

# 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 &amp; 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	£15.75
<i>Insalata Nicoise</i> Tuna, egg, new potatoes, french beans, capers, mixed salad olives and anchovies	£17.45
<i>Insalata di Pollo e Caprino</i> Chicken breast, mixed leaves, goat cheese, cherry tomato and olives	£17.95
<i>Insalata Caesar con Pollo</i> croutons, anchovies and a caesar salad dressing	£17.95
<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 and olives	£21.95
<i>Street Food Napoletano</i> Marinated Olives, Anchovies, sun dried tomato on tomato basilico bread	£16.95
<i>Tagliere Di Formaggio</i> Italian cheese board and bread	£16.95

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	£8.25
<i>Caprese (V)</i> Fior di latte mozzarella, fresh tomato with olive oil and toasted bread	£9.95
<i>Bresaola e Rucola</i> Thinly sliced cured beef with shaved parmesan and rocket leaves	£10.15
<i>Melone e Prosciutto di Parma</i> A beautiful plate of fresh chilled melon and parma ham	£8.95
<i>Salmone Affumicato</i> Smoked salmon platter	£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 spicy chilli tomato sauce	£15.50
<i>Penne Quattro Formaggi (V)</i> Penne pasta in creamy cheese sauce	£17.25
<i>Tortellini Panna e Prosciutto</i> Tortellini pasta with cream and parma ham	£18.50
<i>Lasagna Bolognese</i> A traditional lasagne meat and pasta casserole	£18.25
<i>Lasagna alle Verdure (V)</i> Oven baked made with layers of pasta, béchamel and vegetables	£18.25
<i>Pollo Arrabbiata</i> Penne pasta with chicken and spicy tomato sauce	£18.50
<i>Pollo Pesto</i> Chicken, Mushrooms, red onions mozzarella and Gran Milano Cheese	£18.50

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

<b>Margherita (V)</b> Tomato sauce, mozzarella, fresh basil leaves	£12.95
<b>Ai Funghi (V)</b> Tomato sauce, mozzarella and seasonal mushrooms	£14.50
<b>Al Caprino (V)</b> Tomato sauce, goat's cheese, mozzarella finished with sun-dried tomatoes	£16.45
<b>Vegetarian (V)</b> Tomato sauce, mozzarella grilled vegetables and black olives	£15.75
<b>Tuna</b> Tomato sauce, mozzarella, tuna, capers, red peppers, olives, onions and garlic	£16.25
<b>Diavola</b> Tomato sauce, mozzarella, pepperoni and fresh chilli	£16.95
<b>Prosciutto e Rucola</b> Tomato sauce, mozzarella, parma ham finished with rocket and olive oil	£16.95
<b>Quattro Stagioni</b> Tomato sauce, mozzarella, mushrooms, peppers, pepperoni and ham	£16.95
<b>Pollo</b> Tomato sauce, Chicken, mozzarella, sweet peppers and garlic oil and red onions.	£16.95
<b>Prosciutto e Funghi</b> Tomato sauce, mozzarella, mushrooms and parma ham	£16.95
<b>Pizza Bianca</b> Without tomato sauce with mozzarella, garlic and spicy pepperoni	£16.50
<b>Quattro Formaggi</b> Tomato sauce, mozzarella, parmesan, red Leicester and gorgonzola	£16.95
<b>Napoletana</b> Tomato sauce, mozzarella, anchovies, capers and olives	£15.50
<b>Pepperoni</b> Tomato sauce, mozzarella and pepperoni	£16.25
<b>Padana</b> Goat's Cheese, mozzarella, tomato sauce, caramelized onion, spinach, red onion and garlic oil	£16.95
<b>Fiorentina</b> Spinach, free-range egg, mozzarella, tomato sauce, garlic oil and black olives	£16.50

Personalise your pizza, any extra topping £2 each

Gluten free pizzas available on request 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

Lasagna Bolognese  
Grilled vegetable salad  
Penne Arrabbiata (V)  
Margherita pizza

### Sides

Mixed Salad	£5.95
Rocket & Parmesan	£4.95

## 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 Dbl (50ml) £8.50  
**Soft Drinks** (Coke/Diet Coke/Sprite) £3.95

## Desserts

**Homemade Tiramisu** £8.25  
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** £8.25  
Creamy cheesecake with a strawberry or chocolate coulis

**Profiteroles al Cioccolato** £8.25  
Choux pastry profiteroles with creamy custard filling covered with chocolate

**Selection of Ice-Cream** Ask for flavours available £7.95

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