

## SIGNATURE MOCKTAILS

### **BASIL LEMONADE 60**

*Basil infused Syrup, Lemon juice, water*

### **PEACH ICED TEA 70**

*Peach nectar, lemon, Rich simple Syrup, ceylon tea*

### **VIRGIN QUANDO 60**

*Jalapeno, pineapple juice, lime juice, rich simple syrup*

### **VIRGIN MOJITO(Peach OR Mango) 70**

*Lime juice, mint, simple syrup, soda water, peach OR mango nectar*

### **FRUIT PUNCH 60**

*Orange juice, pineapple juice, Grenadine, Mixed berries*



## AMALFITANA ARTISAN PIZZA BAR

is an Amalfi Coast inspired authentic pizzeria and bar drawing its inspiration from the Amalfi Coast.

Chef Michel Degli Agosti, seasoned and experienced from training and working as a Pizzaiolo in Italy and London, heads the culinary team.

The menu is rooted with tradition but modernized for today.

The classic pizza is a main stay, but alongside it you will find an exciting array of creative toppings, seaside small plates, and fresh salads, among others.

Playing an important role is the beverage program highlighted by house made Limoncello infusions, a Spritz list, and multiple variations on the classic Negroni.

It also features classic cocktails and an Italian centric beer and wine list.

## ARTISAN PIZZAS

<b>MARGHERITA</b> 150 <i>Tomato, Mozzarella</i>	<b>SALSICCIA E PORCINI</b> 200 <i>Tomato, Mozzarella, Sausage, Porcini Mushrooms</i>
<b>PEPPERONI</b> 180 <i>Tomato, Mozzarella, Pepperoni</i>	<b>REGINA</b> 190 <i>Tomato, Mozzarella, Ham, Artichokes, Parmesan, Oregano</i>
<b>FIorentINA</b> 190 <i>Tomato, Mozzarella, Spinach, Poached Egg, Parmesan, Garlic</i>	<b>CALZONE</b> (folded pizza) 200 <i>Tomato, Mozzarella, Ham, Mushrooms, Parmesan, Mixed Leaves</i>
<b>VEGETARIAN</b> 200 <i>Pesto, Mozzarella, Spinach, Pine Nuts, Bell Peppers, Red Onion, Olives, Mushroom, Cherry Tomato</i>	<b>RUSTICA</b> 190 <i>Tomato, Mozzarella, Mushrooms, Eggplant, Zucchini, Bell Peppers, Garlic</i>
<b>PRIMAVERA</b> 210 <i>Mozzarella, Tomato Bruschetta, Parma Ham, Rocket, Parmesan</i>	<b>STRACCIATELLA</b> 250 <i>Tomato, 'Nduja, Stracciatella, Fresh Basil Leaves</i>
<b>QUATTRO FORMAGGI</b> 200 <i>Tomato, Mozzarella, Gorgonzola, Taleggio, Scamorza, Parmesan</i>	<b>PROSCIUTTO E FUNGHI</b> 190 <i>Tomato, Mozzarella, Cooked Ham, Mushrooms</i>
<b>ITALIA</b> 190 <i>Tomato, Mozzarella, Bufala Mozzarella, Olive Oil, Oregano</i>	<b>CAPRICCIOSA</b> 200 <i>Tomato, Mozzarella, Ham, Mushrooms, Olives, Artichokes, Anchovies</i>
<b>PARMA HAM</b> 190 <i>Tomato, Mozzarella, Parma Ham</i>	<b>CARBONARA</b> 190 <i>Tomato, Mozzarella, Pork Cheek, Pecorino, Parmesan, Whisked Egg</i>
<b>AMALFITANA</b> 250 <i>Tomato, Mozzarella, Bufala Mozzarella, Cherry Tomatoes, Porcini Mushrooms, Parma Ham, Rocket Leaves</i>	<b>PROSCIUTTO</b> 180 <i>Tomato, Mozzarella, Cooked Ham</i>
<b>NAPOLI</b> 190 <i>Tomato, Mozzarella, Anchovies, Capers, Black Olives, Oregano</i>	

All prices are subject to 10% service charge / Strict 90mins seating

## WATER

Acqua Panna Still (750ml)	70
San Pellegrino Sparkling (750ml)	70
Young Coconut	50

## FRESH JUICES

Orange Juice	60
Pineapple Juice	60
Apple Juice	60
Watermelon Juice	60

## JUICES

Tomato Juice	40
Cranberry Juice	40

## CLASSIC MOCKTAILS

Virgin Mojito	60
Shirley Temple	70
Virgin Mary	60

## MILKSHAKES

Vanilla	80
Strawberry	80
Chocolate	80
Pistachio	80
Oreo Milkshake	100

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## SOFT DRINKS

Coke	40
Coke Zero	40
Sprite	40
Ginger Ale	40
Tonic Water	40
Soda	40
Fever Tree Ginger Beer (200ml)	60
Fresh Lime Soda	60

## CAFE

Long Black	35
Espresso	35
Cappuccino	40
Latte	40
Flat White	40
Mocha	40
Macchiato	40
Iced Coffee	35
Hot Chocolate	50

## TEA

English Breakfast	50
Strong Earl Grey	50
Lemon & Ginger	50
Green Tea & Mint	50
Chamomile	50
Iced Tea	35

## SPIRITS

### TEQUILA / MEZCAL

Jose Cuervo Silver	80
Jose Cuervo Gold	90
Jose Cuervo tradicional	110
Avion Espresso	120
Mina Real Mezcal	120
Casamigos Blanco	160

### VODKA

Svedka	80
Grey Goose	120
Absolut Elyx	120
Beluga	160

### RUM

Flor de Cana 4 year rum seco	80
Plantation Dark	100
Plantation Pineapple	110
Appleton V/X	130
Flor De Caña 5yrs	110
Flor De Caña 12yrs	160

### GIN

Greenall's	80
Bombay	90
Hendrick's	120
Monkey 47	180
Sipsmith	160

### WHISKEY - AMERICAN

Jack Daniel's	100
Bulleit Rye	110
Wild Turkey 81	100
Woodford	140
Jim Beam	90

### WHISKY - OTHERS

Ballantine's	80
Black Label	100
Macallan 12yrs	140
Chivas 18yrs	180
Jameson	90

### COGNAC

Hennesey VSOP	140
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## BAMBINO PIZZAS

FOR KIDS ONLY

*Plastic cutlery available upon request*

### BABY MARGHERITA 75

*Tomato, Mozzarella*

### BABY PEPPERONI 90

*Tomato, Mozzarella, Pepperoni*

### BABY PROSCIUTTO FUNGHI 90

*Tomato, Mozzarella, Cooked Ham, Mushrooms*

### BABY OLIVA 80

*Tomato, Mozzarella, Black Olives*

### BABY PROSCIUTTO 85

*Tomato, Mozzarella, Cooked Ham*

## FRESH SALADS

### MIXED GREENS 100

*Mixed Leaves, Tomato, Cucumber, Carrot, Onion,  
Dough Balls, Lemon Vinaigrette*

### QUINOA 110

*Bell Pepper, Zucchini, Celery, Pomegranate, Quinoa,  
Mixed Leaves, Balsamic Vinaigrette*

### BARLEY SALAD 120

*Spelt, Pine Nuts, Cherry Tomato, Sundried Tomato,  
Onion, Mixed Leaves, Pesto*

### KALE CAESAR 120

*Asparagus, Watermelon Radish, Parmesan Cheese*

## ANTIPASTI

<b>MIXED OLIVES</b>	50	<b>BEEF CARPACCIO</b>	130
		<i>Rocket, Pear, Walnut, Pecorino Romano</i>	
<b>GARLIC BREAD</b>		<b>BURRATA</b>	150
<i>Plain</i>	50	<i>Fresh Tomato, Rocket Salad, Fresh Burrata</i>	
<i>Tomato</i>	60		
<i>Pesto</i>	60		
<i>Cheese</i>	65		
<b>FOCACCIA</b>	60	<b>FORMAGGI PLATTER</b>	220
<i>Olive Oil, Oregano</i>		<i>Brie, Taleggio, Provolone, Pecorino, Plain Garlic Bread</i>	
<b>BATTUTA DI CARNE</b>	120	<b>FRENCH FRIES</b>	60
<i>Beef Tartare, Waffle Parmesan, Mustard Mayonnaise Dressing</i>			
<b>TRICOLORE</b>	130	<b>BOCCONCINI</b>	60
<i>Diced Tomatoes, Avocado, Bufala Mozzarella</i>		<i>Dough Balls, Garlic, Mozzarella, Oregano</i>	
<b>EGGPLANT PARMIGIANA</b>	120	<b>COLD CUTS</b>	
<i>Eggplant, Mozzarella, Tomato Sauce, Parmesan Cheese</i>		PARMA HAM	90
		SPECK	90
		MORTADELLA	90
		BRESAOLA	100
<b>ZUCCHINI PARMIGIANA</b>	130	<i>Add Plain Garlic Bread</i>	+20
<i>Zucchini, Mozzarella, Pesto, Besciamella, Parmesan</i>			

## DOLCE

<b>TIRAMISU</b>	90	<b>GELATO</b>	50
<i>Lady Fingers, Mascarpone, Espresso Coffee</i>		<i>Chocolate, Coconut, Strawberry Vanilla, Pistacchio</i>	
<b>AFFOGATO</b>	70	<b>LEMON SHERBET</b>	80
<i>Espresso, Vanilla Gelato</i>			
<b>NUTELLA PIZZA</b>	90	<b>COCONUT SHERBET</b>	90
<i>Nutella, Strawberries, Banana</i>			

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## CLASSIC COCKTAILS

<b>MOJITO</b>	100
<b>MOSCOW MULE</b>	110
<b>CAIPIRINHA</b>	120
<b>BLOODY MARY</b>	110
<b>MARGARITA</b>	100
<b>PINA COLADA</b>	120
<b>OLD FASHIONED</b>	120
<b>NEGRONI</b>	110
<b>FRENCH 75</b>	100
<b>WHISKEY SOUR</b>	110
<b>ESPRESSO MARTINI</b>	120
<b>DAIQUIRI</b>	90
<b>MIMOSA</b>	110

## DIGESTIVO

<b>HOMEMADE LIMONCELLO</b>	
Regolare	70
<b>LIQUEURS</b>	
Grappa	80
Frangelico	80
Maraschino	80
Ricard	90
Lillet Blanc	80
Pernod Absinthe	110
<b>AMARO</b>	
Averna	90
Montenegro	80
Fernet Branca	80
Branca Menta	80
Nocino	120

## PITCHERS

Serves 4-5

### APEROL SPRITZ 450

*Aperol, Prosecco, Soda*

### AMALFI SANGRIA 550

*London Dry Gin, Rosso Vermouth,*

*Lime, Orange juice,*

*Red OR White wine*

### MARGARITA 580

*Lime juice, Triple sec, tequila blanco*

### MOJITO 480

*White rum, Lime juice, simple syrup, soda water*

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## BIRRA

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<b>PERONI</b> (Draught)	60 (half)	90 (pint)
<b>HK YAU PALE ALE DRAUGHT</b> (Draught)	60 (half)	90 (pint)
<b>HK YAU TANGERINE IPA</b> (330ml bottle)		70
<b>PERONI</b> (330ml bottle)		60

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## SIGNATURE COCKTAILS

### LA PALOMA 110

*Tequila blanco, Mezcal, Grapefruit Juice  
Lime, Soda water, Tajin Spice rub*

### WINE COOLER 110

*Lillet Blanc, Lemon,  
Basil, Gin*

### AMARO HIGBALL 110

*Amaro Montenegro  
, Regans Orange bitter, Tonic water*

### AL FRESCO 120

*London Dry Gin, Aperol,  
Grapefruit Juice,  
Prosecco, Soda*

### CLASSICO 90

*Aperol, Prosecco, Soda*

### QUANDO 110

*Jalapeno-Pineapple Infused Tequilla,  
Triple Sec, Peychaud's Bitter,  
Fresh Pineapple Juice, Lime*

### AMALFI SANGRIA 110

*London Dry Gin, Rosso Vermouth,  
Lime, Orange juice,  
Red OR White wine*

### BREZZA MARINA 110

*Vodka, Mancino Bianco,  
Cucumber, Mint, Prosecco*



### PIRLO 100

*Campari, Prosecco, Soda*



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## VINO & BEVANDE

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VINO		
<b>PROSECCO</b>		
Santa Margherita Prosecco	90	390
Mumm Grand Cordon		650
Perrier Jouet NV		950
Veuve Clicquot		1200
Dom Perignon 2006		2800
<b>ROSÉ</b>		
Regaleali Le Rose	80	400
Casa-Defra' Pinot Rose	80	440
Whispering Angel		600
<b>WHITE</b>		
Santa Margherita Pinot Grigio	90	440
Casa Defra' Sauvignon Blanc	100	480
Albizzia Chardonnay	100	480
Gavi di Gavi Granee	110	540
Castello Colle Massari Vermentino		520
Masseria Altemura Fiano Salento		550
Noelia Ricci Bro Forli Trebbiano		650

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VINO		
<b>RED</b>		
Ricasoli Chianti	90	440
Santoro Montepulciano d'Abruzzo	90	440
Masseria Altemura Sasseo Primitivo	110	540
Lavignone Barbera D'Asti	130	600
Gulfi Rossojbleo Nero D'Avola		700
Morandina Valpolicella Ripasso		900
Michele Chiarlo Barolo Tortoniano 2012/2013		1200

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