

Amalfitana

ARTISAN PIZZA BAR

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MARGHERITA (V) <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte</i>	150
PEPPERONI <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Pepperoni</i>	180
PROSCIUTTO E FUNGHI <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Ham, Mushroom</i>	180
CARBONARA <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Pork Cheek, Pecorino, Parmesan, Whisked Egg</i>	180
ITALIA (V) <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Bufala Mozzarella DOP, Cherry Tomato, Olive Oil, Oregano</i>	190
NAPOLI <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Anchovies, Capers, Black Olive, Oregano</i>	180
VEGETARIAN (V) <i>Pesto, Mozzarella Fior Di Latte, Baby Spinach, Pine Nuts, Peppers, Red Onion, Olives, Mushroom, Cherry Tomato</i>	190

FIorentina (V) <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Baby Spinach, Poached egg, Garlic, Parmesan cheese</i>	180
QUATTRO FORMAGGI (V) <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Gorgonzola, Taleggio, Scamorza, Parmesan</i>	190
CAPRICCIOSA <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Ham, Mushroom, Olive, Artichoke, Anchovie</i>	200
SALSICCIA E PORCINI <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Luganega Sausage, Porcini Mushroom</i>	190
STRACCIATELLA 🍷 <i>San Marzano DOP, 'Nduja, Stracciatella, Basil Leaf</i>	250
AMALFITANA <i>San Marzano DOP Sauce, Mozzarella Fior Di Latte, Bufala Mozzarella DOP, Cherry Tomato, Porcini Mushroom, Parma Ham DOP 24 month, Rocket</i>	250

ANTIPASTI

GARLIC BREAD (V) <i>Plain</i>	45
<i>Tomato</i>	55
<i>Pesto</i>	55
<i>Cheese</i>	60
EGGPLANT POLPETTE (V) <i>Eggplant Balls Stuffed With Smoked Scamorza Cheese, Red Pesto Dip</i>	90
BATTUTA DI CARNE <i>Beef Tartare, Truffle Caviar, Shaved Parmesan, Rocket, Truffle Mayonnaise</i>	148
SPAGHETTI CARBONARA <i>Guanciale, Pecorino Romano & Egg</i>	188

BEEF LASAGNE	248
PASTA OF THE DAY	178
VEAL PARMIGIANA <i>Anchovy brown butter, Buffalo, Mozzarella, Basil Chiffonade</i>	188
ANTIPASTA PLATTER <i>Assorted hams and cheeses served with focaccia</i>	248
LINGUINE ALLA VONGOLE <i>Clams, Chilli, Garlic, White Wine and Parsley</i>	188
TRUFFLE FARFALLE <i>Button Mushrooms, Buffalo Mozzarella, Truffle cream</i>	188

FRESH SALADS

KALE CAESAR <i>Asparagus, Watermelon Radish, Parmesan Cheese</i>	90 (V)
FINOCCHI <i>Green Asparagus, White Asparagus, Fennel, Pine Nuts, Garlic, Mint, Lemon Zest, Olive Oil</i>	130 (V)
TONNO AFFUMICATO <i>House smoked Tuna, Fried capers, Caramelized red onion, Roast pimento pepper, Aragula and Salmoriglio</i>	160
BURRATA 125G <i>Roast Walnut and Caper Dressing, Grilled Baby Plum Tomatoes</i>	178
POLPO ALLA SICILIANA <i>Braised Octopus, Kalamata Olives, Canellini Beans, Grilled plum tomatoes, Tarragon and Salsa verde.</i>	200

DOLCE

TIRAMISU <i>Lady Fingers, Mascarpone, Espresso Coffee</i>	90
GELATO <i>Chocolate, Hazelnut, Vanilla, Pistacchio</i>	50
LEMON SORBET <i>Refreshing Sorbet Served in the Natural Fruit Shell</i>	90
ROAST PUMPKIN MALVA PUDDING <i>with Gelato</i>	98
NUTELLA & BANANA CALZONE <i>with Gelato</i>	98

STUZZICHINI

MIXED OLIVES (V)	50
FRIED CALAMARI	138
FRIED CAULIFLOWER <i>Anchovy & Caper Dressing, Toasted Pine nuts</i>	118
BAKED PORTOBELLO <i>Mozzarella, Parma Ham & roasted Walnut crumb</i>	148
COZZE ALLA TARANTINA <i>Steamed Live New Zealand Mussels mussels in a cream tomato sauce, served with bread.</i>	178
FRENCH FRIES <i>Thin cut Fries, Ketchup</i>	50
TRUFFLE FRIES <i>Thin cut Fries, Truffle Paste, Truffle Mayonnaise</i>	70

(V) - Vegetarian
🍷 - Spicy

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