



AMALFITANA CENTRAL

is an artisan pizza restaurant offering a slice of the Amalfi coast in a bustling Soho metropolis.

Following on from the success of its award-winning original beachside location at The Pulse in Repulse Bay, Amalfitana Central is the new urban branch catering to demand for customers seeking the same beloved gourmet Italian fare in Central.

Boasting a Ceko brick oven flown in from Italy, the restaurant helmed by Mastro Pizzaiolo Michel Degli Agosti, will serve the same authentic brick oven Italian pizzas Amalfitana are renowned for, whilst also catering to the vibrant Soho nightlife scene.

Featuring an elevated bar snack menu, exceptional cocktails and a regular sets from the resident DJ Noel, patrons will be all set to dance the night away.

Designed with a sun soaked Campania courtyard in mind, Amalfitana Central is the ultimate destination to while away the hours enjoying exceptional food in good company, throughout the day and night until the early hours in its indoor and alfresco space.

ARTISAN PIZZAS

MARGHERITA (V) 150 <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte</i>	FIorentina (V) 190 <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Baby Spinach, Poached egg, Garlic, Parmesan cheese</i>
PEPPERONI 180 <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Pepperoni</i>	QUATTRO FORMAGGI (V) 200 <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Gorgonzola, Taleggio, Scamorza, Parmesan</i>
PROSCIUTTO E FUNGHI 190 <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Ham, Mushroom</i>	CAPRICCIOSA 200 <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Ham, Mushroom, Olive, Artichoke, Anchovie</i>
CARBONARA 190 <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Pork Cheek, Pecorino, Parmesan, Whisked Egg</i>	SALSICCIA E PORCINI 200 <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Luganega Sausage, Porcini Mushroom</i>
ITALIA (V) 190 <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Bufala Mozzarella DOP, Cherry Tomato, Olive Oil, Oregano</i>	CALZONE (folded pizza) 200 <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Ham, Mushroom, Parmesan, Mixed Leaves</i>
PARMA HAM 190 <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Parma Ham DOP 24 month</i>	STRACCIATELLA 🍷 250 <i>San Marzano DOP, 'Nduja, Stracciatella, Basil Leave</i>
REGINA 190 <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Ham, Artichoke, Parmesan, Oregano</i>	AMALFITANA 250 <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Bufala Mozzarella DOP, Cherry Tomato, Porcini Mushroom, Parma Ham DOP 24 month, Rocket</i>
NAPOLI 190 <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Anchovies, Capers, Black Olive, Oregano</i>	

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

WATER

Acqua Panna Still (750ml)	70
San Pellegrino Sparkling (750ml)	70

MOCKTAILS

Pineapple & Strawberry Cobbler	70
Gypsy Ice Tea	70

DIGESTIVO

LIMONCELLO	80
LIQUEURS & VERMOUTH	
Luxardo Maraschino	80
Luxardo Amaretto	80
Luxardo Angiolette	80
Tempus Fuguit Noyaux	80
Campari	80
Lillet Blanc	80
Aperol	80

AMARO & GRAPPA

Averna	80
Cynar	80
Amaro Montenegro	80
Fernet Branca	90
Amaro Lucano	90
Grappa Classica	80

SOFT DRINKS

Coke	30
Coke Zero	30
Sprite	30
Ginger Ale	30
Tonic Water	30
Soda	30
Ginger Beer	30

CAFE

Long Black	40
Espresso	40
Cappuccino	40
Latte	40
Flat White	40
Mocha	40
Macchiato	40
Hot Chocolate	40

All available as iced

TEA

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

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SPIRITS

TEQUILA / MEZCAL

Ocho	115
Alipus San Juan Del Rio	110
Patron Silver	120
Patron Anejo	130
Don Julio 1942	350

VODKA

Ketelone	110
Belvedere	120
Grey Goose	125
Beluga Noble	130

RUM

Plantation Dark	115
The Kraken	120
Plantation Pineapple	120
Ron Zapaca	140

CACHACA

51 Cachaca	90
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GIN

Bombay	90
Tanqueray	120
Luxardo Sour Cherry	120
Hendrick's	145
Roku	145
Monkey 47	170

WHISKY - AMERICAN

Jack Daniel's	90
Jameson	90
Bulleit Bourbon	115
Rebel Yell Bourbon	110
Black Label	115
Chivas 12yrs	110
Wild Turkey Bourbon	120
Laphroaigh 10yrs	120
Macallan 12yrs	130
Nikka From The Barrel	140

COGNAC

Hennesey VSOP	115
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APERITIFS & VERMOUTHS

Mancino Rosso	80
Lillet Blanc	80
Mareino Bianco	80

ARTISAN PIZZAS

VEGETARIAN (V) 200

Pesto, Mozzarella Fior Di Latte, Baby Spinach, Pine Nuts, Peppers, Red Onion, Olives, Mushroom, Cherry Tomato

GUANCIALE E TARTUFO 250

Mozzarella Fior Di Latte, Truffle Paste, Pork Cheek, Parmesan Cheese

ARLECCHINO 🍷 250

Mozzarella Fior Di Latte, Sundried Tomato, 'Nudja, Olive, Bell Pepper, Pine Nuts, Pesto, Stracciatella

PRIMAVERA 210

Mozzarella Fior Di Latte, Fresh Tomato, Parma Ham DOP 24 month, Rocket, Shaved Parmesan

FRESH SALADS

POLPO ALLA SICILIANA 200

Braised Octopus, Kalamata olives, Canellini Beans, Grilled plum tomatoes, Tarragon and Salsa verde

KALE CAESAR 90 (V)

Asparagus, Watermelon Radish, Parmesan Cheese

FINOCCHI 130 (V)

Green Asparagus, White Asparagus, Fennel, Pine nuts, Garlic, Mint, Lemon Zest, Olive Oil

TONNO AFFUMICATO 160

House smoked Tuna, Fried capers, Caramelized red onion, Roast pimento pepper, Aragula and Salmoriglio

(V) - Vegetarian

🍷 - Spicy

ANTIPASTI



MIXED OLIVES (V)	50	BEEF CARPACCIO	130
		<i>Rocket, Pear, Walnut, Shaved Parmesan</i>	
GARLIC BREAD (V)		CALAMARI	130
<i>Plain</i>	45	<i>Soft Calamari Ring, Semolina, Tartar Sauce</i>	
<i>Tomato</i>	55		
<i>Pesto</i>	55		
<i>Cheese</i>	60		
BONE MARROW TOAST	130	BURRATA (V)	330/180
<i>Cheese garlic toast with roast bone marrow and salsa verde</i>		<i>330g/(165g half) Burrata, Cherry Tomato, Balsamic and Small Focaccia</i>	
BATTUTA DI CARNE	110	FORMAGGI PLATTER	220
<i>Beef Tartare, Truffle Caviar, Shaved Parmesan, Rocket, Truffle Mayonnaise</i>		<i>Brie, Taleggio, Provolone, Pecorino, Plain Garlic Bread</i>	
TRICOLORE (V)	130	CARNE PLATTER	220
<i>Diced Tomatoes, Avocado, Bufala Mozzarella</i>		<i>Mortadella bolognese IGP, Speck smoked cured meat, Parma Ham DOP 24 Months, Bresola and Plain Garlic Bread</i>	
EGGPLANT POLPETTE (V)	90		
<i>Eggplant Balls Stuffed With Smoked Scamorza Cheese, Red Pesto Dip</i>			

DOLCE

TIRAMISU	90	GELATO	50
<i>Lady Fingers, Mascarpone, Espresso Coffee</i>		<i>Chocolate, Hazelnut, Vanilla, Pistacchio</i>	
AFFOGATO	70	LEMON SORBET	90
<i>Espresso, Vanilla Gelato</i>		<i>Refreshing Sorbet Served in the Natural Fruit Shell</i>	
NUTELLA PIZZA	90	COCONUT SORBET	100
<i>Nutella, Strawberries, Banana</i>		<i>Creamy Sorbet Served in the Natural Fruit Shell</i>	

VINO

RED

			
Pala I Fiori Cannonau	98	300	480
Balliamo Nero D'avola Sicilia DOC	88	260	430
Le Rive Pinot Nero	98	300	480
Barbera Monferrato "Maraia" DOC	98	300	480
Fattoria Valacchi Chianti			650
Santa Sophia Ripasso Valpolicella Superiore DOC			740
Tenute Emera Anima Di Negramaro			650
Montepulciano D'Abruzzo "il Tralcetto", Zaccagnini			740
Primitivo Di Manduria DOC "Triusco" Rivera			740
Sandrone Dolcetto D'Alba DOC			850

SPIRITS BY THE BOTTLE

TEQUILA / MEZCAL

Patron Silver	2500
Don Julio 1942	6000

VODKA

Grey Goose	1680
Beluga Noble	2000

RUM

Ron Zapaca	2300
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GIN

Tanqueray	1400
Hendrick's	2400

WHISKY - AMERICAN

Jack Daniel's 1000ml	1800
Black Label	1500
Chivas 12yrs	1540
Macallan 12yrs	2200
Nikka From The Barrel	2800

VINO			
BUBBLES			
Fantinet Prosecco Extra Dry	88		430
Veuve Clicquot			1300
Ruinart Blanc De Blanc			1800
Dom Perignon			3900
ROSÉ			
Moon Rose	88	260	430
WHITE			
Domaine Leonardo Da Vinci Sauvignon Blanc	88	260	430
Cantine Pellegrino Tareni Grillo	88	260	430
La Chiara "Black Label" Gavi Di Gavi	98	300	480
Pinot Grigio, Santa Margherita DOC	98	300	480
Mato Bay Marlborough Sauvignon Blanc			540
Cantino San Paolo Falanghina			540
Frescobaldi Pomino Bianco Toscana IGT			540
Vermentino/Sauv DOC Costa Giulia			740
Pouilly Fume La Maynerie			740
Domaine Bernard Defaix Petit Chablis			850

BAR SNACKS
OYSTERS <i>Lemon, Mignonette, Bloody Mary Sauce</i>
3 pcs 190 6 pcs 360
BOCCONCINI PLAIN/PESTO/TRUFFLE 60/70/80 <i>Dough Balls, Garlic, Mozzarella Fior Di Latte, Oregano</i> (Plain/Pesto/Truffle Paste)
DRUNKEN CLAMS 140 <i>Diamond Clams in Grappa, Campari, Dill</i> <i>Cherry tomatoes and Lemon zest</i>
FRENCH FRIES 50 <i>Thin Cut Fries, Ketchup</i>
TRUFFLE FRIES 70 <i>Thin Cut Fries, Truffle Paste, Truffle Mayonnaise</i>

VINO & BEVANDE

SIGNATURE COCKTAILS

PANETTONE OLD FASHIONED

98

*Bourbon, Amaretto, Biscotti Syrup,
Aromatic Bitters*

CHERRY NEGRONI

98

*Sour Cherry Gin, Mancino Rosso,
Italian Bitter*

THE NAPOLI TIMES

98

*Kirsch, Vodka, Espresso, Hazelnut,
Syrup, Milk Cream or Foam*

APEROL SPRITZ

88

Aperol, Prosecco, Soda

PARMESAN SOUR

108

*Rye Whiskey, Mandorla Wine,
Noyaux, Lemon, Orange, Parmesan*

PASSION STAR MARTIN

108

*Vodka, Passion Fruit Liqueur,
Pineapple Juice, Citrous & Syrup*

LOW LIBATION

88

*Wild Berry, Italian Bitter, Pineapple,
Lemon, Strawberry Syrup*

BIRRA

PERONI (Draught)	90 (pint)
HK YAU (Draught)	90 (pint)
CORONA BEER (330ml bottle)	70
PERONI (330ml bottle)	60

PITCHERS

Serves 4 - 5 people

SANGRIA 480

TOMMY'S MARGARITA 480
