

# Amalfi Blu

## CHEF'S SPECIALS

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### STARTERS

#### **MEDITERRANEAN ARANCINI (V) – £9.95**

*Traditional Mediterranean arancini with sun-dried tomatoes, saffron and herbs, served with a rich tomato, garlic and chilli sauce.*

#### **GAMBERONI CROCANTE – £12.95**

*Deep-fried tiger prawns coated in aromatic breadcrumbs, served with marinated cherry tomatoes and rustic garlic mayonnaise.*

#### **GRAN FRITTO DI MARE – £14.95 (to share)**

*A generous platter of deep-fried calamari, crispy prawns and courgette, finished with a fragrant basil dressing.*

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### MAIN COURSES

#### **ARROSTO PANCETTA di MAIALE al FORNO– £21.95**

*Succulent pork belly slowly braised for four hours, accompanied by a deep savoury gravy and dauphinoise potatoes.*

#### **SLOW-COOKED LAMB SHANK – £26.95**

*Slow-braised lamb shank with rosemary, gently cooked until tender and served with mashed potatoes.*

#### **LINGUINE ALL'ARAGOSTA – £26.95**

*Traditional linguine with half a lobster and king prawns, tossed in a simple garlic, chilli and tomato sauce with extra virgin olive oil and fresh parsley.*

#### **BLUEFIN TUNA – £26.95**

*Pan-fried bluefin tuna in sesame seeds, served with a rich tomato and basil pesto sauce, alongside seasonal asparagus.*

#### **RIB-EYE SURF TURF – £27.95**

*10oz Aberdeen angus rib-eye steak & king prawns, grilled, served with garlic butter, parsley & French fries*