAL (CHAMPAGNE, FRANCE) – £84.50

LAURENT-PERRIER CUVÉE ROSÉ (CHAMPAGNE, FRANCE) – £99.50