

# AMALFI

RISTORANTE

## BOTTOMLESS BRUNCH

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

### PIZZA

**MARGHERITA** |1472kcal| (V) (GO)

*Mozzarella, tomato and basil*

**PEPPERONI 'NDUJA** |1955kcal| (GO)

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

### PASTA

**STROZZAPRETI SICILIANA**

|610kcal| (VE) (GO)

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

**LINGUINE BOLOGNESE** |815kcal|(GO)

*Slow cooked beef ragu, in a rich tomato sauce*

### FANCY A SIDE?

**FRIES** |426kcal| (VE) (GO) 3.99

*Skin on potato chips with Maldon sea salt*

**TOMATO AND ONION SALAD** |107kcal| (VE) (GF) 3.95

*Plum tomatoes, red onion and fresh basil drizzled with basil oil*

**ZUCCHINI FRITTI** |221kcal| 4.95

*Courgette batons, lightly dusted in polenta and fried until crisp and golden*

**PECORINO TRUFFLE FRIES** |475kcal| (V) (GO) 4.95

*Honse fries seasoned with pecorino cheese and black truffle oil*

**ROCKET AND GRANELLO SALAD** |111kcal| (V) (GF) 4.55

*Wild rocket leaves topped with Granello cheese and balsamic dressing*



(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (GO) GLUTEN FREE ON REQUEST

*Full allergen menus available on our website or via the QR to the left. 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. Please clearly let your server know you want a gluten free, vegetarian or vegan option.*