

# AMALFI BLU

**£10 OFF ALL BOTTLES OF WINE**

(Tues to Sat 12pm - 3pm)

**2 COURSES £20.95 | 3 COURSES £24.95**

**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**

Rigatoni pasta, with salmon, asparagus, peas in creamy sauce.

### **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 + £3**

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

# WINE LIST

## 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 |

## BIRRE IN BOTTIGLIA

|                                   | 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.

### 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

### 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