## AMALFI

RIStorante

## Festive Set Menu

2courses f20.95 / 3 courses f23.95

## Sthrters

ROASTED VEG \& TELAGGIO
BRUSCHETTA |27lkal| (VE) (GO)
Toasted garlic ciabatta, topped with warm roasted courgettes, red peppers and tangy telaggio cheese, drizzled with basil oil

HAND-STRETCHED FLATBREAD
Garlic oil and rosemary |493keal (VE) (GO) Garlic and mozzarella $|647 \mathrm{kcal}|$ (V) (GO)

FONDUTA DI FUNGHI |398kcal (v)
Mozzarella, porcini, chestnut and wild mushroom fondue served with ciabatta slices

## MHIIS

## CHRISTMAS

TURKEY PIZZA |1267kcal|
Tomato base layered with mozzarella cheese, pulled oak-smoked turkey, crisp smoked bacon lardons and cranberry sauce. Topped with crispy sage and oozing
telaggio cheese, it's the perfect festive treat!
$£ 2$ supplement
FESTIVE PASTA|592kcal| (V)
Spinach and ricotta tortellini with a creamy porcini and wild mushroom sauce, enhanced with the festive
flavours of roasted red peppers and sage crisp $£ 2$ supplement

RIGATONI SICILIANA |ssskcal (VE) (GO)
Baby tomatoes and capers, in a garlic and chilli tomato sauce, drizzled with basil oil

LINGUINE BOLOGNESE |675kcal| (GO)
Drizzled with basil oil
MARGHERITA PIZZA |845kcal (V) (GO)
Mozzarella, tomato and basil
PEPPERONI ‘NDUJA PIZZA |1336kcal| (GO)
Ventricina salami, 'nduja, pepperoni,
roquito chilli drops and mozzarella

## DESSERTS

## MORELLO CHERRY

CHOCOLATE TARTE |553kcal| (V)
Glazed chocolate, sour cherry and vanilla slice, served with cherry chantilly cream, cherry compote and crystallised basil leaves

TIRAMISU $|514 k c a l|(\mathrm{V})$
Classic layer of coffee liqueur, sponge and mascarpone cream finished with cocoa, served with a rich coffee syrup

GELATO / SORBET |200kcal| (V) (G)
Three balls of gelato or sorbet, ask your server for today's flavours

## ITALIAN CHOCOLATE

FONDANT $\mid 696 \mathrm{kcal}$ ( V )
Soft centred warm chocolate sponge, served with
pistachio gelato and toasted pistachio nuts

