

ESCAPE TO AMALFI

Italian inspired dining

AMALFI

RISTORANTE

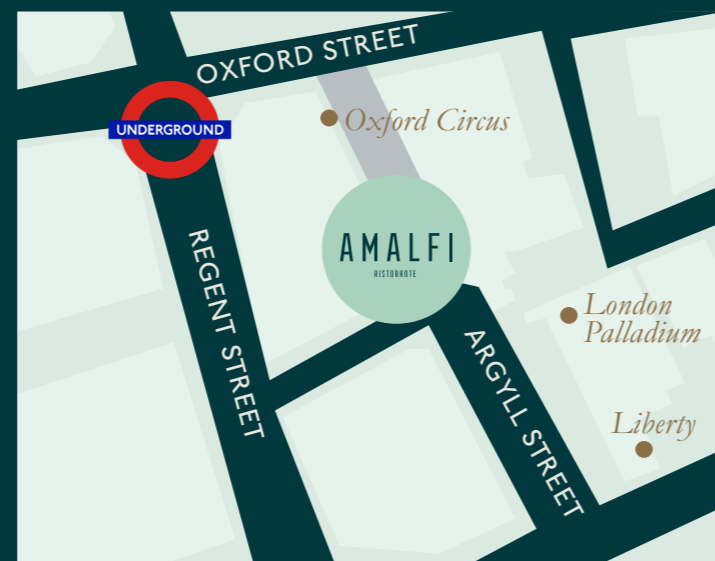
BE TRANSPORTED TO THE AMALFI COAST WITH OUR BEAUTIFUL ITALIAN INSPIRED RESTAURANT, SPLIT OVER 2 FLOORS, LOCATED OPPOSITE THE WORLD FAMOUS PALLADIUM THEATRE.

TAKE A TOUR

View a 360° tour of our restaurant and private rooms
www.amalfi.co.uk/find

25 Argyll Street, Sobo, London, W1F 7TU

bello@amalfi.co.uk
www.amalfi.co.uk



MAKE A STATEMENT.
BOOK AMALFI FOR
YOUR NEXT EVENT.



Italian inspired dishes made by passionate chefs using authentic ingredients



GROUND FLOOR

OUR RESTAURANT IS CONTEMPORARY, COOL AND EVERYTHING YOU NEED TO MAKE A MEMORABLE IMPACT.

GROUND FLOOR RESTAURANT

46 capacity (seated)

OUTDOOR SEATING AREA

20 capacity (seated)

FEATURES

Access to our outdoor seating area, private bar, ground floor, WCs, statement 'garden lighting'.

To enquire about our ground floor restaurant, please complete our online form at www.amalfi.co.uk/private-dining or email bello@amalfi.co.uk



FIRST FLOOR

OUR FIRST FLOOR RESTAURANT IS A VERSATILE, LIGHT-FILLED SPACE WITH A FEATURE BOOTH AND PRIVATE BAR.



FIRST FLOOR RESTAURANT

43 capacity (seated)

FEATURES

Statement booth, private bar, WCs, AV set up.

To enquire about our first floor floor restaurant, please complete our online form at www.amalfi.co.uk/private-dining or email bello@amalfi.co.uk

PRIVATE HIRE

PRIVATE HIRE



OUR GARDEN ROOM OFFERS AMPLE SPACE IN A BRIGHT, CONTEMPORARY SETTING.



GARDEN ROOM

36 capacity (seated)

NEON VIP

22 capacity (seated)

GARDEN ROOM & NEON VIP

58 capacity (seated)

FEATURES

Adjoining WCs, partition shutters that can be opened and closed, neon 'Amalfi' sign, AV set up.

To enquire about the garden room or neon VIP room, please complete our online form at www.amalfi.co.uk/private-dining or email bello@amalfi.co.uk

DELVE INTO AUTHENTIC ITALIAN-INSPIRED DISHES THAT WILL TRANSPORT YOUR PARTY STRAIGHT TO THE AMALFI COAST.

Choose from the following options:

FESTA 2/3 COURSE MENU

14.95/18.95 per person

AMALFI 2/3 COURSE MENU

20.95/24.95 per person

PRIMO 2/3 COURSE MENU

25.95/29.95 per person

Please note that all pricing is sample pricing as each event is unique.

WHY NOT MAKE IT EXTRA SPECIAL?

We offer a range of bespoke drinks packages including cocktails, bottled beers, premium wines or even bottomless prosecco. Get in touch to build your perfect package.



SET MENU EXAMPLES

LOOKING FOR SOMETHING TASTY? HAVE A LOOK AT OUR SAMPLE GROUP BOOKING MENUS BELOW

FESTA
2 OR 3 COURSES

TO START

BRUSCHETTA | 105kcal | (VE)
Sliced ciabatta topped with cherry & plum tomatoes, basil, red onion and a flamed red pepper tapenade, drizzled with basil oil

FONDUTA DI FUNGHI | 172kcal | (V)
Mozzarella, porcini, chestnut and wild mushroom fondus served with ciabatta slices

HAND-STRETCHED GARLIC BREAD | 632kcal | (VE) (GO)

MAIN COURSE

MARGHERITA | 1945kcal | (V) (VO) (GO) | *Mozzarella, tomato and basil*

PEPPERONI 'NDUJA | 1428kcal | (GO) | *Ventrina salami, 'Nduja, pepperoni, roasted chilli drops and mozzarella*

RIGATONI SICILIANA | 610kcal | (VE) (GO) | *Baby tomatoes, anchovy & capers, in a garlic & chilli tomato sauce, drizzled with basil oil*

LINGUINE BOLOGNESE | 815kcal | (GO) | *Slow cooked beef ragu, in a rich tomato sauce*

TO FINISH

TIRAMISU | 539kcal | (V) | *Classic layer of coffee liqueur, sponge and mascarpone cream finished with oats, served with a rich coffee syrup*

CHOCOLATE BROWNIE | 262kcal | (V) | *A warm chocolate brownie with vanilla gelato*

GELATO / SORBET | 420kcal | (V) (GF) | *3 balls of gelato or sorbet, ask your server for today's flavours*

AMALFI
2 OR 3 COURSES

TO START

BRUSCHETTA | 105kcal | (VE)
Sliced ciabatta topped with cherry & plum tomatoes, basil, red onion and a flamed red pepper tapenade, drizzled with basil oil

FONDUTA DI FUNGHI | 172kcal | (V)
Mozzarella, porcini, chestnut and wild mushroom fondus served with ciabatta slices

CALAMARI FRITTI | 199kcal | *Lightly dusted calamari served with aioli dip*

BRESAOLA CARPACCIO | 165kcal | (GF) | *Rocket, chilli, red onion, extra virgin olive oil, and fresh lime*

MAIN COURSE

MARGHERITA | 1945kcal | (V) (VO) (GO) | *Mozzarella, tomato and basil*

PEPPERONI 'NDUJA | 1428kcal | (GO) | *Ventrina salami, 'Nduja, pepperoni, roasted chilli drops and mozzarella*

LINGUINE AL GAMBERONI | 610kcal | (GO) | *King prawns in a baby tomato, garlic, chilli and white wine sauce, drizzled with extra virgin olive oil*

RIGATONI SICILIANA | 610kcal | (VE) (GO) | *Baby tomatoes, anchovy & capers, in a garlic & chilli tomato sauce, drizzled with basil oil*

RAVIOLI DI CARNE | 573kcal | (GO) | *Handmade veal & beef filled ravioli parcels with porcini mushrooms, in an enriched porcini mushroom sauce, drizzled with black truffle oil*

TO FINISH

TIRAMISU | 539kcal | (V) | *Classic layer of coffee liqueur, sponge and mascarpone cream finished with oats, served with a rich coffee syrup*

MANGO AND PISTACHIO BUNINO | 409kcal | (VE) | *Mango sorbet with toasted pistachio and plant based vanilla gelato rolled in lemon polenta crumbs, served with a warm chocolate sauce*

GELATO / SORBET | 420kcal | (V) (GF) | *3 balls of gelato or sorbet, ask your server for today's flavours*

SALTED CARAMEL CHOCOLATE POT | 433kcal | (V) | *Dark chocolate ganache, Maldon sea salted caramel sauce, whipped cream and flaked chocolate*

PRIMO
2 OR 3 COURSES inc. glass of P.C.C.

TO START

BRUSCHETTA | 105kcal | (VE)
Sliced ciabatta topped with cherry & plum tomatoes, basil, red onion and a flamed red pepper tapenade, drizzled with basil oil

FONDUTA DI FUNGHI | 172kcal | (V)
Mozzarella, porcini, chestnut and wild mushroom fondus served with ciabatta slices

CALAMARI FRITTI | 199kcal | *Lightly dusted calamari served with aioli dip*

BRESAOLA CARPACCIO | 165kcal | (GF) | *Rocket, chilli, red onion, extra virgin olive oil, and fresh lime*

MAIN COURSE

MARGHERITA | 1945kcal | (V) (VO) (GO) | *Mozzarella, tomato and basil*

PEPPERONI 'NDUJA | 1428kcal | (GO) | *Ventrina salami, 'Nduja, pepperoni, roasted chilli drops and mozzarella*

LINGUINE AL GAMBERONI | 610kcal | (GO) | *King prawns in a baby tomato, garlic, chilli and white wine sauce, drizzled with extra virgin olive oil*

RIGATONI SICILIANA | 610kcal | (VE) (GO) | *Baby tomatoes, anchovy & capers, in a garlic & chilli tomato sauce, drizzled with basil oil*

RAVIOLI DI CARNE | 573kcal | (GO) | *Handmade veal & beef filled ravioli parcels with porcini mushrooms, in an enriched porcini mushroom sauce, drizzled with black truffle oil*

TO FINISH

TIRAMISU | 539kcal | (V) | *Classic layer of coffee liqueur, sponge and mascarpone cream finished with oats, served with a rich coffee syrup*

MANGO AND PISTACHIO BUNINO | 409kcal | (VE) | *Mango sorbet with toasted pistachio and plant based vanilla gelato rolled in lemon polenta crumbs, served with a warm chocolate sauce*

GELATO / SORBET | 420kcal | (V) (GF) | *3 balls of gelato or sorbet, ask your server for today's flavours*

SALTED CARAMEL CHOCOLATE POT | 433kcal | (V) | *Dark chocolate ganache, Maldon sea salted caramel sauce, whipped cream and flaked chocolate*

Hosting a longer event? Our chefs can provide everything from breakfast first thing in the morning, to mid-afternoon snacks and more.



WHETHER YOU'RE PLANNING YOUR NEXT PARTY, OR CELEBRATING A SPECIAL OCCASION WITH FRIENDS, WE HAVE THE PERFECT SPACE FOR YOU.

PERFECT FOR

- Baby showers*
- Birthday parties*
- Engagement meals*
- Intimate wedding receptions*
- Private meetings*
- Private dining and hosting*

To enquire about hosting your next event, please complete our online form at www.amalfi.co.uk/private-dining or email hello@amalfi.co.uk

LOOKING FOR A STUNNING VENUE TO HOLD YOUR NEXT WORK EVENT? LOOK NO FURTHER. OUR VERSATILE AND PRIVATE SPACES, MEANS THAT YOU CAN HOLD YOUR NEXT MEETING IN THE HEART OF LONDON.

Need a little energy? Our team will be on hand with tea, coffee and light bites throughout the day to keep your team topped up. Enjoy either a working, or more relaxed lunch and continue your event into the evening with an Italian inspired meal.

Looking to host a meal or meeting in the heart of Sobo with a little more privacy? Our private dining options mean you can be guaranteed the privacy you need with attentive yet discrete service from our team.

FEATURES

Full projector and AV set up, retractable glass partitions, theatre style or conference style seating. Wi-fi, power sockets, note pads and pens (where requested). Breakout spaces with tea and coffee included.

READY TO GET THE PARTY STARTED?

WHETHER YOU'RE LOOKING TO HOLD AN ALL DAY EVENT,
A BREAKFAST MEETING, OR AN EVENING EVENT
PLEASE GET IN TOUCH TO DISCUSS YOUR REQUIREMENTS.

*We are here to curate the perfect Amalfi moments for you and
your party - treat this pack as a guide, as every event is tailored to
your needs. To discuss your bespoke requirement please email
hello@amalfi.co.uk*

www.amalfi.co.uk

