

Amalfi

KITCHEN

Dartmouth Food Festival

3 COURSES £45 / 4 COURSES £50

OPTIONAL ANTIPASTO

Local Oysters

2 beautiful local oysters, served naked, with dressing on the side:
Herb & Shallot Mignonette, tabasco & lemon

TO START

Calvados Baked Camembert (v)

Whole individual Camembert baked with
caramalised onions, pecans, rosemary & calvados,
served with warm ciabatta

Local Scallops

Hand caught local scallops in our beautiful
garlic & seaweed butter, with fresh basil oil
& prosciutto crisp

Goats Cheese, Apricot & Prosciutto Bruschetta

Warm ciabatta with goats cheese, honey & thyme
roast apricots, prosciutto, rocket & almonds
(v) **Vegetarian on request**

Smoked Duck Breast Carpaccio

With roast figs, burrata & pistachio

PASTA

Seafood Mafalde

Handmade mafalde pasta with local crabmeat,
prawns & crayfish tossed in an aromatic roast tomato
sauce with garlic & parsley, parmesan fried capers &
black olive

Lobster Ravioli

Handmade ravioli, generously filled with Devon
lobster, in an indulgent tomato, white wine &
lobster bisque with Parmesan

Pumpkin & Ricotta Ravioli

Handmade pumpkin tortellini, in brown butter, with
rosemary, pecorino & sage finished with parmesan &
finished with truffle

Beef Shin & Hazelnut Ravioli

Handmade beef shin ravioli in our slow cooked red
wine & hazelnut ragu with rocket, Parmesan & basil oil

SOMETHING SWEET

Sicilan Lemon Brioche

With limoncello, Chantilly cream & lemon zest

Espresso Martini Panna Cotta

Creamy panna cotta with Baileys & Kahlua,
topped with espresso & chocolate

Affogato

Vanilla ice cream & espresso
add liqueur £2.00

Chocolate Fondant

With Chantilly cream
& strawberries

Blood Orange Sgroppino

Blood orange sorbet, with amaretto
& almonds

SOMETHING BOOZY

Complimentary Digestif

Amaretto cream, Limoncello, Frangelico or Baileys

All our food is prepared in our kitchen where we handle ingredients containing food allergens. Diners with food allergies are advised to speak to us before ordering. Please note, our kitchen is not a gluten free environment due to the large amount of flour we process for our dough.
Alcohol Free options available on request