

AMALFI MENU

V = Vegan
VO = Vegetarian Option
VGO = Vegan Option
GF = Gluten Free
GFO = Gluten Free Option

ANTIPASTI

Garlic Bread \$10

Home made bread w garlic & virgin olive

Oil **V**, **GFO**

Herb Bread \$10

Home made fresh herb roll served w

Butter **V**

Foccacia #1 \$21

Anchovy, fresh tomato & parmesan

Foccacia #2 \$21

Black olive pesto tomato & basil – **V**

Foccacia #4 \$21

Potato, mozzarella, parmesan, chilli & basil - **V**

Minestrone \$16.50

Our home-made vegetable soup **VO**, **GFO**

Melanzane Fritti \$17.50

Ale battered eggplant fritters w sauce &

shaved parmesan **VO**, **VGO**

Antipasti \$29.50

A house speciality, vegetarian alternative

Available **VO**

Cozze Aglio Olio \$21.50

Whole Black Mussels steamed w garlic,
olive oil, parsley, chilli & fish broth **GF**

Salt & Pepper Squid GFO

Sm \$29.50 Lge \$39.50

Fresh, South Australian Squid dusted w

flour, salt, pepper, fried & served w salad
& mayonnaise.

Insalata Caprese \$23.50

Baby spinach salad w pancetta,
bocconcini, tomato, blue cheese and
kalamata olives. **VGO**

Oysters Natural GF

One dozen \$37

Half dozen \$20

Oysters Kilpatrick GF

One Dozen \$40

Half Dozen \$25

PIZZE

GFO Available, Lge size only, +\$5

Amalfi Special

Prawn, anchovy, salami, ham, spinach
capsicum, mushroom olive, mozzarella
cheese and napolitana sauce

Sml \$28 Lge \$38

Margherita V

Fresh tomato, bocconcini,
mozzarella, garlic & basil

Sml \$26 Lge \$36

Americano

Fresh tomato, bocconcini,, cacciatore
salami, chilli & basil

Sml \$26 Lge \$36

Hawaiian

Ham, cheese, tomato w fresh pineapple

Sml \$26 Lge \$36

Capricciosa

Tomato, cheese, salami, black olives,
ham, mushroom

Sml \$27.50 Lge \$37.50

Cardinale

Bocconcini, tomato, parmesan, basil,
mushroom, prosciutto

Sml \$27.50 Lge \$37.50

Napoletana

Fresh tomato, garlic, bocconcini,
anchovy, Black olives & basil

Sml \$26 Lge \$36

Spinaci

Spinach, pancetta, cacciatore salami,
black olives, chilli, fresh tomato &
cheese

Sml \$27.50 Lge \$37.50

Marinara

Prawns, squid, anchovy, fish, mussels,
tomato, cheese & anchovy

Sml \$28 Lge \$ 38

Ortolana V, VGO

Spinach, artichoke, capsicum, mushroom,
olive, tomato, garlic & cheese

Sml \$27.50 Lge \$37.50

PASTA

GFO option, +\$5

Amalfi VO

Egg ribbon pasta w mushroom, pancetta, chilli, cream & chicken stock
\$33.00

Puttanesca VGO

Spaghetti w olives, anchovy, capers, basil, chilli & tomato
\$33

Con Pollo

Rigatoni w chicken, pancetta, mushroom, chives, apricot, green pepper corns & cream sauce
\$34

Calabrese V

Rigatoni w broccoli, spinach, pinenuts, olives onion fresh tomato & chilli
\$33

Amalfitana V

Linguine w sun dried tomato, spinach, onion, artichoke, eggplant, pinenuts and oregano
\$33

Ragu

Rigatoni w rich veal chunk tomato sauce
\$34

Marinara

Spaghetti w Shellfish, crab, fish, prawns & squid in a tomato and fish stock base sauce
\$39

Zingarella VO

Linguine w prawn, capsicum, broccoli, chilli, honey, butter and chicken stock sauce \$39

Amatriciana

Spaghetti w Pancetta, chilli, snowpeas, capsicum, basil garlic and chicken stock
\$33

Molluschi

Linguine w cockles and mussels in a garlic, olive oil and fish stock sauce \$34

Polpette

Pork and Veal meatball spaghetti in a rich tomato sauce \$33

Secondo

Monticello GF

Grilled chicken baby spinach salad w roasted capsicum, red onion, shaved parmesan and a balsamic vinegar and home-made mayonnaise dressing \$31

Cotolette

Slices of crumbed veal served w tossed salad & patate fritt \$42

Scaloppine Ai Funghi GFO

Slices of sautéed veal w a mushroom, chive and butter glaze, served w spinach & patate fritti \$42

Saltimbocca Romano GFO

Slices of veal topped w Parma ham & served with a light sage glaze, spinach & patate fritti \$42

Bistecca GF

Grilled Steak served w a light glaze, spinach and patate fritti \$42

Calzone Rustico VO, VGO

Ham, mushroom, salami, olives, spinach, anchovy, capsicum, mozzarella cheese folded in a pizza base , baked and served w napoletana sauce.
\$29.50

Patate V

Roasted Potato dressed w seasalt and served w house-made mayonnaise
\$12

Verdura V

Selected vegetables roasted and tossed in a basil pesto
\$18

Garden Salad V

Mixed lettuces w cucumber, tomato, red onion & a balsamic vinegar and olive oil dressing
Small \$10 Large \$16