

AMALFI

RISTORANTE

BOTTOMLESS BRUNCH | £39.50 PER PERSON

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

PIZZA

MARGHERITA |843kcal| (V) (GO)

Mozzarella, fresh tomato and basil

PEPPERONI 'NDUJA |1335kcal| (GO)

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

PASTA

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

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

LINGUINE BOLOGNESE |706kcal| (GO)

*Tender slow-cooked beefragù simmered in a rich
tomato sauce, finished with a drizzle of basil oil*

WHY NOT ADD SOME SIDES?

HOUSE FRIES |351kcal| (VE) **5.25**

Skin-on potato chips with Maldon sea salt

CHEESE TRUFFLE FRIES |781kcal| (V) **6.25**

House fries seasoned with Gran Maser cheese and black truffle oil

TOMATO SALAD |96kcal| (VE) (GF) **4.95**

Heritage and plum tomatoes with red onion and basil oil

GARLIC CIABATTA |366kcal| **5.75**

THYME-ROASTED POTATOES |264kcal| (V) (GF) **4.95**

(V) VEGETARIAN (VE) VEGAN

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

DESSERTS

**ITALIAN CHOCOLATE
FONDANT** |696kcal| (V) **7.95**

Soft-centred warm chocolate sponge, served with pistachio gelato and lightly toasted pistachio nuts

**MANGO AND
PISTACHIO BUDINO** |409kcal| (VE) **7.95**

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

GELATO / SORBET |130kcal| (V) (GF) **6.50**

A selection of three scoops of gelato or sorbet. Ask your server for today's flavours

AMALFI CHEESECAKE |423kcal| (V) **7.95**

Everyone's favourite, vanilla cheesecake with fresh passion fruit, Madagascan vanilla and zesty lemon with an amaretti biscuit crumb

TIRAMISU |477kcal| (V) **8.50**

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

**SALTED CARAMEL
CHOCOLATE POT** |433kcal| (V) (GF) **7.95**

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



All information correct at time of printing. For live allergen and calorie information please scan the QR code. 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.