

AMALFI

RISTORANTE

BOTTOMLESS BRUNCH | £35 PER PERSON

*Pick a main from the menu below, then enjoy bottomless
Prosecco, Aperol Spritz or beer for 90 mins*

PIZZA

MARGHERITA | 845kcal | (V) (GO)

Mozzarella, tomato and basil

PEPPERONI 'NDUJA | 1336kcal | (GO)

Ventricina salami, Nduja, pepperoni, roquito chilli drops and mozzarella

PASTA

RIGATONI SICILIANA | 588kcal | (VE) (GO)

*Baby tomatoes & capers, in a garlic & chilli tomato sauce,
drizzled with basil oil*

LINGUINE BOLOGNESE | 675kcal | (GO)

Drizzled with basil oil

(V) VEGETARIAN (VE) VEGAN

(GF) GLUTEN FREE (VO) VEGAN ON REQUEST (GO) GLUTEN FREE ON REQUEST



Scan the QR code for up to date allergen information or visit our website. Dishes/ drinks may contain items not mentioned in the menu descriptors. If you suffer from nut or other allergies, please ask your server for more information. All dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour etc) are commonly used and we therefore cannot guarantee our dishes will be free from traces of these products. Adults need around 2000 kcal a day. Olives may contain stones. Chicken and fish may contain bones. Please clearly let your server know you want a gluten free, vegetarian or vegan option.

**Approx weight uncooked.*

FANCY A LITTLE EXTRA?

SIDES

FRIES 194kcal (GF)	4.50
<i>Skin on potato chips with Maldon sea salt</i>	
TOMATO AND ONION SALAD 107kcal (VE) (GF)	4.50
<i>Plum tomatoes, red onion and fresh basil drizzled with basil oil</i>	
ZUCCHINI FRITTI 374kcal	5.95
<i>With our chorizo mayo dip</i>	
PECORINO TRUFFLE FRIES 515kcal (V) (GF)	5.25
<i>House fries seasoned with pecorino cheese and black truffle oil</i>	
ROCKET AND GRANELLO SALAD 86kcal (V) (GF)	4.50
<i>Wild rocket leaves topped with Granello cheese and balsamic dressing</i>	
FRIED GNOCCHI 288kcal (V)	4.50
<i>With sage and pecorino cheese</i>	
THYME-ROASTED BABY POTATOES 263kcal (V) (GF)	4.50

DESSERTS

ITALIAN CHOCOLATE FONDANT 696kcal (V)	7.45
<i>Soft centred warm chocolate sponge, served with pistachio gelato and toasted pistachio nuts</i>	
MANGO AND PISTACHIO BUDINO 378kcal (VE)	7.45
<i>Mango sorbet with toasted pistachios and plant-based vanilla gelato rolled in lemon polenta crumb, served with a warm chocolate sauce</i>	
GELATO/SORBET 200kcal (V) (GF)	5.75
<i>3 balls of gelato or sorbet, ask your server for today's flavours</i>	
DOLCE SORRENTO 423kcal (V)	7.45
<i>Our take on the classic cheesecake, fresh passion fruit, Madagascan vanilla, and lemon on an Amaretti biscuit crumb</i>	
TIRAMISU 514kcal (V)	7.45
<i>Classic layer of coffee liqueur, sponge and mascarpone cream finished with cocoa, served with a rich coffee syrup</i>	
SALTED CARAMEL CHOCOLATE POT 433kcal (V) (GF)	7.45
<i>Dark chocolate ganache, Maldon sea salted caramel sauce, whipped cream and flaked chocolate</i>	