

Vini Bianchi

Trevini Trebbiano Rubicone, <i>Emilia Romagna</i>	<i>175ml glass</i>	<i>250ml glass</i>	<i>75cl bottle</i>
From near Bologna, a rounded white, typical of the style and tradition of Italy.	£3.00	£4.00	£11.25
Bianco Sicilia, Peppi di Bella, <i>Sicily</i>	£3.20	£4.50	£12.50
A balanced, fresh, dry wine from western Sicily.			
Orvieto Abboccato Classico DOC, Badia Corti, <i>Umbria</i>	£3.35	£4.65	£12.95
Medium white combining light citrus flavours with hints of honey and almonds.			
Casa Rosato, Castel del Monte, <i>Veneto</i>	£3.45	£4.85	£13.25
Light dry rosé with vibrant strawberry flavours.			
Soave DOC, La Badissa, <i>Veneto</i>	£3.60	£4.95	£13.85
Dry white with a delicate fruity bouquet and crisp harmonious flavours.			
Chardonnay, Vallagarina, <i>Trentino</i>	£3.65	£4.95	£13.95
A fruity oak aged Chardonnay with creamy vanilla flavours.			
Sauvignon Blanc, La Badissa, <i>Veneto</i>	£3.65	£4.95	£13.95
Crisp, dry wine from Veneto with typical varietal aromas and fruit flavours.			
Pinot Grigio e Bianco, Cielo, <i>Veneto</i>	£3.85	£5.25	£14.95
Dry, fresh, light white from north-east Italy.			
Pinot Grigio e Blush, Cielo, <i>Veneto</i>	£3.85	£5.25	£14.95
Pale pink, fresh fruity wine with an off-dry finish.			
Sparkling Pinot Grigio, Canaletto, Casa Girelli, <i>Veneto</i>	<i>125ml glass</i>		
Lively with masses of fruit, this refreshing sparkling wine finishes dry	£3.95	£15.25	
Mercier Champagne			£29.95
A classic Champagne. Fresh, fruity, intense and spontaneous.			
Laurent-Perrier Champange NV			£35.00

Vini Rossi

Trevini, Sangiovese Rubicone, <i>Emilia Romagna</i>	<i>175ml glass</i>	<i>250ml glass</i>	<i>75cl bottle</i>
From near Bologna, a mellow red, typical of the style and tradition of Italy.	£3.00	£4.00	£11.25
Rosso Sicilia, Peppi di Bella, <i>Sicily</i>	£3.20	£4.50	£12.50
Balanced wine with spicy damson fruit, from western Sicily.			
Montepulciano d’Abruzzo DOC, Marchesini, <i>Abruzzo & Molise</i>	£3.35	£4.65	£12.95
Smooth medium bodied red from the centre of Italy.			
Valpolicella DOC, La Badissa, <i>Veneto</i>	£3.60	£4.95	£13.85
A medium red with an abundance of cherry fruit flavours.			
Primitivo del Salento, Gergio, <i>Puglia</i>	£3.85	£5.25	£14.50
Dark ruby red wine with smoky fruit aromas and soft berry flavours.			
Chianti DOCG, Castel d’Oro, <i>Tuscany</i>	£3.95	£5.50	£15.50
Made by the Grati family, this wine has vibrant fruit flavours with hints of spice.			
Barbera d’Asti DOC, Prius, <i>Piedmont</i>	£4.00	£5.75	£15.95
Classic red with a good balance between ripe blackberry fruit and fresh acidity			

Antipasti

Basket of Bread with olive oil and balsamic vinegar	£1.05		
Mixed Marinated Olives	£1.85		
Garlic Pizza Dough with mozzarella	£2.70 £2.95		
with caramelised red onion and mozzarella	£3.25		
Zuppa del Giorno Please ask for today's soup of the day	£3.25		
Bruschetta Toasted bread rubbed with garlic and topped with plum tomatoes and basil marinated in olive oil	£3.95		
Calamari Fritti Squid, lightly floured and deep fried, served with a garlic mayonnaise dip	£4.75		
Mozzarella e Pomodoro Buffalo mozzarella and plum tomatoes with fresh basil and olive oil	£3.95		
Funghi Ripieni Flat mushrooms filled with garlic butter and spinach topped with dolcelatte cheese and baked in the oven	£4.50		
Piccola Pasta A smaller dish of any pasta to start your meal	£4.75		
Formaggi Fritti Deep fried mozzarella, fontina and parmesan cheese in breadcrumbs, served with a sweet red onion marmellata	£4.95		
Gamberi Piccanti King prawns sautéed in a garlic, tomato, chilli and basil sauce, served with toasted focaccia bread	£5.25		
Fritto Misto A selection of deep fried whitebait, calamari, popcorn shrimps and sweet potato chips served with garlic mayonnaise	For 2 to share £6.25		
Selezione d'Amalfi A platter of tomato and oregano chicken wings, bruschetta, formaggi fritti and garlic pizza dough, served with a spicy arrabbiata dip	For 2 to share £7.95		

Insalate

Pollo Piccante Chicken breast coated in arrabbiata seasoning with mixed leaves, peppers, onions and a chilli dressing	£8.50	Torta Romagna Bacon, red onion and mushroom tart served with a salad of rocket, plum tomatoes and red onion	£7.95
Salmone Fillet of salmon served on a bed of rocket, green beans, new potatoes, artichokes, tomatoes and red pepper tossed in balsamic dressing	£8.85	Caprino Goats cheese, roasted red peppers, tomato and olives tossed with mixed leaves, rocket and spinach in a balsamic dressing	£8.65

Pizzeria

All pizzas are topped with Italian tomato sauce, oregano and mozzarella

Margherita Traditional pizza with tomato, mozzarella and fresh basil	£5.95	Funghi Slices of roasted flat mushroom	£6.25
Primavera Oven roasted peppers, courgette, mushrooms, tomato and red onion	£6.95	Pepperoni Double pepperoni and fresh green chillies	£7.25
Bufalita Buffalo mozzarella, fresh plum tomatoes and rocket, drizzled with basil pesto*	£7.50	Calzoni <i>Folded pizzas filled with...</i>	
Caprino Goats cheese, roasted red peppers and black olives	£7.50	Bosco Smoked ham, mushrooms, tomato and mozzarella	£7.65
Carne Mista Pepperoni, smoked ham and pancetta	£7.95	Piccante Chicken, red and yellow peppers, red onion, chilli, spicy tomato sauce and mozzarella	£7.95
Campana Chicken, smoked mozzarella and flat mushrooms	£7.95	Bolognese Seasoned minced beef ragu and mozzarella	£7.65
Quattro Stagioni Pepperoni, smoked ham, mushrooms and artichokes	£7.85	Extra Toppings Choose from: pepperoni, smoked ham, pancetta, chicken, mushrooms, artichokes, chilli, roasted peppers, olives, mozzarella, dolcelatte, smoked mozzarella, goats cheese	each £1.00

*Bufalita has no tomato sauce

Pasta & al Forno

Spaghetti Napoli Rich Italian tomato sauce with fresh basil	£5.65	Gnocchetti Caprese Potato dumplings with a tomato sauce, buffalo mozzarella and fresh basil	£6.65
Spaghetti alla Bolognese Traditional seasoned mince beef ragu	£7.25	Linguine Rustica Chicken and rustic tomatoes sautéed with linguine pasta and fresh basil pesto	£8.25
Bolognese Grande A double portion especially for cousin Luigi!	£9.95	Spaghetti alla Carbonara Classic carbonara sauce with cream, egg, pancetta and smoked ham	£7.50
Lasagne Reale Layers of lasagne with rich ragu Bolognese and béchamel sauces, topped with parmesan	£7.75	Linguine Cozze Limone Mussels in a white wine, lemon, garlic and herb sauce with linguine pasta	£8.95
Penne Marinara King prawns, salmon, onion and mushrooms in a cream and parmesan sauce, baked in the oven	£8.25	Penne Pollo al Forno Chicken, pancetta, mushrooms and red pepper in a white wine, cream and dolcelatte sauce, topped with parmesan and oven baked	£8.25
Linguine Gamberi Tiger prawns sautéed in a spicy tomato and chilli sauce	£8.50	Rigatoni Delizia Chicken, dolcelatte and mushrooms in a white wine, cream and herb sauce	£7.95
Cannelloni Spinaci e Ricotta Cannelloni filled with spinach and creamy ricotta cheese, topped with a rich tomato and béchamel sauce	£7.60	Linguine Pollo e Funghi Chicken, onion and mushrooms sautéed in a garlic and tomato sauce	£7.95
Rigatoni Arrabbiata Spicy tomato sauce with basil and chillies	£6.50		

Secondi

Pollo alla Milanese Pan fried chicken breast coated in breadcrumbs and parmesan, served with your choice of fries or spaghetti Napoli	£10.50	Pollo alla Cacciatore Chicken breast in a classic sauce of smoked bacon, tomato, onion and mushrooms, served with green beans and roasted new potatoes	£10.95
Add a Pizzaiola topping of tomato, melted mozzarella and olives	£1.50	Costolette d'Agnello Braised rack of lamb in a rich red wine sauce, served with herb mash and green beans	£12.95
Suprema Gamberi Chicken breast in a king prawn and asparagus cream sauce served with roasted new potatoes and green beans	£12.95	Filetto di Salmone Fillet of salmon in a lemon, butter and white wine sauce served with new potatoes and seasoned spinach	£10.95
Suprema al Marsala Chicken breast in a rich Marsala wine sauce served with mixed salad and roasted new potatoes	£12.25	Controfiletto alla Griglia 7oz* sirloin steak cooked to order served with fries and a rocket salad	£12.50
Merluzzo al Pomodoro Roasted cod topped with a salsa of olives, onions, tomato and basil served with new potatoes and green beans	£11.50	Add your favourite sauce Three peppercorn sauce Cream and dolcelatte sauce	£1.75
Polpette al Pomodoro Beef and pork meatballs with garlic and herbs in a rich tomato sauce, served with your choice of spaghetti or fresh herb mash	£10.75		

*Approximate weight uncooked

Contorni

Insalata Mista Dressed mixed leaves, red and yellow peppers, red onion, tomato and olives	£2.95	Patate Fries, roasted new, sweet potato chips or herb mash	£1.85
Insalata Pomodoro Cipolla Tomato, basil and onion salad with olive oil	£2.95	Legumi Green beans, creamed spinach, garlic mushrooms or roasted vegetables	£2.45

Dolci

Gelati	£3.25	Chocolate Pecan Brownie	£4.50
<small>Ask for our selection of ice creams and choose your three favourites, served with wafer curls</small>			
Tiramisu	£3.95	Crepe Cioccolato	£4.50
<small>Authentic Italian dessert with light sponge soaked in coffee and marsala wine, layered with mascarpone and zabaglione cream and dusted with cocoa powder</small>			
Ciocolato Napoletano	£3.95	Mela Rustica	£4.25
<small>Smooth and creamy milk and white chocolate mousse, layered upon a rich dark chocolate truffle base served with fresh cream</small>			
Crepe Caramello	£4.50	Cheesecake	£3.95
<small>Crepe filled with fresh banana and topped with caramel sauce, served warm with vanilla ice cream</small>			
		Coppa di Amalfi	£4.50 or £6.50 for 2 to share
		<small>Nutty chocolate fudge brownie with vanilla and chocolate ice cream, chocolate and caramel sauces and crushed Amaretti biscuits</small>	

Caffe

Cappuccino	regular	£2.00	Double Espresso	£1.75
	small	£1.80	Coffee	£1.75
Caffe Latte		£2.00	Macchiato	£1.50
<small>with a shot of flavoured syrup</small>				
Pot of Tea		£1.50	Caffe Mocha	£2.00
<small>English breakfast, Earl Grey, Camomile or Peppermint</small>				
Hot Chocolate		£2.00	Liqueur Coffee	£3.25
Espresso		£1.50		

Birre

Nastro Azzurro 5.1%	330ml	£2.95	Amalfi Coolers	
<small>Italy's premium export lager</small>			<small>Spirits mixed with Sanpellegrino sparkling drinks and juices to create refreshing cocktails</small>	
Peroni Gran Riserva 6.6%	330ml	£3.45	Amalfi Breeze	£4.50
<small>Full bodied and malty</small>			<small>Vodka and grapefruit with a splash of cranberry juice</small>	
Stella Artois 5.2%	330ml	£2.95	Sorrento Splash	£4.50
<small>Nastro Azzurro Draught*</small>			<small>Dry Martini and lemon with a splash of orange juice</small>	
	1/2 pint	£2.25	Capri Sunset	£4.50
	pint	£3.95	<small>Vodka and Martini Rosso with orange</small>	
			Tuscan Twist	£4.50
			<small>Gin and lemon with a twist of lime</small>	

*subject to availability

Bevande

Galvanina - Italian mineral water	33cl	£1.85	Coca-Cola, diet Coke, Fanta, Lemonade	£1.75
<small>Still or sparkling</small>		75cl	£2.95	
Sanpellegrino flavoured sparkling drinks		£1.95	Orange, apple, pineapple or cranberry juice	£1.75
<small>Limonata - lemon</small>			Fresh orange juice	£1.95
<small>Pompelmo - grapefruit</small>				
<small>Aranciata - orange</small>				

A wide selection of Aperitifs, Spirits and Liqueurs are available from £2.50

*Located on Old Compton Street in the heart of theatreland, **Amalfi** is a Soho institution that has been providing its unique blend of Italian hospitality and delicious food for over four decades.*

All prices are inclusive of VAT at 17.5%
A discretionary service charge of 12.5% will be added to your bill. Grazie.
Olives may contain stones. Chicken and fish may contain bones. Pesto contains nuts.
Any comments will be welcomed. Please write to Amalfi at:
163 Eversholt Street, London NW1 1BU

Amalfi

Est 1963

- Menu -

Caffe - Bar - Ristorante