

Ristorante Amalfi Lounge

Pizzeria, Pasta e Vino

Antipasti

Marinated Olives (V)	4.75
Garlic and Cheese Pizza Bread (V) Pizza bread topped with garlic butter and mozzarella cheese	7.75
Dough Balls & Garlic Butter (V) with freshly made garlic butter	9.25

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

Amalfi Lounge Salads

Insalata di Verdure (V) Mozzarella, grilled seasonal vegetables, olives & fresh mixed salad with extra virgin olive oil and balsamic glaze	17.75
Insalata al Tonno Tuna, mozzarella, grilled seasonal vegetables, olives & fresh mixed salad with extra virgin olive oil and balsamic glaze	19.25
Insalata al Caprino Mix leaves, goat 's cheese, olives ,sun dried tomatoes, balsamic dressing	18.25
Insolata di Pollo e Caprino Chicken breast, mixed leaves, goat cheese, olives, sun dried tomatoes and balsamic dressing	19.95
Insalata Caesar con Pollo Croutons, Chicken breast, Romaine lettuce and caesar salad dressing	19.25

Platters to share

Antipasto Italiano Italian salami, Parma ham, Bresaola, grilled vegetables, mozzarella, olives and homemade bread.	23.95
Street Food Delights Marinated Olives, Anchovies, sun dried tomato on tomato basilico focaccina with mini Arancini Siciliani.	25.95

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

For bookings, enquires, feedback, Call us/WhatsApp 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.

Starters

Pepperoni dough-balls Dough-balls with pepperoni	11.25
Bruschetta Toasted bread, fresh tomato, garlic, olive oil, onion, pesto and basil	11.75
Caprese (V) Fior di latte mozzarella, fresh tomato with olive oil, balsamic glaze and toasted bread	12.55
Bresaola e Rucola Thinly sliced cured beef with shaved parmesan and rocket leaves	12.95
Mini Arancini Siciliani Handmade Sicilian Rice Balls MIGNON (small x 6), part fried - part baked, filled with Ham and Mozzarella OR Spinach and Mozzarella, with homemade tomato sauce deep.	11.95

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	17.50
Lasagna Bolognese A traditional lasagne meat (beef) and pasta casserole	19.95
Gnocchi alla Sorrentina (V) Soft Fresh potato gnocchi baked in a flavoured tomato sauce with fresh basil, a touch of garlic, melted mozzarella and parmesan cheese.	19.95
Penne Pollo Arrabbiata Penne pasta with chicken, garlic and spicy tomato sauce	19.95
Penne Pollo Pesto Chicken, Mushrooms, red onions, mozzarella, parmesan, basil pesto and bechamel sauce.	20.95

Ask us about Gluten Free & Vegan options available

Ristorante Amalfi Lounge

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

Pizza

Margherita Tomato sauce, mozzarella, fresh basil leaves	13.95
Ai Funghi (V) Tomato sauce, mozzarella and seasonal mushrooms	15.50
Al Caprino (V) Tomato sauce, goat's cheese, mozzarella finished with sun-dried tomatoes	17.95
Ortolana (V) Tomato sauce, mozzarella grilled vegetables (Aubergines, Crougettes, Mix Peppers) and black olives	18.75
Tuna Tomato sauce, mozzarella, tuna, capers, red peppers, olives, onions and garlic	18.95
Diavola Tomato sauce, mozzarella, pepperoni and very spicy fresh chilli	17.95
Prosciutto e Rucola Tomato sauce, mozzarella, parma ham finished with rocket and olive oil	18.95
Quattro Stagioni Tomato sauce, mozzarella, mushrooms, peppers, pepperoni and ham	19.95
Pollo Tomato sauce, Chicken, mozzarella, sweet peppers and garlic oil and red onions.	19.95
Prosciutto e Funghi Tomato sauce, mozzarella, mushrooms and parma ham	18.95
Pizza Bianca Without tomato sauce with mozzarella, garlic and spicy pepperoni	17.15
Napoletana Tomato sauce, mozzarella, anchovies, capers and olives	17.50
Pepperoni Tomato sauce, mozzarella and pepperoni	17.25
Padana (V) Goat's Cheese, mozzarella, tomato sauce, caramelized onion, spinach, red onion and garlic oil	20.25

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)

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 - Sauvignon Blanc Btl 29.00 Glx(125ml) 6.95
Crisp and lively with zesty citrus aromas. Glx(250ml) 12.95

Pinot Grigio delle Venezie Btl 33.00 Glx(125ml) 7.95
Crisp and fruity with crunchy fruit, citrusy acidity and a long, refreshing finish Glx(250ml) 14.85

Chardonnay Btl 38.00 Glx(125ml) 8.50
Glorious fruit flavours of fresh lime, Lemon and gooseberry Glx(250ml) 15.95

Morlborough Sauvignon Blanc Btl 45.00
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 Giovese Btl 29.00 Glx(125ml) 6.95
Soft and supple red wine with lovely aromas of red cherries raspberry, hints of spice and smooth tannins Glx(250ml) 12.95

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

Chianti DOCG Btl 39.00 Glx(125ml) 8.95
Intense dark berry aromas. Rounded with blackberry flavours and smooth finish. Cherry red with vibrant, violet highlights. Glx(250ml) 16.45

Primitivo DOCG Btl 48.00
Rich and full-bodied with flavours of ripe cherries, blackberries and some sweet spices on the finish

Amarone della Valpolicella Btl 95.00
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 Btl 33.00 Glx(125ml) 7.95
Fruity and refreshing with flavours of apricot, peach and strawberries. Glx(250ml) 14.85

Champagne and Sparkles

Prosecco Btl 37.00
Canti Prosecco DOC Organic Btl 55.00
Bollinger Special Cuvee Btl 140.00
Lourent-Perrier Rose Btl 180.00

Beer

Peroni Nastro Azzurro or Moretti (33cl) Btl 6.25

Spirits

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

Soft Drinks (Coke/Coke Zero/Sprite/Juices) 3.95
Still or Sparkling Italian Mineral Water (500ml) 5.50

Desserts

Traditional Homemade Tiramisu 9.25
A delicious layered dessert with coffee, mascarpone - no alcohol.

Chocolate Fudge Cake 8.75
Freshly baked chocolate fudge cake served with chocolate sauce and ice-cream

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

Sorbetto a Limone 8.95
Italian Lemons Sorbet

Selection of Ice-Cream Ask for flavours available 8.95

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