Ristorante Amalfi Lounge Pizzeria, Pasta e Vino

Antipasti	
Marinated Olives (V)	4.50
Garlic and Cheese Pizza Bread (V) Pizza bread topped with garlic butter and mozzarella cheese	7.25
Basilico Pesto Focaccina (\lor) Pizza bread topped with garlic, pesto and tomato sauce	7.95
Dough Balls & Garlic Butter (V) with freshly made garlic butter	8.95

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

Amalfi Lounge Salads		
Insalata di Verdure (V) (GF) Mozzarella, grilled seasonal vegetables & fresh mixed salad	16.75	
Insalata Nicoise Tuna, egg, new potatoes, capers, mixed salad olives and anchovies	18.25	
Insolata di PoLlo e Caprino Chicken breast, mixed leaves, goat cheese, cherry tomato and olives	19.95	
Insalata Caesar con Pollo croutons, anchovies and a caesar salad dressing	18.25	
Insalata Al Caprino (GF) Mix leaves, goat 's cheese, olives ,sun dried tomatoes, balsamic dressing	17.2 <i>5</i>	

Platters to share

Antipasto Italiano Italian salami, parma ham, Bresaola, grilled vegetables, mozzarella, olives and bread.	23.95
Street Food Delights	25.95
Marinated Olives, Anchovies, sun dried tomato on tomato basilico focaccina with mini Arancini Siciliani.	
Tagliere Di Formaggio	23.95
Italian cheese board and bread	23.13

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 Halian ingredients, it is likely we can cater for any request you might have...



Starters

Pepperoni dough-balls	9.95
Dough-balls with pepperoni Brwychetta Toasted bread, fresh tomato, garlic, olive oil, onion, pesto and basil	10.25
	11.55
Bresaola e Rucola Thinly sliced cured beef with shaved parmesan and rocket leaves	11.95
Melone e Prosciutto di Parma A beautiful plate of fresh chilled melon and parma ham	11.95
Salmone Affumicato Smoked salmon platter	14.95
Mini Arancini Siciliani 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	`	
Penne Arrabbiata (V) Penne pasta with garlic and spicy chilli tomato sauce	16.50	
Penne Quattro Formaggi (V) Penne pasta in creamy four cheeses-sauce	19.25	
Tortellini Panna e Prosciutto Tortellini pasta with cream and parma ham	19.95	
Lasagna Bolognese A traditional lasagne meat and pasta casserole	19.95	
Cannelloni (V) Creamy Ricotta and tender Spinach wrapped in delicate pasta with tomato and béchamel sauce.	19.75	
Pollo Arrabbiata Penne pasta with chicken, garlic and spicy tomato sauce	19.90	
Penne Pollo Pesto 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.

Ristorante Amalfi Lounge

...Our Fior di Latte Mozzarella comes directly from Naples!

Pizza	
Margherita (V) Tomato sauce, mozzarella, fresh basil leaves	12.95
Ai Funghi (V)	14.50
Tomato sauce, mozzarella and seasonal mushrooms A U Caprino (V)	16.95
Tomato sauce, goat's cheese, mozzarella finished with sun-dried tomatoes	
Ortolana (V) Tomato sauce, mozzarella grilled vegetables (Aubergines,	17.75
Crougettes, Mix Peppers) and black olives Twna	17.25
Tomato sauce, mozzarella, tuna, capers, red peppers, olives, onions and garlic	
Diavola Tomato sauce, mozzarella, pepperoni and fresh chilli	16.95
Prosciutto e Rucola	17.95
Tomato sauce, mozzarella, parma ham finished with rocket and olive oil	27.73
Quattro Stagioni	19.95
Tomato sauce, mozzarella, mushrooms, peppers, pepperoni and ham	
Pollo	18.25
Tomato sauce, Chicken, mozzarella, sweet peppers and garlic oil and red onions.	
Prosciutto e Funghi Tomato sauce, mozzarella, mushrooms and parma ham	17.95
Pizza Bianca Without tomato sauce with mozzarella, garlic and spicy pepperoni	16.50
Qwattro Formaggi Tomato sauce, mozzarella, parmesan, red Leicester and gorgonzola	17.95
Napoletawa Tomato sauce, mozzarella, anchovies, capers and olives	16.50
Pepperoni	
Tomato sauce, mozzarella and pepperoni	16.25
Padana	19.95
Goat's Cheese, mozzarella, tomato sauce, caramelized onion, spinach, red onion and garlic oil	21713
Fiorentina	18.50
Spinach, free-range egg, mozzarella, tomato sauce, garlic oil and black olives	
Giardiniera (V)	17.25
Tomato sauce, mozzarella, artichokes, mushrooms, red onions and bl	ack olives

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 - not in conjunction with any other offer.

Starters

Garlic Bread (with cheese) Marinated Olives & Ciabatta

(with olive oil, balsamic glaze and toasted bread) Basilico Pesto Focaccina

Mains

Grilled Vegetable Salad Penne Arrabbiata (V) Margherita Pizza

Sides

Mixed Salad 6.25 Rocket & Parmesan Shavings 5.95

Wine and Drinks

White wines

House White -BtL 29.00 Gls(125ml) 6.95 Sauvignon Blanc Gls(250ml) 12.95 Crisp and lively with zesty citrus aromas.

Pinot Grigio delle Venezie

Crisp and fruity with crunchy fruit, BtL 33.00 Gls(125ml) 7.95 citrusy acidity and a long, refreshing finish Gls(250ml) 14.85

Chardonnay

Glorious fruit flavours of fresh lime, BtL 38.00 Lemon and gooseberry Gls(125ml) 8.50 Gls(250ml) 15.95

Morlborough Sauvignon Blanc BH 45.00 Elegant, assertive wine with glorious fruit flavours

Gavi DOCG BH 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 Giovese Btl 29.00 Gls(125ml) 6.95 Soft and supple red wine with lovely aromas Gls(250ml) 12.95 of red cherries raspberry, hints of spice and smooth tannins

Montepulciano D'Abruzzo

The nose is intense with rich aromas Btl 36.00 Gly(125ml) 8.25 of black berries and a well-rounded, fruit driven finish. Gls(250ml) 15.45

Chianti DOCG Btl 39.00 Gls(125ml) 8.95 Intense dark berry aromas. Rounded with blackberry flavours GU(250ml) 16.45

and smooth finish. Cherry red with vibrant, violet highlights.

Primitivo DOCG BH 48.00 Rich and full-bodied with flavours of ripe cherries,

blackberries and some sweet spices on the finish

BH 95.00 Amarone della Valpolicella

DOCG - 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 BH 33.00 Gb(125ml)7.95 Fruity and refreshing with flavours of apricot, Gls(250ml) 14.85 peach and strawberries.

Champagne and Sparkles

BU 37.00 Canti Prosecco DOC Organic BtL 55.00 BtL 140.00 Bollinger Special Curee Lourent-Perrier Rose BtL 180.00

BtL 6.25 Peroni Nastro Azzurro or Moretti (33cl)

Spirits

House Spirits SqL (25ml) 6.50 Dble (50ml) 8.50

Soft Drinks (Coke/Coke Zero/Sprite/Juices.) 3.95 Still or Sparkling Italian Mineral Water (500ml) 4.50

Desserts

Traditional Tiramişu

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

Chocolate Fudge Cake 8.75

Freshly baked chocolate fudge cake served with cream or ice-cream

Sorbetto a Limone

Amalfi Lemon Cake 8.45

Traditional Lemon flavoured sponge cake with frosting and lemon sauce, served with Lemon Sorbet - Suitable for Vegans and Nut free

8.95

Selection of Ice-Cream Ask for flavours available 8.95

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