ESCAPE TO AMALFI

Italian inspired dining

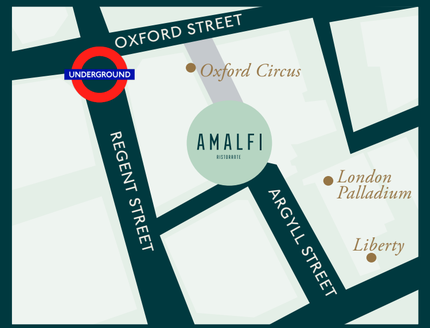
AMALFI

RISTORANTE

BE TRANSPORTED TO THE AMALFI COAST WITH OUR BEAUTIFUL ITALIAN INSPIRED RESTAURANT, SPLIT OVER 2 FLOORS, LOCATED OPPOSITE THE WORLD FAMOUS PALLADIUM THEATRE.

TAKE A TOUR

View a 360º tour of our restaurant and private rooms
www.amalfi.co.uk/find



25 Argyll Street, Soho, London, W1F 7TU

hello@amalfi.co.uk
www.amalfi.co.uk

MAKE A STATEMENT.
BOOK AMALFI FOR
YOUR NEXT EVENT.

PRIVATE HIRE

Italian inspired dishes made by passionate chefs using authentic ingredients







GROUND FLOOR

OUR RESTAURANT IS CONTEMPORARY, COOL AND EVERYTHING YOU NEED TO MAKE A MEMORABLE IMPACT.

GROUND FLOOR RESTAURANT	*46 capacity (seated)*
OUTDOOR SEATING AREA	*20 capacity (seated)*

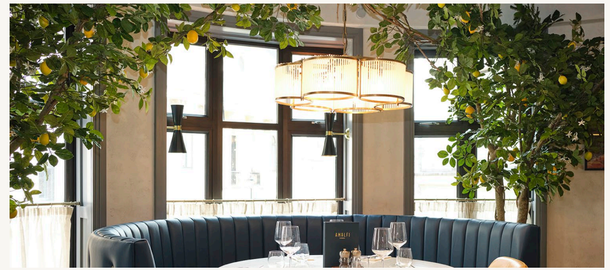
FEATURES

Access to our outdoor seating area, private bar, ground floor, WCs, statement 'garden lighting'.

To enquire about our ground floor restaurant, please complete our online form at www.amalfi.co.uk/private-dining or email hello@amalfi.co.uk







FIRST FLOOR

OUR FIRST FLOOR RESTAURANT IS A VERSATILE, LIGHT-FILLED SPACE WITH A FEATURE BOOTH AND PRIVATE BAR.



FIRST FLOOR RESTAURANT	*43 capacity (seated)*

FEATURES

Statement booth, private bar, WCs, AV set up.

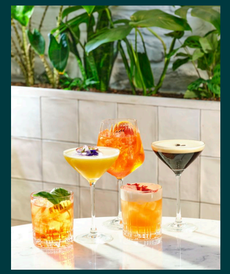
To enquire about our first floor floor restaurant, please complete our online form at www.amalfi.co.uk/private-dining or email hello@amalfi.co.uk

PRIVATE HIRE





OUR GARDEN ROOM OFFERS AMPLE SPACE IN A BRIGHT, CONTEMPORARY SETTING.



GARDEN ROOM	*36 capacity (seated)*
NEON VIP	*22 capacity (seated)*
GARDEN ROOM & NEON VIP	*58 capacity (seated)*

FEATURES

Adjoining WCs, partition shutters that can be opened and closed, neon 'Amalfi' sign, AV set up.

To enquire about the garden room or neon VIP room, please complete our online form at www.amalfi.co.uk/private-dining or email hello@amalfi.co.uk

PRIVATE HIRE

PRIVATE HIRE

DELVE INTO AUTHENTIC ITALIAN-INSPIRED DISHES THAT WILL TRANSPORT YOUR PARTY STRAIGHT TO THE AMALFI COAST.

Choose from the following options:

AMALFI 2/3 COURSE MENU

PRIMO 2/3 COURSE MENU

BUFFET & BUBBLES MENU

Please note that all pricing is sample pricing as each event is unique.

WHY NOT MAKE IT EXTRA SPECIAL?

We offer a range ofbespoke drinks packages including cocktails, bottled beers, premium wines or even bottomless prosecco. Get in touch to build your perfect package.



SET MENU EXAMPLES

LOOKING FOR SOMETHING TASTY? HAVE A LOOK AT OUR SAMPLE GROUP BOOKING MENUS BELOW

AMALFI

TO START

BRUSCHETTA 224kcal (VE) (GO)
Heritage and plum tomatoes paired with red onion and fresh basil, served on toasted ciabatta croutons and drizzled with extra virgin olive oil

BRESAOLA 209kcal (GF)
Thinly sliced bresaola with Grandiso cheese and fresh rocket, drizzled with balsamic glaze

WILD MUSHROOM FONDUE 553kcal (V)
Mozzarella and porcini fondue with chestnut mushrooms, topped with Gran Mayor cheese, served with giant ciabatta croutons

CALAMARI FRITTI 197kcal
Lightly fried calamari, served with lemon aioli and fresh lemon to squeeze

MAIN COURSE

MARGHERITA 1843kcal (V) (GO)
Mozzarella, fresh tomato and basil

PEPPERONI 'NDUJA 1335kcal (GO)
Ventricina salami, spicy 'nduja, pepperoni, sweet roquito chilli drops, and mozzarella

LINGUINE AL GAMBERONI 1726kcal (GO)
King prawns in a holy tomato sauce, garlic, chilli and white wine, finished with extra virgin olive oil

RIGATONI ARRABBIATA 1508kcal (VE) (GO)
Baby tomatoes, simmered in a garlic and chilli-infused tomato sauce, finished with a drizzle of basil oil

CHICKEN MILANESE 1128kcal
Tender chicken breast, coated in a light breadcrumb, served with house fries and garlic butter

TO FINISH

TIRAMISU 477kcal (V)
Layers of coffee liqueur-soaked sponge and mascarpone cream, finished with a cocoa dusting, served with rich coffee syrup

SALTED CARAMEL CHOCOLATE POT 1636kcal (V) (GF)
Rich dark chocolate ganache topped with Maldon sea salt, caramel sauce, with whipped cream and flaked chocolate

MANGO AND PISTACHIO BUDINO 1409kcal (VE)
Mango sorbet and plant-based vanilla gelato, rolled in lemon polenta crumb, and toasted pistachio nuts, served with warm chocolate sauce

GELATO / SORBET 1130kcal (V) (GF)
A selection of three scoops of gelato or sorbet. Ask your server for today's flavours

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (GO) GLUTEN FREE ON REQUEST (VO) VEGAN ON REQUEST
Full allergen menus available on request. 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 classify for your server know you want a gluten free, vegetarian or vegan option.

Menu content correct at time of print. September 2024.

PRIMO

PRE STARTER

HOUSE BREAD SELECTION 1123kcal (V)
Home-baked rosemary focaccia, rosemary cracker bread and ciabatta served with olive oil and balsamic vinegar. Perfect for sharing

TO START

BRESAOLA 209kcal (GF)
Thinly sliced bresaola with Grandiso cheese and fresh rocket, drizzled with balsamic glaze

WILD MUSHROOM FONDUE 553kcal (V)
Mozzarella and porcini fondue with chestnut mushrooms, topped with Gran Mayor cheese, served with giant ciabatta croutons

CALAMARI FRITTI 197kcal
Lightly fried calamari, served with lemon aioli and fresh lemon to squeeze

BRUSCHETTA 224kcal (VE) (GO)
Heritage and plum tomatoes paired with red onion and fresh basil, served on toasted ciabatta croutons and drizzled with extra virgin olive oil

MAIN COURSE

MARGHERITA 1843kcal (V) (GO)
Mozzarella, fresh tomato and basil

PEPPERONI 'NDUJA 1335kcal (GO)
Ventricina salami, spicy 'nduja, pepperoni, sweet roquito chilli drops, and mozzarella

LINGUINE AL GAMBERONI 1726kcal (GO)
King prawns in a holy tomato sauce, garlic, chilli and white wine, finished with extra virgin olive oil

RIGATONI ARRABBIATA 1508kcal (VE) (GO)
Baby tomatoes, simmered in a garlic and chilli-infused tomato sauce, finished with a drizzle of basil oil

AMALFI BURGER 793kcal
6oz beef patty dressed with baby gem lettuce, crisp prosciutto, ketchup and mayonnaise, with house fries (£4 supplement)

SEABASS FILLET 413kcal
Whole seabass fillet with wilted spinach and Atlantic prawn beurre noisette (£4 supplement)

CHICKEN MILANESE 1128kcal
Tender chicken breast, coated in a light breadcrumb, served with house fries and garlic butter

TO FINISH

TIRAMISU 477kcal (V)
Layers of coffee liqueur-soaked sponge and mascarpone cream, finished with a cocoa dusting, served with rich coffee syrup

MANGO AND PISTACHIO BUDINO 1409kcal (VE)
Mango sorbet and plant-based vanilla gelato, rolled in lemon polenta crumb, and toasted pistachio nuts, served with warm chocolate sauce

GELATO / SORBET 1420kcal (V) (GF)
A selection of three scoops of gelato or sorbet. Ask your server for today's flavours

SALTED CARAMEL CHOCOLATE POT 1636kcal (V) (GF)
Rich dark chocolate ganache topped with Maldon sea salt, caramel sauce, with whipped cream and flaked chocolate

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (GO) GLUTEN FREE ON REQUEST (VO) VEGAN ON REQUEST
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BUFFET & BUBBLES MENU

INCLUDING A WELCOME FIZZ RECEPTION FOR GROUPS OF 45+

TO START

BRUSCHETTA 224kcal (VE) (GO)
Heritage and plum tomatoes paired with red onion and fresh basil, served on toasted ciabatta croutons and drizzled with extra virgin olive oil

CALAMARI FRITTI 197kcal
Lightly fried calamari, served with lemon aioli and fresh lemon to squeeze

ROCK OYSTERS 219kcal (GF)
3 medium rock oysters served with fresh lemon, Tabasco Hot Sauce, and a shallot and Cabernet Sauvignon vinegar dressing

ANTIPASTI PLATTER 1894kcal per person (GO)
Perfect for one to share, a selection of Italian cured meats,marinated olives, cold cooked, olives, focaccia and olive oil for dipping

'NDUJA SPICED ARANCINI 194kcal
Sicilian-style rice balls with spiced 'nduja sausage, coated in a crunchy golden breadcrumbs, served with sweet red pepper aioli

POLPETTE 267kcal (GF)
Italian-style pork meatballs with a rich pomodoro sauce

HOUSE BREAD SELECTION 2134kcal (VE)
Home-baked rosemary focaccia, rosemary cracker bread and ciabatta served with olive oil and balsamic vinegar. Perfect for sharing

MAIN COURSE

PIZZA MARGHERITA 1843kcal (VE) (GO)
Mozzarella, fresh tomato and basil

PIZZA PEPPERONI 'NDUJA 1335kcal (GO)
Ventricina salami, spicy 'nduja, pepperoni, sweet roquito chilli drops, and mozzarella

PIZZA WILD MUSHROOM AND TRUFFLE 1843kcal (V)
Chestnut, wild and porcini mushrooms with mozzarella, on a delicatessa and truffle white cream base

AMALFI BURGER 793kcal
6oz beef patty dressed with baby gem lettuce, crisp prosciutto, ketchup and mayonnaise, with house fries Upgrade to Cheese Truffle Fries (+150kcal)

SIDES

TOMATO SALAD 394kcal (VE) (GF)
Heritage and plum tomatoes with red onion and basil oil

ROCKET & GRANELLO CHEESE SALAD 304kcal (VO) (GF)
Wild rocket leaves topped with Grandiso cheese and balsamic dressing

CHEESE TRUFFLE FRIES 714kcal (VO) (GF)
House fries seasoned with Gran Mayor cheese and black truffle oil

TO FINISH

TIRAMISU 477kcal (V)
Layers of coffee liqueur-soaked sponge and mascarpone cream, finished with a cocoa dusting, served with rich coffee syrup

CHOCOLATE BROWNIE 1194kcal (VO) (GF)
A warm chocolate brownie with vanilla gelato

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (GO) GLUTEN FREE ON REQUEST (VO) VEGAN ON REQUEST
Full allergen menus available on request. 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 classify for your server know you want a gluten free, vegetarian or vegan option.

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Hosting a longer event? Our chefs can provide everything from breakfast first thing in the morning, to mid-afternoon snacks and more.

CELEBRATING







WHETHER YOU'RE PLANNING YOUR NEXT PARTY, OR CELEBRATING A SPECIAL OCCASION WITH FRIENDS, WE HAVE THE PERFECT SPACE FOR YOU.

PERFECT FOR

Baby showers
Birthday parties
Engagement meals
Intimate wedding receptions
Private meetings
Private dining and hosting

To enquire about hosting your next event, please complete our online form at www.amalfi.co.ukprivate-dining or email hello@amalfi.co.uk







LOOKING FOR A STUNNING VENUE TO HOLD YOUR NEXT WORK EVENT? LOOK NO FURTHER.OUR VERSATILE AND PRIVATE SPACES, MEANS THAT YOU CAN HOLD YOUR NEXT MEETING IN THE HEART OF LONDON.

Need a little energy? Our team will be on hand with tea, coffee and light bites throughout the day to keep your team topped up. Enjoy either a working, or more relaxed lunch and continue your event into the evening with an Italian inspired meal.

Looking to host a meal or meeting in the heart ofSoho with a little more privacy? Our private dining options mean you can be guaranteed the privacy you need with attentive yet discrete service from our team.

FEATURES

Full projector and AV set up, retractable glass partitions, theatre style or conference style seating. Wi-fi, power sockets, note pads and pens (where requested). Breakout spaces with tea and coffee included.

WORKING IN STYLE

READY TO GET
THE PARTY STARTED?

WHETHER YOU'RE LOOKING TO HOLD AN ALL DAY EVENT,
A BREAKFAST MEETING, OR AN EVENING EVENT
PLEASE GET IN TOUCH TO DISCUSS YOUR REQUIREMENTS.

We are here to curate the perfect Amalfi moments for you and your party - treat this pack as a guide, as every event is tailored to your needs. To discuss your bespoke requirement please email hello@amalfi.co.uk

www.amalfi.co.uk