

RED WINE

LA CORTE ROSSO IGT - VENETO, ITALY

Elegant notes of wild forest fruits and cherries, balanced with smooth herbaceous hints. A persistent, silky finish. 12% Vol

£21.50 Bottle | 175ml £6.90

MERLOT - SANTIAGO, CHILE

Classic and soft with ripe plum, spice, and supple tannins. Smooth and easy-drinking. 13% Vol

£24.50 Bottle | 175ml £7.90

PRIMITIVO DI MANDURIA - PUGLIA, ITALY

Deep ruby red with aromas of plum and cherry jam. Rich, fruity palate with gentle tannins and remarkable depth. 14% Vol

£28.90 Bottle | 175ml £8.90

MALBEC 'SOMBRERO' - MENDOZA, ARGENTINA

High-altitude Malbec with eucalyptus and stone fruit aromas. Silky palate of blueberry, plum and spice. 14.5% Vol

£34.50 Bottle | 175ml £11.90

NERO D'AVOLA 'MIRAL' - SICILY, ITALY

Velvety and structured, with flavours of dried red fruits and berries. A classic Sicilian red of great charm. 13.5% Vol

£31.50 Bottle

PINOT NERO DOC - FRIULI, ITALY

Bright ruby red with aromas of mixed berries and a hint of sweet spice. Smooth, elegant, lingering finish. 13% Vol

£34.50 Bottle

CABERNET SAUVIGNON RESERVA - CACHAPOL VALLEY, CHILE

Complex aromas of red fruits, tobacco, mint, and dark chocolate. Smooth palate with elegant structure. 13.5% Vol

£35.50 Bottle

BAROLO DOCG - PIEDMONT, ITALY (2020/2021)

A noble expression of Nebbiolo, aged 24-33 months in French oak and refined in bottle. Elegant tannins and profound structure with notes of dark cherry, rose and spice. 14% Vol

£80.00 Bottle

BRUNELLO DI MONTALCINO RISERVA - TUSCANY, ITALY (2017)

A limited-production Tuscan icon. Powerful yet refined, with layers of red fruit, spice, and elegance. 15% Vol

£110.00 Bottle

ROSÉ WINE

PINOT GRIGIO BLUSH IGT - VENETO, ITALY

Delicate salmon-pink with strawberry and cherry notes. Light, crisp, and refreshing. 12% Vol

£27.50 Bottle | 175ml £8.90

HANAMI TERRE SICILIANE IGT - SICILY, ITALY

An elegant, pale rosé with jasmine, peach, and hints of lychee and grapefruit. Intense yet beautifully refreshing. 13% Vol

£36.50 Bottle

WHITE WINE

LA CORTE BIANCO IGT - VENETO, ITALY

Floral and fruity with hints of apple and blossom. Fresh, savoury, and clean on the finish. 12% Vol

£21.50 Bottle | 175ml £6.90

PINOT GRIGIO IGT - VENETO, ITALY

Pale yellow with golden reflections. Crisp and balanced, with subtle peach, pear, and mineral notes. 12.5% Vol

£27.50 Bottle | 175ml £8.90

PICPOUL DE PINET 'LEVRE PIQUANTE' - LANGUEDOC, FRANCE

Vibrant and zesty with mango, citrus, and a saline mineral edge. A coastal classic. 13% Vol

£29.90 Bottle | 175ml £9.90

SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND

Expressive and bright, with passionfruit, gooseberry, and lime.

Refreshing mineralogy and lively acidity. 13% Vol

£34.50 Bottle | 175ml £11.90

INCROCIO MANZONI - VENETO, ITALY

Deep straw yellow with aromas of tropical fruit, apricot, and wisteria.

Full-bodied and aromatic with superb balance. 13% Vol

£34.50 Bottle

ALBARIÑO 'LAUREATUS' - RÍAS BAIXAS, SPAIN

Elegant and lively, with citrus, green apple, and tropical fruits. Crisp acidity and a long, refined finish. 13.5% Vol

£37.00 Bottle

GAVI DI GAVI DOCG - PIEDMONT, ITALY

Complex aromas of red fruits, tobacco, mint, and dark chocolate.

Smooth palate with elegant structure. 12.5% Vol

£39.00 Bottle

GRECO DI TUFO DOCG - CAMPANIA, ITALY

Award-winning and complex. Fresh with peach, citrus zest, melon, and flinty minerality. 13% Vol

£42.00 Bottle

SPARKLING WINE

PROSECCO TREVISO BRUT DOC - VENETO, ITALY

Bright straw yellow with fine bubbles. Fresh, dry, and pleasantly crisp.
11% Vol

£29.50 Bottle | 175ml £8.90

PROSECCO ROSÉ MILLESIMATO DOC - VENETO, ITALY

Soft pink with delicate bubbles. Fruity, floral, and extra dry with a lively, refreshing finish. 11% Vol

£29.50 Bottle | 175ml £8.90

CHARLES JOUBERT CHAMPAGNE NV - ÉPERNAY, FRANCE

Smooth and elegant, aged in chalk cellars. Fresh and refined with peach, red berry, and toasted notes. 12.5% Vol

£60.00 Bottle

TAITTINGER BRUT RÉSERVE - REIMS, FRANCE

Golden straw in colour with fine, persistent bubbles. Expressive aromas of peach, white flowers, and vanilla. Delicate and harmonious on the palate, with notes of fresh fruit and honey. Aged for 3-4 years for aromatic maturity. 12.5% Vol

£89.50 Bottle

APPETIZERS

MIXED TUSCAN OLIVES Kalamata black and nocellara green olives, marinated in a blend of herbs	£ 5.00	
PANE E OLIO Freshly baked bread served with extra virgin olive oil and aged balsamic vinegar	£ 5.00	
ZUCCHINE E MELANZANE Deep-fried courgettes and aubergine, served crisp	£ 7.00	
PANE ALL' AGLIO Garlic bread	£ 7.00	
PANE AGLIO E MOZZARELLA Garlic bread with melted mozzarella	£ 8.00	
BRUSCHETTINE CLASSICA Classic bruschetta with tomatoes, garlic, oregano, basil, and extra virgin olive oil	£ 8.00	

STARTERS

ARANCINA Crisp, golden rice ball filled with minced beef, peas, and melted mozzarella. Served on a bed of tomato and burrata cheese	£ 9.50	
CAPRINO AL FORNO Baked goat's cheese, served with lamb salad, beetroot, pine nuts, and truffle oil	£ 11.50	
MUSSELS MARINARA Fresh mussels in white wine, chilli, garlic, and cherry tomato sauce, served with homemade bread	£ 12.00	
CALAMARI FRITTI Deep-fried crispy calamari, served with tartar sauce	£ 12.50	
BURRATA CON CAPONATA Creamy burrata on a bed of minced aubergine, courgettes, and peppers, drizzled with honey, pine nuts, and basil oil	£ 13.00	
CAPESANTE Pan-fried fresh scallops with white wine and cherry tomatoes, served on a creamy pea purée with vegetable rice	£ 14.50	
GAMBERONI Pan-fried king prawns sautéed with garlic, white wine, cherry tomatoes, and a hint of chilli	£ 14.50	

PASTA

PENNE ALL'ARRABBIATA £14.50

Penne pasta served in a rich, homemade tomato sauce with garlic, chilli, and parsley



SPAGHETTI ALLA NERANO £15.00

Spaghetti with fried courgettes in a silky parmesan and provolone cheese sauce



SPAGHETTI ALLA BOLOGNESE £16.50

Traditional slow-cooked beef ragù with aged parmigiano reggiano

TORTELLONI AL BURRO £18.50

Green tortelloni filled with ricotta and spinach, served in a buttery sauce with chives, pine nuts, and parmesan

with no parmesan

TAGLIATELLE ALLA CARRETTIERA £18.50

Tagliatelle with Italian sausage, friarielli, garlic, provola, and parmesan

PACCHERI ALLA GENOVESE £18.50

Paccheri pasta with 7-hour slow-cooked onions, chunky beef, rosemary, and pecorino

TAGLIATELLE SALMONE SPINACI £18.50

Tagliatelle with shallots, fresh salmon, spinach, and a delicate blend of tomato and cream

TAGLIATELLE CAPESANTE £19.50

Tagliatelle pasta with scallops, prawns, cherry tomatoes, garlic, white wine, and pistachio pesto

LINGUINE AI GAMBERONI £19.50

Linguine with king prawns, garlic, chilli, white wine, cherry tomatoes, and fresh parsley

RISOTTO AL FUNGHI MISTI £21.00

Creamy risotto with porcini and wild mushrooms, finished with parsley and parmesan

with no parmesan

LINGUINE PESCATORA £21.50

Linguine pasta with prawns, calamari, mussels, and clams in garlic, white wine, and cherry tomato sauce

RISOTTO GAMBERO E ZUCCHINI £22.00

Arborio rice with prawns, zucchini, cherry tomatoes, white wine, and fresh herbs

VONGOLE E BOTTARGA £23.50

Linguine pasta with monkfish, clams, garlic, chilli, bottarga and parsley

FISH MAIN

SALMONE AL PISTACCHIO

£ 24.00

Pan-fried salmon encrusted with a pistachio crumble, in a zesty citrus sauce. Served with vegetables

SEABASS FILLET

£ 26.00

Oven-baked sea bass fillet with garlic, capers, black olives, and cherry tomato sauce. Served with dauphinoise potato

MEAT MAIN

POLLO MILANESE

£ 21.00

Golden breaded chicken breast served with linguine in zesty tomato sauce

PETTO D'ANATRA ALL' ARANCIA

£ 24.50

Roasted duck breast served with dauphinoise potatoes and delicate orange sauce

AGNELLO AI FUNGHI

£ 31.00

Pan-fried best end of lamb in a wild mixed mushroom sauce, served with seasonal vegetables

GRILLED RIBEYE 12 OZ

£ 33.00

Prime ribeye steak with polenta chips, roasted tomatoes, and peppercorn sauce

SIDES

PATATINE FRITTE

£ 5.50

Crispy Fries



INSALATA MISTA

£ 6.00

A fresh mix of leaves, cucumber, cherry tomatoes, and grated carrots



INSALATA POMODORI E CIPOLLE

£ 6.00

Plum tomatoes, red onions, oregano, basil and olive oil



PATATE NOVELLE

£ 6.00

Sautéed potatoes



INSALATA DI RUCOLA

£ 7.00

Fresh rocket with cherry tomatoes and parmesan flakes



VEGETALI MISTI

£ 7.00

Mixed boiled vegetables



SAUCES

PEPPERCORN

£ 4.50

RED WINE JUS

£ 4.50

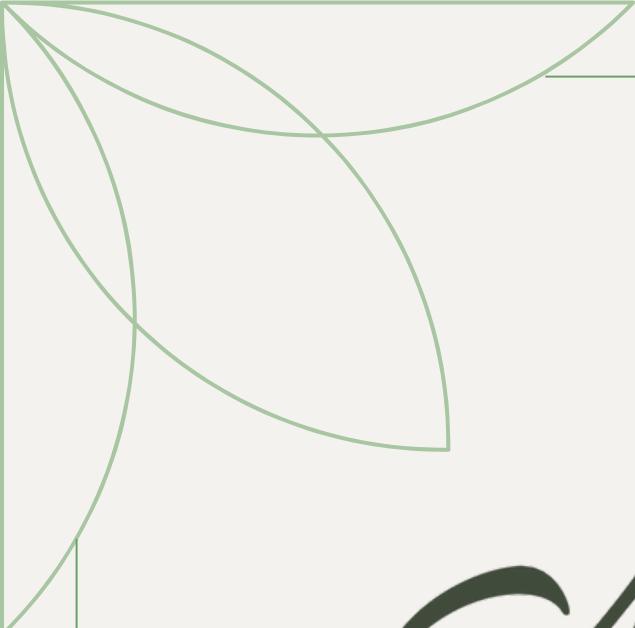
DOLCE LATTE CHEESE SAUCE

£ 4.50

LE PIZZE

-PIZZA-

TOMATO BASE	MARGHERITA	£ 11.00	
	Tomato sauce, fior di latte, basil		
	CALZONE	£ 14.00	
	Ricotta, fior di latte, tomato sauce, ham, and basil		
	NAPOLETANA	£ 14.50	
	Tomato sauce, fior di latte, anchovies, capers, black olives, oregano, and garlic		
	DIAVOLA	£ 14.50	
	Tomato sauce, fior di latte, spicy salami, chilli, basil		
	VEGETARIANA	£ 15.00	
	Tomato sauce, fior di latte, mushrooms, mixed peppers, aubergine, basil		
WHITE BASE	VEGANA	£ 15.00	
	Tomato sauce, vegan mozzarella, red onions, mixed peppers, mushrooms, basil		
	BUFALA	£ 15.00	
	Tomato sauce, buffalo mozzarella, cherry tomatoes, basil		
	CAPRICCIOSA	£ 16.00	
	Tomato sauce, fior di latte, mushrooms, ham, artichokes, black olives, basil		
	PIZZA CACCIATORA	£ 16.50	
	Tomato sauce, fior di latte, grilled chicken, sweet peppers		
	NDUJA BURRATA	£ 17.50	
	Tomato sauce, fior di latte, nduja, fresh burrata, parmesan		
SALSICCIA FRIARIELLI	SALSICCIA FRIARIELLI	£ 15.00	
	Fior di latte, italian sausage, friarielli, parmesan flakes		
	TUNNARELLA	£ 15.00	
	Fior di latte, tuna, red onion, black olives, oregano, basil		
	QUATTRO FORMAGGI	£ 15.00	
	Fior di latte, ricotta, gorgonzola, parmesan		
TARTUFO	TARTUFO	£ 16.50	
	Fior di latte, truffle paste, mushroom, rocket, truffle oil, parmesan flakes		
	CRUDO E RUCOLA	£ 16.50	
CRUDO E RUCOLA	Fior di latte, parma ham, cherry tomatoes, rocket, parmesan flakes		
	-DIPS-		
	GARLIC & HERB CHILLI SAUCE		
GLUTEN FREE BASES	£ 2.50		
	+ £ 2.00		



Amalfi

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