

Amalfi

K I T C H E N

Lunch Set Menu

2 COURSES £28.95 / 3 COURSES £33.95

STARTER

Asparagus, parmesan &
soft-boiled egg
with gribiche, dressed in lemon oil

Dartmouth Crab pate
on ciabatta with Bloody Mary shot, made with vodka
& gazpacho*

Watermelon & Prosciutto Caprese
with basil mozzarella & balsamic

Caponata (v)
roasted aubergine, peppers, tomato, olives, capers,
red onion, pine nuts & basil on ciabatta

MAIN

Crab & Lobster Tortellini
in seaweed butter with samphire,
pine nuts & pea shoots

Burrata Caprese Orzo Salad (v)
aromatic tomatoes, fresh olive, capers & red onion,
on truffle & artichoke orzo pasta finished with rocket, pine
nuts & balsamic

Beef Ravioli in a slow cooked smoked
pork sauce
with fresh rocket, green beans, hazelnut oil,
parsley & parmesan

Amalfi Niçoise
tuna, anchovy, new potato, cherry tomatoes, red onion,
green beans, rocket, fresh olives, capers, egg & basil
finished with balsamic

Beetroot & Goats Cheese Ravioli (v)
with fresh rocket, parmesan & pistachio pesto

Smoked Salmon with Mediterranean
Potato Salad

Pea & Shallot Ravioli
with or without Pancetta (v)
in basil pesto with parmesan &
pea shoots

with dill mayonnaise, red onion, black olives & capers
topped with rocket

SOMETHING SWEET

Amalfi Tiramisu (v)
Classic Italian dessert made with lashings
of kahlua, amaretto & espresso

Watermelon & Strawberry Salad* (v)
with honey, fresh basil, mint & prosecco

Limoncello Sgroppino* (v)
Lemon Sorbet drowned in ice cold limoncello

Affogato (v)
2 scoops of vanilla ice cream & espresso

*Alcohol free option available on request.

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.