

AMALFI TAKEAWAY MENU

Orders 08 82231948, Pre-orders via telephone or email amalfiadelaide@gmail.com

BREADS

Garlic Bread \$9.00 (GF available \$9)

Home-made bread w garlic & virgin olive oil

Foccacia #1 \$19.50 (GF +\$5)

Anchovy, fresh tomato & parmesan

Foccacia #2 \$19.50 (GF +\$5)

Black olive pesto tomato & basil (V)

Foccacia #4 \$23.00 (GF +\$5)

Potato, mozzarella & chilli (Vego)

ENTREES

Minestrone \$16.50

Our home-made vegetable soup (V, GF Avail)

Melanzane \$15.50

Ale battered eggplant fritters w sauce & shaved parmesan (Vego, V Avail)

Salt & Pepper Squid

Entrée \$28.00 Main \$37.00

Fresh, South Australian Squid dusted w flour, salt, pepper, fried & served w salad & mayonnaise. (GF Avail)

Insalata Caprese \$22.00

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

PIZZE

(13 inch GF Pizza bases, add +5 to Large Pizza Price)

Amalfi Special

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

Lge \$35.50 Sml \$25.50

Margherita

Fresh tomato, bocconcini, mozzarella, garlic & basil

Lge \$35.00 Sml \$25.00

Americano

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

Lge \$35.00 Sml \$25.00

Hawaiian

Ham, cheese, tomato w fresh pineapple

Lge \$35.00 Sml \$25.00

Capricciosa

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

Lge \$35.00 Sml \$25.00

Cardinale

Bocconcini, tomato, parmesan, basil, mushroom, prosciutto

Lge \$35.50 Sml \$25.50

Napoletana

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

Lge \$33.50 ml \$23.50

Spinaci

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

Lge \$35.00 Sml \$25.00

Marinara

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

Lge \$ 35.50 Sml \$25.50

Ortolana

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

Lge \$35.00 Sml \$25.00

Con Tonno

Marinated Tuna, Spanish onion, capers & chilli

Lge \$35.00 Sml \$25.00

PASTA

(GF pasta +\$3)

Amalfi

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

Main \$31.00 Entrée \$28.50

Puttanesca

Spaghetti w olives, anchovy, capers, basil, chilli & tomato

Main \$30.50 Entrée \$28.00

Con Pollo

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

Main \$31.50 Entrée \$29.00

Calabrese

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

Main \$31.50 Entrée \$29.00

Amalfitana

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

Main \$31.50 Entrée \$29.00

Ragu

Rigatoni w rich veal chunk tomato sauce

Main \$31.50 Entrée \$29.00

Marinara

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

Main \$36.50 Entrée \$32.50

Zingarella

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

Main \$36.50 Entrée \$ 33.50

Amatriciana

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

Main \$32.00 Entrée \$29.50

Molluschi

Linguine cockle & mussel pasta with garlic olive oil & fish stock sauce

Main \$31.50 Entrée \$29.00

Spaghetti Con Polpette

Pork & veal meatballs in a rich tomato sauce.

Main \$31.50 Entrée \$29.00

Secondo

Monticello

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

\$29.50

Cotolette

Slices of crumbed veal served w tossed salad & patate fritti

\$39.50

Scaloppine Ai Funghi

Slices of sauteed veal w a mushroom, chive and butter glaze, served w spinach & patate fritti

\$39.50

Saltimbocca Romano

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

\$39.50

Scaloppine Amalfi

Slices of sautéed veal w a mushroom, chilli & pancetta glaze, served w tossed garden salad & patate

\$39.50

Bistecca

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

\$39.50

Calzone Rustico

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

\$26.50

Risotto Del Giorno

Spinach, pancetta & mushroom risotto.

Main \$31.50 Entrée \$29.00

Insalata Di Manzo

Scotch fillet salad, mixed lettuces, red onion, roast capsicum, blue cheese, EVOO & Balsamic dressing, shaved parmesan.

\$33.50

Side Dishes

Patate

Roasted Potato dressed w seasalt and served w house-made mayonnaise

\$11.50

Verdura

Selected vegetables roasted and tossed in a basil pesto

\$18.50

Garden Salad

Mixed lettuces w cucumber, tomato, red onion & a balsamic vinegar and olive oil dressing

Small \$10.50 Large \$16.50

Chilli Oil

Chilli cooked in extra virgin olive oil

\$4.50

Parmesan Cheese

Freshly grated Grano Padano parmesan cheese

\$4.50

TIRAMISU

Amalfi's famous Tiramisu, served with raspberry coulis

\$11.00