

# Amalfi Blu

## SPECIALS MENU

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### STARTERS

#### **Mediterranean Arancini (Vegetarian) – £9.95**

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

#### **Gran Fritto di Mare – £14.95**

*Deep-fried calamari, crispy prawns and courgette, served with a fragrant basil dressing.*

#### **Polpo al Guazzetto di Mare – £15.50**

*Slow-cooked, pan-fried octopus with mussels and potatoes in a light, aromatic seafood broth.*

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### MAIN COURSES

#### **Rosemary Slow-Cooked Lamb Shank – £26.95**

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

#### **Linguine all’Aragosta – £26.95**

*Linguine with half a lobster and king prawns, in a garlic, chilli and tomato sauce with extra virgin olive oil, finished with fresh parsley.*

#### **Linguine with Octopus and Prawns – £28.95**

*Traditional Italian linguine with a light tomato, garlic and chilli sauce, slow-cooked octopus and aromatic prawns.*

#### **Mediterranean-Style Halibut – £28.95**

*Pan-fried halibut served with Mediterranean caponata (sweet and sour vegetables), clams sauce and baked baby aubergine.*