

Festive Set Menu

£80.00 PER PERSON

- COMPLIMENTARY GLASS OF PROSECCO ON ARRIVAL -

FOR THE TABLE

HOUSE BREAD SELECTION & OLIVES (V)

Home baked rosemary focaccia, rosemary cracker bread and ciabatta served with olive oil & balsamic vinegar and giarrafia olives

STARTERS

BRUSCHETTA (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

GAMBERONI

Black Tiger prawns sautéed in garlic, red chilli and parsley butter, served with ciabatta bread

CALAMARI FRITTI

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

WHIPPED FETA & RICOTTA DIP

Whipped feta and ricotta cheese drizzled with blossom honey, served with rosemary cracker bread

POLPETTE (GF)

Italian-style pork meatballs with a rich pomodoro sauce and fresh basil dressing

MAINS

ROAST TURKEY

Served with roasted potatoes, pigs in blankets, Yorkshire pudding, sage, onion & cranberry stuffing, roasted carrots, honey roasted parsnips, and brussels sprouts

RIB-EYE STEAK

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

Add: Béarnaise sauce 2.00

Peppercorn sauce 2.00

Upgrade to Cheese Truffle Fries 1.00

RIGATONI ARRABBIATA (VE) (GO)

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

SPAGHETTI LOBSTER (GO)

Rock lobster tails, served with spaghetti in a light tomato and lobster bisque, cherry tomatoes and fresh lemon

MEDITERRANEAN SALAD (VE) (GF)

Roasted butternut squash, courgette and new potatoes with Sicilian dried tomatoes, radicchio and wild rocket. Served on garlic aioli with toasted seeds, lemon zest and basil oil.

Add: Burrata 5.00 Grilled Chicken Breast 2.85

Smoked Pancetta 2.85

SEABASS FILLET

Whole seabass fillet with wilted spinach and Atlantic prawn beurre noisette

DESSERTS

FESTIVE CHEESECAKE (V)

Madagascan vanilla cream cheese, with zest of lemon, and amaretti biscuit crumb served with mulled fruit compote

BROWNIE (V)

GELATO / SORBET (V) (VO) (GF)

TIRAMISU (V) (A)

FOR FULL DESCRIPTORS PLEASE VISIT AMALFI.CO.UK

*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.*

ALLERGEN & CALORIE INFORMATION
For allergen & calorie information on all of our dishes, please visit www.amalfi.co.uk/menu or scan this QR code



WANT MORE INFORMATION?
Scan this QR code or visit amalfi.co.uk/christmas



The background is a dark teal color, decorated with numerous starburst and dot patterns in light gold and orange. The starbursts vary in size and complexity, some having many thin rays, while others are simpler. The dots are small circles in the same color palette. The text is centered on the page.

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