

AMALFI
RISTORANTE

Join us for a sparkling Christmas celebration

An elevated festive season awaits

From our curated celebratory set menu
to our signature à la carte classics and
seasonal specials, rediscover the joy of dining.

Leave the traditional behind and immerse yourself in the
vibrant, authentic flavours of Amalfi this festive period.

BOOK



NOW

Festive Set Menu

2 COURSES £35.95 / 3 COURSES £39.95

- COMPLIMENTARY DRINK ON ARRIVAL -

Choose from: a glass of Prosecco, Birra Moretti Draught, Birra Moretti Zero or a soft drink

FOR THE TABLE

HOUSE BREAD SELECTION |1129kcal| (V)

Home-baked rosemary focaccia, rosemary cracker bread and ciabatta served with olive oil and balsamic vinegar. Perfect for sharing

TO START

BRESAOLA |250kcal| (GF)

Thinly sliced bresaola with Granello cheese and fresh rocket, drizzled with balsamic glaze

CALAMARI FRITTI |299kcal|

Lightly fried calamari, served with lemon aioli and fresh lemon to squeeze

WILD MUSHROOM FONDUE |554kcal| (V)

Mozzarella and porcini fondue with chestnut mushrooms, topped with Italian cheese, served with giant ciabatta crostins

BRUSCHETTA |234kcal| (VG) (GFO)

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

FESTIVE CHRISTMAS PIZZA |1174kcal|

Tomato base layered with mozzarella cheese, pulled chicken, crisp smoked bacon lardons and cranberry sauce. Topped with crispy sage and oozing Telaggio cheese, it's the perfect festive treat!

FESTIVE FESTIVE PASTA |725kcal| (V)

Spinach and ricotta ravioli with a creamy porcini and wild mushroom sauce, enhanced with the festive flavours of roasted red peppers and sage crisps

MARGHERITA PIZZA |864kcal| (V) (GFO)

Mozzarella, fresh tomato and basil

RIGATONI ARRABBIATA |544kcal| (VG) (GFO)

Baby tomatoes and capers, simmered in a garlic and chilli-infused tomato sauce, finished with a drizzle of basil oil

PEPPERONI 'NDUJA PIZZA |1228kcal| (GFO)

Ventricina salami, spicy 'nduja, pepperoni, sweet roquito chilli drops, and mozzarella

AMALFI BURGER |759kcal|

6oz* beef patty dressed with baby gem lettuce, crisp prosciutto, ketchup and mayonnaise, with house fries

LINGUINE AL GAMBERONI |726kcal| (GFO) (A)

King prawns in a baby tomato sauce, garlic, chilli and white wine, finished with extra virgin olive oil

SEABASS FILLET |427kcal| (GF)

Whole seabass fillet with wilted spinach and Atlantic prawn beurre noisette

RIB-EYE STEAK |733kcal| (GF)

10oz* Rib-eye served with wilted spinach and your choice of house fries or tomato salad

Add: Béarnaise sauce (GF) 2.00

Peppercorn sauce (GF) 2.00

(£10 supplement)

CHICKEN MILANESE |1304kcal|

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

TO FINISH

TIRAMISU |252kcal| (V) (A)

Layers of coffee liqueur-soaked sponge and mascarpone cream, finished with a cocoa dusting, served with rich coffee syrup

GELATO / SORBET (V) (VGO) (GF)

A selection of three scoops of gelato or sorbet.

Ask your server for today's flavours

MANGO AND PISTACHIO BUDINO |410kcal| (VG)

Mango sorbet and plant-based vanilla gelato, rolled in lemon polenta crumb, and toasted pistachio nuts, served with warm chocolate sauce

SALTED CARAMEL CHOCOLATE POT |433kcal| (V) (GF)

Rich dark chocolate ganache topped with Maldon sea salt, caramel sauce, with whipped cream and flaked chocolate

(V) VEGGIE (VG) VEGAN (GF) GLUTEN FREE (VGO) VEGAN OPTION AVAILABLE (GFO) GLUTEN FREE OPTION (A) CONTAINS ALCOHOL

All information correct at time of printing. 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.