

AMALFI BLU

£10 OFF ALL BOTTLES OF WINE

(Tues to Sat 12pm - 3pm)

2 COURSES £21.95 | 3 COURSES £25.95

AVAILABLE SUNDAY TO THURSDAY ALL DAY
FRIDAY & SATURDAY UNTIL 4PM

STARTERS

ZUPPA DI POMODORO (V)

Traditional homemade tomato soup served with bread.

BRUSCHETTA AL POMODORO (V)

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

MEDITERRANEAN PRAWNS

King prawns cooked with garlic, chilli, tomato, touch of cream, 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 garlic creamy sauce, garnished with fresh parsley, served with bread.

ARANCINI

Golden fried risotto balls filled with mozzarella, served on a bed of tomato

AVOCADO CAPRESE

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

ANTIPASTO AMALFI BLU

Italian cured meats, cheeses & marinated cherry tomatoes, served with bread

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

RISOTTO AI GAMBERONI

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

RISOTTO AI FUNGHI E CAPRINO (V)

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

RIGATONI SALMONE

Pasta tubes, in a creamy sauce with salmon, asparagus, white wine & parsley

SPIGOLA MEDITERRANEA

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

POLLO DIANA

Chicken fillet in a creamy mushroom sauce, served with fries.

POLLO MILANESE

Breaded chicken fillet, pan-fried, topped with Mozzarella cheese, on a tomato sauce, served with fries.

PANCETTA di MAIALE

Pork belly slowly cooked for four hours, accompanied by savoury gravy and dauphinoise potatoes.

RIB-EYE BURROAROMATICO + £4

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

SPEZZATINO DI MANZO

Strips of beef, cooked with mushrooms, peppers, , cream and brandy sauce, 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

Homemade vanilla cream with mixed wild berries compote

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

Excludes Valentine's Day, Mother's Day, Easter Day, Father's Day

Our menu is prepared using fresh ingredients and seasonal produce. As a result, dishes and prices may occasionally vary
An optional 7.5% service charge will be added to your bill. This is split equally between all team members.