

Amalfi

KITCHEN

Dartmouth Regatta Set Menu

AVAILABLE LAST 2 WEEKENDS OF AUGUST

3 COURSES £45 OR 4 COURSE £50

OPTIONAL ANTIPASTO

Local Oysters

Three beautifully fresh oysters, served with optional:
shallot tarragon & parsley mignonette dressing or
lemon wedge & tobasco

TO START

Local Scallops

Local scallops, with garlic & parsley butter
& Prosciutto crisp

Crab Crostini

Garlic & rosemary focaccia crostini, with our
beautiful white crab meat pate, served with bloody
mary gazpacho (with optional vodka)

Goats Cheese & Prosciutto Bruschetta

With roast apricots, honey, almonds & fresh rocket

Strawberry & Burrata Salad (v)

With rocket, pistachios, balsamic & basil oil

***Add optional beef bresaola**

FRESH PASTA

Local Lobster Ravioli

With courgetti in a rich & creamy tomato & lobster
bisque

Beef Shin & Hazelnut Ravioli

Slow cooked beef shin ragu ravioli with a rich hazelnut
ragu, rocket & parmesan with basil oil & fresh parsley

Spaghetti Verde

Handmade spinach flat spaghetti, with a light &
creamy spinach, ricotta & artichoke sauce, with
roast yellow cherry tomatoes, courgetti, rocket &
parmesan

Crab Aglio

Handmade spaghetti, tossed in chilli, garlic & olive
oil, with local crab meat, roast tomatoes, capers &
bread crumbs, finished with lemon

SOMETHING SWEET

Blood Orange Sgroppino

Blood orange sorbet, with amaretto & almonds

Espresso Martini Pana Cotta

Panna cotta with made with kahlua & baileys,
topped with espresso & dark chocolate

Affogato

Vanilla ice cream & espresso (add liqueur £2.00)

Rhubarb Honey & Pistachio Pavlova

Meringue, whipped cream, rhubarb & honey
coulee with fresh strawberries & pistachio
crumb

SOMETHING BOOZY

Complimentary Digestif

Grappa, Limoncello, Frangelico or Baileys