

Amalfi

KITCHEN

STARTER

Cacio e Pepe £11.95 (v)

Handmade trofie pasta in a comforting & velvety parmesan cheese & black pepper sauce, served with truffle oil & fresh parsley

Local Lobster Ravioli £12.95

In a rich lobster & tomato bisque made with white wine & parsley, served with parmesan

Chicken & Pancetta Terrine £10.95

With rocket, Manchego, apple & pear chutney, ciabatta & butter

Baked Camembert £11.95 (v)

With honey, rosemary, pecans & warm ciabatta

Bruschetta Caponata £10.95

Aromatic tomatoes, roasted with peppers, garlic roasted aubergine, olives, rosemary & served on warm ciabatta with olive oil, balsamic & fresh basil, topped with prosciutto

***vegetarian option available**

Roast Fig & Goats Cheese Bruschetta £10.50 (v)

With caramelised onions, rocket & balsamic

PIZZA

Italian Meats £18.50

Tomatoes, mozzarella black pepper salami, Italian coppa & beef bresaola with black olives & sliced red onions, finished with fresh basil & parmesan

Anchovy £17.50

Tomatoes, mozzarella, anchovy, black olives, chili flakes, fresh basil & parmesan

Wild Mushroom & Speck Pizza £18.50

Tomatoes, mozzarella, wild mushrooms & with smoked prosciutto ham, finished with basil & Italian herbs

Pear & Gorgonzola £17.50 (v)

Caramelised pear & apple chutney base, topped with mozzarella & gorgonzola, fresh pear, parmesan & rocket

Tuscan Roast Vegetables £17.50 (v)

Tomatoes, peppers, courgettes, red onion & black olive with rosemary, fresh basil & mozzarella

PASTA

Crab & Lobster Tortellini £22.50

Our signature dish, beautiful local crab & lobster filled tortellini in a seaweed butter broth, with samphire, dill, pine nuts & parmesan

Spaghetti Aglio £17.50 (v)

A Venice classic with our twist, aromatic roast tomatoes, lovely hit of chilli, balanced by garlic and cooked simply in olive oil with parmesan & lots of fresh parsley

Wild Boar Bolognese £18.95

Mediterranean wild boar Bolognese sauce with sage, served with handmade spaghetti & parmesan

Mushroom, Truffle & Artichoke Cacio e Pepe £17.95 (v)

Handmade trofie pasta in a creamy & parmesan & mascarpone sauce, with mushroom, artichoke pesto & truffle oil

Beef Shin Ragu Pappardelle £19.95

Slow cooked traditional beef shin ragu, with celery, red wine, served with pappardelle, parsley & parmesan

ON THE SIDE

Rocket & Anchovy Salad £7.50

With parmesan

Vegetarian option available (V)

Garlic Bread £7.50 (v)

With parmesan & parsley

Tuscan Roast Vegetables £7.50 (v)

In garlic butter