

# AMALFI BLU *RISTORANTE ITALIANO*

## WHILE YOU WAIT

**PIZZA GARLIC BREAD – £8.95**  
Classic garlic bread, oven-baked to golden perfection.

**PIZZA GARLIC BREAD WITH TOMATO – £9.50**  
Garlic bread topped with fresh tomato, baked to perfection.

**PIZZA GARLIC BREAD WITH CHEESE – £9.95**  
Garlic bread topped with melted cheese, baked until golden.

**MARINATED OLIVES – £4.50**  
A selection of olives marinated in Italian herbs and olive oil.

**CIABATTA BREAD – £4.50**  
Freshly baked Italian ciabatta served warm.

## STARTERS

**BOMBETTE – £11.50**  
Seasoned beef mince infused with Italian herbs, wrapped in streaky bacon, baked in a rich tomato, chilli, and garlic sauce.

**STRACCETTI DI POLLO IMPANATI – £8.50**  
Tender chicken strips served over a fresh mixed salad with a zesty lemon dressing.

**ZUPPA DI POMODORO (V) – £7.95**  
Traditional homemade tomato soup with homemade bread.

**FUNGHI ALL’AGLIO (V) – £8.50**  
Sautéed mushrooms in a rich garlic and Dolcelatte cream sauce, garnished with fresh parsley, served with bread

**BRUSCHETTA AL POMODORO (V) – £8.50**  
Toasted Italian bread topped with fresh tomato, basil, garlic, and a drizzle of olive oil.

**CANNELLONI VEGETARIANA (V) – £8.95**  
Delicate pasta rolls stuffed with spinach and ricotta, layered with béchamel and Napoli sauce, baked until golden.

**COSTINE DI MAIALE – £9.95**  
Oven-baked pork ribs in a tangy Italian barbecue glaze.

**INSALATA CAPRESE (V) – £8.95**  
Slices of avocado, mozzarella, tomato, and basil, drizzled with extra virgin olive oil.

**INSALATA DI AVOCADO CON GAMBERETTI E GRANCHIO – £11.95**  
Avocado served with prawns or crab and a creamy Marie Rose dressing.

**PROSCIUTTO E FIORI DI LATTE – £11.95**  
Thinly sliced Parma ham with fresh tomato, creamy mozzarella, tender leaves, and basil dressing.

**POLPETTE ALLA ROMANA – £9.95**  
Juicy meatballs simmered in a fresh tomato and basil sauce, topped with Parmesan shavings.

**ANTIPASTO ITALIANO – £10.49**  
A classic selection of traditional Italian cured meats and garnishes.

**CALAMARI FRITTI – £10.95**  
Lightly floured and deep-fried calamari, served with tartar sauce.

**MEDITERRANEAN PRAWNS – £11.95**  
Tiger prawns cooked with chilli, garlic, tomato, and white wine. served with bread

**CARPACCIO DI SALMONE AFFUMICATO – £11.95**  
Smoked salmon with rocket, cherry tomatoes, basil dressing, and toasted focaccia.

## PASTA E RISOTTI

**TAGLIATELLE SORRENTO – £15.95**  
Fresh tagliatelle ribbons with tender chicken and mushrooms, tossed in a rich tomato and cream sauce with a hint of herbs.

**TORTELLINI AMALFI – £14.95**  
Spinach and ricotta-filled pasta parcels with mushrooms in a velvety tomato and cream sauce.

**RIGATONI ARRABBIATA (V) – £14.50**  
Pasta tubes in a vibrant tomato sauce with red and green peppers, olives, and a touch of Mediterranean chilli heat.

**SPAGHETTI CARBONARA – £14.95**  
Crispy pancetta folded through creamy egg and Parmesan sauce – a Roman classic.

**LINGUINE AI FRUTTI DI MARE – £19.50**  
Linguine with king prawns, calamari, mussels, olives, garlic, and tomato – flavours of the Italian coast.

**SPAGHETTI BOLOGNESE – £14.95**  
Traditional spaghetti with slow-cooked beef ragù in a rich tomato sauce.

**SPAGHETTI NAPOLI (V) – £13.95**  
Spaghetti with sun-ripened tomato sauce, fresh basil, and extra virgin olive oil.

**RIGATONI AL PESTO (V) – £14.50**  
Rigatoni pasta with creamy basil pesto, courgettes, and roasted red peppers – light and aromatic.

**LASAGNA AL FORNO – £15.95**  
Homemade layers of pasta, rich Bolognese, and béchamel, oven-baked with melted mozzarella.

**RIGATONI AL SALMONE – £16.50**  
Pasta with fresh salmon and peas in a delicate tomato and cream sauce with a touch of white wine.

**LINGUINE POSITANO – £18.50**  
Linguine with tiger prawns in a creamy pesto and white wine sauce, finished with a touch of chilli.

**SPAGHETTI VESUVIO (V) – £14.50**  
Spaghetti with mushrooms, red and green peppers in a spicy tomato and cream sauce with a hint of coriander.

**RISOTTO AI GAMBERONI – £17.95**  
Creamy Arborio rice with tiger prawns, sun-dried tomatoes, garlic, and chilli – full of Mediterranean flavour.

**RISOTTO CAPRI – £15.50**  
Italian risotto with chicken and garden vegetables, simmered in a light tomato and herb sauce.

**RISOTTO AI FUNGHI E CAPRINO (V) – £15.95**  
Creamy Arborio rice with wild mushrooms, leeks, goat’s cheese, and a splash of white wine.

**EXTRA INGREDIENTS – £2.90**  
Chicken, prawns, asparagus, or mushrooms.

## PIZZAS *All our 12” pizzas are freshly baked in our traditional stone oven – just as in Italy.*

**MARGHERITA – £12.95**  
Tomato, mozzarella, fresh basil & oregano.

**PEPPERONI – £13.95**  
Tomato, mozzarella, spicy pepperoni, green peppers & oregano.

**VEGETARIANA (V) – £13.50**  
Tomato, mozzarella, mushrooms, mixed peppers, red onion, olives & oregano.

**PROSCIUTTO E FUNGHI – £14.50**  
Tomato, mozzarella, ham, mushrooms & oregano.

**NAPOLETANA – £14.50**  
Tomato, mozzarella, olives, capers, anchovies & oregano.

**AI FUNGHI – £14.50**  
Tomato, mozzarella, mushrooms & oregano.

**CAPRICCIOSA – £14.50**  
Tomato, mozzarella, ham, artichokes, olives, sun-dried tomatoes & oregano.

**SICILIANA – £14.50**  
Tomato, mozzarella, chicken, cherry tomatoes, basil & oregano.

**CALZONE CLASSICO – £15.50**  
Folded pizza with tomato, mozzarella, mushrooms, ham, salami, garlic sausage, pepperoni & oregano.

**TRE COLORI – £14.50**  
Tomato, mozzarella, red peppers, spinach, goat’s cheese & oregano.

**QUATTRO STAGIONI — £15.25**  
Tomato, mozzarella, mushrooms, salami, green peppers, baby prawns & oregano.

**VEGAN AND GLUTEN-FREE BASES AVAILABLE - £1.99**

**QUATTRO FORMAGGI – £14.95**  
Mozzarella, goat’s cheese, dolcelatte, parmesan shavings & oregano.

**SORRENTO – £15.25**  
Tomato, mozzarella, meatballs, sun-dried tomatoes, olives, rocket, parmesan shavings & oregano.

**CAPRI – £15.25**  
Mozzarella, Parma ham, rocket, cherry tomatoes, parmesan shavings & oregano.

**FRUTTI DI MARE – £15.95**  
Tomato, mozzarella, seafood , olives, basil & oregano.

**EXTRA TOPPINGS – £1.99**  
*Spinach, mushrooms, olives, chicken, bacon, ham, pepperoni, onion, chillies, sweetcorn, tuna, anchovies, prawns.*

## MAIN COURSE

**POLLO SORRENTO – £16.95**  
Chicken fillet in tomato sauce with a hint of chilli, baked with melted mozzarella.

**POLLO MILANESE – £16.95**  
Breaded chicken fillet, pan-fried until golden and crispy.

**POLLO DOLCELATTE – £16.95**  
Chicken fillet in a creamy Dolcelatte cheese sauce with tender asparagus.

**POLLO AMALFITANO — £16.80**  
Chicken fillet in a tomato, cream, mushroom, and spinach sauce.

**SALMONE NERANO — £19.95**  
Pan-fried salmon fillet with baby prawns, courgette, and tomato cream sauce.

**MEDITERRANEAN SEABASS &PRAWNS —£18.95**  
Seabass fillet pan-fried with tomato, capers, olives, and oregano.

**PESCE MISTO —£24.95**  
Selection of Seabass fillet, cod, red snapper, king prawns in a garlic butter lemon sauce.

**FILETTO DOLCELATTE — £28.95**  
8oz Aberdeen Angus fillet served with dolcelatte sauce

**FILETTO al PEPPE VERDE — £28.95**  
8oz Aberdeen Angus fillet served with peppercorn sauce

**SPEZZATINO DI RIB-EYE — £17.90**  
Strips of rib-eye with mushrooms, peppers, and French mustard in a creamy sauce.

**RIB-EYE TAGLIATA (8OZ) — £23.95**  
10 oz Rib-eye carved over rocket salad, topped with Parmesan shavings and balsamic glaze.

**EXTRA SAUCE £3.50**

## CONTORNI/ SIDE ORDERS

**FRENCH FRIES — £4.25**

**POTATO WEDGES — £4.25**

**TOMATO & ONION SALAD — £4.25**

**RICE — £2.95**

**ROCKET & PARMESAN SALAD — £5.50**

**SEASONAL VEGETABLES— £3.95**

**MOZZARELLA STICKS — £4.25**

**ZUCCHINI FRITTI — £5.50**

### FOOD ALLERGIES & INTOLERANCES

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

APERITIVI

The ritual Italian tradition of pre-dinner drinks to awaken the appetite.

**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
<b>BIRRA PORETTI</b>	4.8%	<b>£3.90</b>	<b>£6.10</b>
<b>ESTRELLA</b>	4.6%	<b>£4.00</b>	<b>£6.20</b>
<b>BROOKLYN IPA</b>	4.3%	<b>£3.90</b>	<b>£6.10</b>

BIRRE IN BOTTIGLIA

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

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.

**FALANGHINA CAMPANIA I.G.P. (CAMPANIA) – £29.95**

175ml **£7.50** | 250ml **£10.50**

Fresh and characterful, with lively acidity and tropical fruit notes. Balanced and persistent on the finish.

**VERDICCHIO DEI CASTELLI DI JESI D.O.C. CLASSICO (MARCHE) – £32.50**

Crisp and refined, with aromas of white flowers and almonds. Excellent with seafood and white meats.

**GAVI DEL COMUNE DI GAVI D.O.C.G. (PIEMONTE) – £38.50**

175ml **£8.95** | 250ml **£12.50**

Elegant and crisp, smooth with medium persistence. Surprising as an aperitif, ideal with carpaccio, aspic jelly, freshwater fish, fish served raw or in tempura.

RED WINES / VINI ROSSI

**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.

**MALBEC RESERVE (ARGENTINA) – £39.95**

175ml **£9.90** | 250ml **£13.50**

Rich and intense with dark berry flavours, vanilla, and soft spice. Full-bodied with smooth tannins and a long, elegant finish.

**CONTE GIANGIROLAMO ROSSO (PUGLIA) – £48.95**

A luxurious blend of Primitivo and Negroamaro, aged in oak barrels. Deep ruby with aromas of blackberries, cocoa, and vanilla. Powerful, elegant, and perfectly balanced – ideal for fine meats and special occasions.

**RIPASSO VALPOLICELLA SUPERIORE D.O.C. (VENETO) – £45.50**

Deep and radiant ruby red. Spicy, with scents of cherry and mixed berries. Excellent with soups, mixed boiled meats, roasts, and roast vegetables.

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**

Bright straw-yellow with fine bubbles. Delicate floral and white fruit aromas; crisp, dry, and harmonious.

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

175ml **£8.50**

Pale rose with fine, persistent bubbles. Fresh and balanced, with subtle red-fruit notes.

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

Sweet and aromatic, with notes of orange blossom, peach, and honey. Lightly sparkling, fresh, and fragrant – perfect with desserts or celebrations.

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

Classic Champagne with fine bubbles, fresh fruit aromas, and elegant balance. Perfect for celebrations and special occasions.

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

Vibrant and seductive, with aromas of wild berries and florals. Elegant, expressive, and beautifully balanced.

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

Delicate and refined rosé Champagne, with notes of red fruit and citrus. Fresh, elegant, and perfectly balanced.

“A 10% service charge will be added to tables of 7 or more. This goes directly to the team who prepare and serve your food.”