

STARTERS

Tuna Tartare with Avocado Cream

Hand-cut fresh tuna dressed in citrus and herbs, served on a silky avocado cream for a clean and luxurious start.

Asparagus & Pancetta Rolls with Smoked Scamorza

Tender asparagus wrapped in crisp pancetta, finished with melted smoked scamorza and a white wine glaze.

Zucchini Flan on Gorgonzola Cream & Walnuts

A delicate, oven-baked zucchini soufflé set over warm gorgonzola cream, topped with toasted walnuts for texture and aroma.

Goat's Cheese Salad

Creamy goat's cheese paired with seasonal leaves, toasted seeds, and a light honey dressing.

King Prawns in Lentil Velouté

Succulent king prawns served in a velvety, slow-cooked lentil soup infused with aromatic herbs.

Burrata & Prosciutto San Daniele

Creamy burrata accompanied by 18-month San Daniele prosciutto, basil oil, and heirloom tomatoes.

Live Music

JOIN THE FUN
9PM UNTIL LATE

£75 PER PERSON
£30 DEPOSIT PER HEAD

020 8402 4243
BOOK NOW!

MAINS

Radicchio Risotto with Stracchino Cheese

A rich risotto of caramelised radicchio, finished with buttery stracchino for a perfectly balanced bitter-sweet profile.

Tagliatelle with Sausage & Porcini

Fresh egg tagliatelle tossed in a hearty porcini and Italian sausage ragù, enriched with thyme and Parmesan.

Scallop Panciotti in Shellfish Bisque

Delicate pasta parcels filled with scallops, served in a deep, aromatic shellfish bisque.

Black Ink Spaghetti with King Prawns & Burrata Cream

Striking black ink pasta with sautéed king prawns and cherry tomatoes, finished with a luxurious burrata cream.

Fillet Steak with Chianti Glaze & Pistachios

Prime fillet of beef cooked to perfection, glazed with Chianti reduction and sprinkled with crushed pistachios.

Monkfish alla Pescatora

Pan-roasted monkfish cooked with Mediterranean herbs, cherry tomatoes, olives, and a touch of white wine.

Tagliata di Manzo with Peppercorn Sauce

Sliced grilled ribeye served over rocket, finished with a classic green peppercorn sauce.

Pistachio-Crusted Salmon with Orange Sauce

Oven-baked salmon topped with a pistachio crust, complemented by a fragrant orange reduction.

DESSERTS

Pistachio Tiramisu

A refined twist on the classic—layers of mascarpone and espresso-soaked savoiardi enriched with pistachio cream.

Chocolate Fondant

Warm molten-centre chocolate cake served with Madagascan vanilla gelato.

Affogato al Caffè

Silky vanilla gelato “drowned” in a shot of hot Italian espresso.

Torrone Semifreddo

A light and airy nougat semifreddo with almonds and honey, finished with a drizzle of caramel.

Please note a discretionary 12.5% service charge is added to the final bill

WHAPPY NEW YEAR
FROM AMALFI
BECKENHAM! THANK
YOU FOR BEING PART OF
OUR JOURNEY.

HERE'S TO A FANTASTIC
YEAR AHEAD!



AMALFI'S 
*New Year's
Eve*
MENU

