

Amalfi Blu

SPECIALS MENU

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.

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.