..... AMALFI WHITE

- To taste -

Marinated Sicilian olives, chilli, garlic and rosemary 3.50 (V)

Garlic bread, rosemary and rock salt 4.25 (V)

Crispy kale, Maldon sea salt 2.95 (V)(VE)

Smoked almonds and chilli cashew nuts 3.75 (V)

Italian breads, olive pomace oil and Il Borgo aged balsamic 4.00 (V)

- To start -

Beef ragu arancini, victoria plum chutney and grape syrup 5.95

Goat's cheese mousse, golden pickled beetroot, candied beets, salt baked roots and roasted walnuts 7.75 (V)

Italian burrata cheese ravioli with San Marzano, chilli and lime salsa 5.50 (V)

Amalfi prawn cocktail, tiger prawns, crayfish, raddiccio, caviar pearls with Tabasco and smoked paprika aioli 10.00

Cured meat antipasti, Iberico ham, salame di Felino, chorizo, mozzarella, pickles and Italian bread 7.50

Confit duck wing, kohlrabi, mouli and bok choi salad, Teriyaki dressing and toasted sesame seeds 6.95

Root vegetable fritters, crispy spiced cauliflower and chicche tomato dip 5.75 (V)(VE)

- To follow -

Cornfed chicken and chorizo risotto, basil dressing and Pecorino crisp 13.25

Amalfi fish & chips - monkfish cheek scampi, crushed peas, fries and vinegar powder 12.25

Derbyshire lamb rack, lamb belly cooked in cider, champ potato, Autumn roots, curly kale and cider sauce 24.25

Roasted cod wrapped in prosciutto, saffron linguini, baby spinach and olive crumb 21.50

Puff pastry tartlet with caponata, grilled tomatoes, balsamic reduction, pimento puree served with green beans and sugar snap peas 11.25 (V)

Grilled salmon fillet, crispy tarragon potatoes, green beans, chilli and spinach with a watercress dressing 13.75

- Wood-fired pizza -

MEDITERRANEAN · Mediterranean vegetables, basil pesto, sun blushed tomatoes 11.25 (V)

MARGHERITA · San Marzano tomatoes, buffalo mozzarella, fresh basil 10.00 (V)

AMERICANO PICCANTE \cdot Spiced pepperoni, mozzarella, jalapeño peppers, red chillies, tomatoes, parmesan 12.00

PESCE \cdot Tuna, king prawns, sweetcorn, wild rocket, caper and gherkin relish 13.50

AMALFI CLUB · Crispy bacon, corn-fed chicken, blue cheese, chilli jam, fresh garlic, parsley oil 12.50

CALZONE · Spiced Tuscan sausage, jalapeño peppers, beef bolognese, lamb's leaf salad 13.00

- Extra toppings -

chicken, pepperoni, blue cheese, pancetta, red chilli, jalape \tilde{n} os, olives, rocket, prosciutto, peppers, goat's cheese, bolognese, buffalo mozzarella - 1.50 each

(V) - VEG

(VE) - VEGAN

(GF) OPTIONS AVAILABLE

THE AMALFI GRILL

served with hand cut chips, fries, salted baked potatoes or new potatoes

7oz Fields farm sirloin steak 21.00 8oz marinated pork steak 18.00 8oz Derbyshire fillet steak 28.00

- Sauces and Butters - 2.50 each

peppercorn, garlic butter, Bramley apple and cider sauce, blue cheese sauce, smoked bacon and horseradish sauce

- Burgers -

served with hand cut chips

Derbyshire beef and parmesan, basil pesto and blackened sesame bun 13.50

N'duja chicken burger, paprika mayonnaise and brioche bun 12.50

Aubergine, chick peas, roasted peppers, hummus, balsamic tomatoes and sourdough 11.50 [VE]

Bean and lentil burger, halloumi, pesto and brioche bun 12.00 (V)

- Burger extras - 2.00 each

stilton, pickled onions rings, hen's egg, smoked applewood, crispy Pancetta, bloody mary shot 3.00

- CHEF'S PICK OF THE DAY -

ASK YOUR SERVER FOR TODAYS CHEF'S SPECIAL

- Sides -

3.50 each

Fries

Aged balsamic Italian tomatoes with oregano oil

Smoked paprika fries

Hand cut chips with Maldon sea salt

Baby new potatoes, sugar snaps and dill butter glaze

Crispy kale, fine beans, chilli and spinach

Salt baked potatoes with salsa verde

Pickled shallots and wild mushrooms Autumn Amalfi salad

If you are concerned about food allergies please ask a member of our team for assistance. Prices include VAT. Service not included except for tables of 8 and above which will have a discretionary 10% service charge added to the bill.