

Ristorante Amalfi Lounge

Pizzeria, Pasta e Vino

Antipasti

<i>Marinated Olives (V)</i>	£ 4.50
<i>Garlic and Cheese Pizza Bread (V)</i> Pizza bread topped with garlic butter and mozzarella cheese	£7.25
<i>Basilico Pesto Bread (V)</i> Pizza bread topped with garlic, pesto and tomato sauce	£ 7.95
<i>Dough Balls & Garlic Butter (V)</i> with freshly made garlic butter	£8.25

Why not order some olives while you wait for your starters?

Amalfi Lounge Salads

<i>Insalata di Verdure (V) (GF)</i> Mozzarella, grilled seasonal vegetables & fresh mixed salad	£16.75
<i>Insalata Nicoise</i> Tuna, egg, new potatoes, french beans, capers, mixed salad olives and anchovies	£18.25
<i>Insalata di Pollo e Caprino</i> Chicken breast, mixed leaves, goat cheese, cherry tomato and olives	£19.95
<i>Insalata Caesar con Pollo</i> croutons, anchovies and a caesar salad dressing	£18.25
<i>Insalata Al Caprino (GF)</i> Mix leaves, goat 's cheese, olives, sun dried tomatoes, balsamic dressing	£17.25

Platters to share

<i>Antipasto Italiano</i> Italian salami, parma ham, Bresaola, grilled vegetables, mozzarella, olives and bread.	£23.95
<i>Street Food Delights</i> Marinated Olives, Anchovies, sun dried tomato on tomato basilico bread with mini Arancini Siciliani.	£25.95
<i>Tagliere Di Formaggio</i> Italian cheese board and bread	£21.95

Would you like a Private Room?
...a Special Menu in mind?

We can cater for just about any style! Let us know your wishes and with our freshly prepared, genuine Italian ingredients, it is likely we can cater for any request you might have..



WhatsApp

Starters

<i>Pepperoni dough-balls</i> Dough-balls with pepperoni	£8.95
<i>Bruschetta</i> Toasted bread, fresh tomato, garlic, olive oil, onion, pesto and basil	£9.25
<i>Caprese (V)</i> Fior di latte mozzarella, fresh tomato with olive oil, balsamic glaze and toasted bread	£10.95
<i>Bresaola e Rucola</i> Thinly sliced cured beef with shaved parmesan and rocket leaves	£11.15
<i>Melone e Prosciutto di Parma</i> A beautiful plate of fresh chilled melon and parma ham	£9.95
<i>Salmone Affumicato</i> Smoked salmon platter	£12.95
<i>Mini Arancini Siciliani</i> Handmade Sicilian Rice Balls MIGNON (small x 6), part fried - part baked, filled with Ham and Mozzarella OR Spinach and Mozzarella.	£10.95

Before eating a meal, Italians say to each other 'Buon Appetito!' This means 'Good Appetite!' and it is wishing everyone a good appetite so that they enjoy their meal.

Pasta Al Forno

<i>Penne Arrabbiata (V)</i> Penne pasta with garlic and spicy chilli tomato sauce	£16.50
<i>Penne Quattro Formaggi (V)</i> Penne pasta in creamy four cheeses-sauce	£18.25
<i>Tortellini Panna e Prosciutto</i> Tortellini pasta with cream and parma ham	£19.95
<i>Lasagna Bolognese</i> A traditional lasagne meat and pasta casserole	£19.25
<i>Cannelloni (V)</i> Creamy Ricotta and tender Spinach wrapped in delicate pasta with tomato and béchamel sauce.	£19.25
<i>Pollo Arrabbiata</i> Penne pasta with chicken, garlic and spicy tomato sauce	£19.50
<i>Pollo Pesto</i> Chicken, Mushrooms, red onions, mozzarella, parmesan and bechamel sauce.	£19.95

Ask us about Gluten Free & Vegan options available

For bookings, enquires, feedback, call us on 020 8087 1017

V= suitable for vegetarians

We also have Gluten Free options on all over pizzas with additional £1.50

If you are sensitive or allergic to any ingredients, please let us know.

A 12.5% optional service charge will be added to your bill, if our services hasn't been up to your standards please speak with the manager.

Our Fior di Latte comes directly from Naples!

Pizza

Margherita (V) Tomato sauce, mozzarella, fresh basil leaves	£12.95
Ai Funghi (V) Tomato sauce, mozzarella and seasonal mushrooms	£14.50
Al Caprino (V) Tomato sauce, goat's cheese, mozzarella finished with sun-dried tomatoes	£16.45
Ortolana (V) Tomato sauce, mozzarella grilled vegetables (Aubergines, Crougettes, Mix Peppers) and black olives	£16.75
Tuna Tomato sauce, mozzarella, tuna, capers, red peppers, olives, onions and garlic	£17.25
Diavola Tomato sauce, mozzarella, pepperoni and fresh chilli	£16.95
Prosciutto e Rucola Tomato sauce, mozzarella, parma ham finished with rocket and olive oil	£16.95
Quattro Stagioni Tomato sauce, mozzarella, mushrooms, peppers, pepperoni and ham	£18.95
Pollo Tomato sauce, Chicken, mozzarella, sweet peppers and garlic oil and red onions.	£17.95
Prosciutto e Funghi Tomato sauce, mozzarella, mushrooms and parma ham	£16.95
Pizza Bianca Without tomato sauce with mozzarella, garlic and spicy pepperoni	£16.50
Quattro Formaggi Tomato sauce, mozzarella, parmesan, red Leicester and gorgonzola	£16.95
Napoletana Tomato sauce, mozzarella, anchovies, capers and olives	£15.50
Pepperoni Tomato sauce, mozzarella and pepperoni	£16.25
Padana Goat's Cheese, mozzarella, tomato sauce, caramelized onion, spinach, red onion and garlic oil	£18.95
Fiorentina Spinach, free-range egg, mozzarella, tomato sauce, garlic oil and black olives	£17.50
Giardiniera (V) Tomato sauce, mozzarella, artichokes, mushrooms, red onions and black olives	£16.95

Personalise your pizza, any extra topping £2 each
Gluten free pizzas available with additional £1.50

2 Course Theatre Set Menu £19.95

Available 5pm to 7pm

Starters

Garlic Bread
Parma ham & melon
Basilico Pesto Bread

Mains

Grilled Vegetable salad
Penne Arrabbiata (V)
Margherita pizza

Sides

Mixed Salad	£6.25
Rocket & Parmesan	£5.95

Wine and Drinks

White wines

House White - Sauvignon Blanc Btl £29.00 Gls(125ml) £6.95
Crisp and lively with zesty citrus aromas.

Pinot Grigio delle Venezie Btl £31.00 Gls(125ml) £7.45
Crisp and fruity with crunchy fruit, citrusy acidity and a long, refreshing finish

Chardonnay Btl £32.00 Gls(125ml) £7.95
Glorious fruit flavours of fresh lime, Lemon and gooseberry

Morlborough Sauvignon Blanc Btl £35.00
Elegant, assertive wine with glorious fruit flavours

Gavi DOCG Btl £48.00
Straw yellow with greenish highlights, with an intense bouquet featuring acacia flowers, lemon, lily of the valley and bitter apples.

Red Wines

House Red - San Givese Btl £29.00 Gls(125ml) £6.95
Soft and supple red wine with lovely aromas of red cherries raspberry, hints of spice and smooth tannins

Chianti DOCG Btl £35.00 Gls(125ml) £7.95
Intense dark berry aromas. Rounded, with blackberry flavours and smooth finish. Cherry red with vibrant, violet highlights

Rioja Btl £38.00 Gls(125ml) £8.50
The nose is intense with rich aromas of red berries and a hint of strawberry yogurt

Primitivo Organic DOCG Btl £35.00
Rich and full-bodied with flavours of ripe cherries, blackberries and some sweet spices on the finish

Amarone della Valpolicella DOCG Btl £65.00
- Slowly matured in large oak barrels, this is a full-bodied and rounded wine with a long and harmonious finish

Rose Wines

Pinot Grigio Rose Btl £31.00 Gls(125ml) £7.45
Fruity and refreshing with flavours of apricot, peach and strawberries.

Champagne and Sparkles

Prosecco Btl £35.00
Canti Prosecco DOC Organic Btl £45.00
Bollinger Special Cuvee Btl £140.00
Lourent-Perrier Rose Btl £180.00

Beer

Peroni Nastro Azzurro Btl £6.25
Moretti Btl £6.25

Spirits

House Spirits Sgl (25ml) £6.50 Dble (50ml) £8.50
Soft Drinks (Coke/Coke Zero/Sprite) £3.95

Desserts

Traditional Tiramisu £9.25
A delicious layered dessert with coffee, mascarpone and marsala wine.

Chocolate Fudge Cake £8.25
Freshly baked chocolate fudge cake served with cream or ice-cream

New York Style Cheesecake £9.15
Creamy cheesecake with a strawberry or chocolate coulis

Red Velvet Cake with Vanilla Icing £8.25
Freshly baked red layered cake served with ice-cream and strawberry or chocolate sauce.

Selection of Ice-Cream Ask for flavours available £8.95

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