

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

MARGHERITA 140 <i>Tomato, Mozzarella</i>	SALSICCIA E PORCINI 190 <i>Tomato, Mozzarella, Sausage, Porcini Mushrooms</i>
PEPPERONI 170 <i>Tomato, Mozzarella, Pepperoni</i>	REGINA 180 <i>Tomato, Mozzarella, Ham, Artichokes, Parmesan, Oregano</i>
FIorentINA 180 <i>Tomato, Mozzarella, Spinach, Poached Egg, Parmesan, Garlic</i>	CALZONE (folded pizza) 200 <i>Tomato, Mozzarella, Ham, Mushrooms, Parmesan, Mixed Leaves</i>
VEGETARIAN 190 <i>Pesto, Mozzarella, Spinach, Pine Nuts, Bell Peppers, Red Onion, Olives, Mushroom, Cherry Tomato</i>	RUSTICA 180 <i>Tomato, Mozzarella, Mushrooms, Eggplant, Zucchini, Bell Peppers, Garlic</i>
PRIMAVERA 200 <i>Mozzarella, Tomato Bruschetta, Parma Ham, Rocket, Parmesan</i>	STRACCIATELLA 250 <i>Tomato, 'Nduja, Stracciatella, Fresh Basil Leaves</i>
QUATTRO FORMAGGI 190 <i>Tomato, Mozzarella, Gorgonzola, Taleggio, Scamorza, Parmesan</i>	PROSCIUTTO E FUNGHI 180 <i>Tomato, Mozzarella, Cooked Ham, Mushrooms</i>
ITALIA 190 <i>Tomato, Mozzarella, Bufala Mozzarella, Olive Oil, Oregano</i>	CAPRICCIOSA 200 <i>Tomato, Mozzarella, Ham, Mushrooms, Olives, Artichokes, Anchovies</i>
PARMA HAM 190 <i>Tomato, Mozzarella, Parma Ham</i>	CARBONARA 180 <i>Tomato, Mozzarella, Pork Cheek, Pecorino, Parmesan, Whisked Egg</i>
AMALFITANA 250 <i>Tomato, Mozzarella, Bufala Mozzarella, Cherry Tomatoes, Porcini Mushrooms, Parma Ham, Rocket Leaves</i>	PROSCIUTTO 170 <i>Tomato, Mozzarella, Cooked Ham</i>
NAPOLI 180 <i>Tomato, Mozzarella, Anchovies, Capers, Black Olives, Oregano</i>	

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

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 70

Tomato, Mozzarella

BABY PEPPERONI 85

Tomato, Mozzarella, Pepperoni

BABY PROSCIUTTO FUNGHI 85

Tomato, Mozzarella, Cooked Ham, Mushrooms

BABY OLIVA 75

Tomato, Mozzarella, Black Olives

BABY PROSCIUTTO 80

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

MIXED OLIVES	50	BEEF CARPACCIO	130
		<i>Rocket, Pear, Walnut, Pecorino Romano</i>	
GARLIC BREAD		BURRATA	150
<i>Plain</i>	45	<i>Fresh Tomato, Rocket Salad, Fresh Burrata</i>	
<i>Tomato</i>	55		
<i>Pesto</i>	55		
<i>Cheese</i>	60		
FOCACCIA	60	FORMAGGI PLATTER	220
<i>Olive Oil, Oregano</i>		<i>Brie, Taleggio, Provolone, Pecorino, Plain Garlic Bread</i>	
BATTUTA DI CARNE	120	FRENCH FRIES	60
<i>Beef Tartare, Waffle Parmesan, Mustard Mayonnaise Dressing</i>			
TRICOLORE	130	BOCCONCINI	60
<i>Diced Tomatoes, Avocado, Bufala Mozzarella</i>		<i>Dough Balls, Garlic, Mozzarella, Oregano</i>	
EGGPLANT PARMIGIANA	120	COLD CUTS	
<i>Eggplant, Mozzarella, Tomato Sauce, Parmesan Cheese</i>		PARMA HAM	90
		SPECK	90
		MORTADELLA	90
		BRESAOLA	100
ZUCCHINI PARMIGIANA	130	<i>Add Plain Garlic Bread</i>	+20
<i>Zucchini, Mozzarella, Pesto, Besciamella, Parmesan</i>			

DOLCE

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

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

CLASSIC COCKTAILS

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

DIGESTIVO

HOMEMADE LIMONCELLO	
Regolare	70
LIQUEURS	
Grappa	80
Frangelico	80
Maraschino	80
Ricard	90
Lillet Blanc	80
Pernod Absinthe	110
AMARO	
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

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

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

VINO & BEVANDE

VINO		
PROSECCO		
Santa Margherita Prosecco	90	390
Mumm Grand Cordon		650
Perrier Jouet NV		950
Veuve Clicquot		1200
Dom Perignon 2006		2800
ROSÉ		
Regaleali Le Rose	80	400
Casa-Defra' Pinot Rose	80	440
Whispering Angel		600
WHITE		
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		
RED		
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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