

Mezze Boards

Vegetarian: hummus, Roasted vegetables, olives, bread, oils and balsamic **13.5**

Charcuterie: prosciutto salami Milano, bresaola, olives, bread, oils and balsamic **18**

Starters

Marinated Olives **5.5**

Dough Balls: garlic butter **6**

Chef's Seasonal Soup **9**

Bruschetta: tomatoes, mozzarella, basil **9.5**

Whitebait: crusty bread, green mayonnaise **10**

Parma Ham: melon, balsamic syrup **9.5**

Tomato & Buffalo Mozzarella Salad **9.5**

Grilled Goat's Cheese: beetroot puree, pickled baby beets, micro herbs **9**

Gin Cured Salmon: cucumber, horseradish cream, mixed leaves **13.5**

Risotto

Funghi: wild mushrooms, cream, truffle oil **15**

Chicken: garlic, sun dried tomato, peppers, truffle shavings **17**

Frutti di Mare: tomato, mixed seafood with tiger prawns, mussels, clams **19**



Pasta

Spaghetti Aglio E Olio: garlic, chilli, parsley, olive oil **11**

Penne Arrabiata: tomato, garlic, chillies **12**

Add chicken **5**

Spaghetti Carbonara: pancetta, cream, eggs, parmesan **14**

Spaghetti Marinara: cherry tomatoes, prawns, clams, mussels **19**

Tagliatelle Bolognese: beef ragout **13**

Lasagne: layers of pasta, bolognese sauce, béchamel, cheese **15**

Cannelloni: ricotta & spinach, filled pasta tube in a creamy tomato sauce **14**

Chicken Milanese: bread crumbed chicken breast, with spaghetti pomodoro **19**

Sides

Fries **5.5**

Chunky Chips **6**

Mixed Vegetables **5.5**

Mixed Leaf Salad **5.5**

New Potatoes **5.5**

Garlic Bread **10**

Kids

For under 12 year olds only

Penne Pomodoro **10**

Spaghetti Bolognese **10**

Spaghetti Carbonara **10**

Margherita: 6" **11**

Pizzas

Margherita: Tomato, mozzarella, basil, parmesan **16.5**

Hawaiian: Tomato, mozzarella, pineapple, ham **17.5**

Quattro Formaggi: mozzarella, gorgonzola, parmesan ricotta **18.5**

Funghi & Tartufo: Tomato, mozzarella, wild mushroom, truffle oil, parmesan, rocket **18.5**

Vesuvio: Tomato, mozzarella, N' Duja, red peppers, fresh chilli, basil, gorgonzola, salami **19.5**

Pollo: Tomato, mozzarella, chicken, portobello mushroom, Jalapeno, parmesan **19.5**

Siciliana: Tomato, mozzarella, olives, red onion, capers, anchovies **17.5**

Specials

Chicken Breast: wild mushroom, madeira cream sauce, vegetables, new potatoes **21**

Sirloin Steak 8oz: hand cut chips, tomato, Portobello mushroom **32**

Add Sauce: mushroom cream, blue cheese or peppercorn **4.5**

Slow Cooked Pork Belly: mashed potatoes, apple puree, cabbage, spring onions, cider jus **19.5**

Pan Seared Stone Bass: new potatoes, green beans, caper butter sauce **25.5**

Fillet of Hake: crushed new potatoes, sugar snap peas, tenderstem broccoli **23**

The logo for Amalfi View Italian Restaurant features the name 'Amalfi' in a stylized, cursive script. The letter 'A' is red, while 'malfi' is green. Below 'Amalfi', the word 'VIEW' is written in a smaller, red, sans-serif font. At the bottom, a solid green horizontal bar contains the words 'ITALIAN RESTAURANT' in white, uppercase, sans-serif font.

Amalfi
VIEW
ITALIAN RESTAURANT