ESCAPE TO AMALFI

Italian inspired dining

ST PAULS

AMALFI

RISTORANTE

WHETHER YOU ARE CELEBRATING A FORMAL OCCASION OR A MORE RELAXED GET-TOGETHER, INTIMATE OR LARGE, AMALFI IS THE PERFECT PLACE TO SHARE GREAT FOOD, RAISE A GLASS, AND MAKE THE MOMENT MEMORABLE.

WITH A PERFECT LOCATION, JUST MOMENTS FROM THE ICONIC ST PAUL'S CATHEDRAL.

Unit 5, Condor House, 5-14 St. Paul's Churchyard, London EC4M 8AY

hello@amalfi.co.uk | www.amalfi.co.uk



IL SALOTTO

Inspired by the Italian idea of a salotto - a welcoming living room designed for conversation, comfort, and connection - this semi-private space offers a relaxed yet elegant setting. softly curtained for added privacy, it can accomodate a wide range of seated or standing events.

PERFECT FOR

Il Salotto provide a warm and stylish setting for baby showers, birthdays, brida; gatherings and special moments with your favourite people















TO BOOK

Our private spaces are booked through a minimum spend rather than a room-hire fee, because we believe your budget should go towards the fun part: great food, flowing drinks, and unforgettable moments with your guests.

Our minimum spends are flexible and tailored to your event, depending on the date, time and nature of your event. Enquire now and let's start planning a memorable celebration.

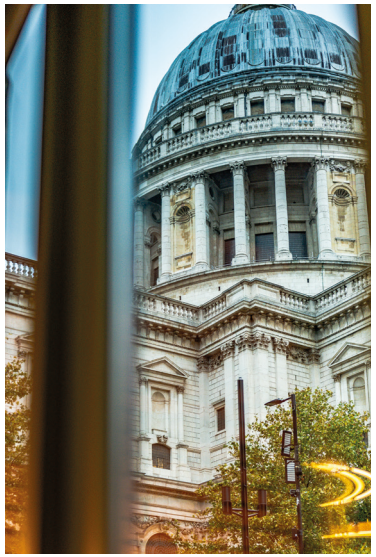
hello @ amalfi.co.uk

CAPACITY

50 SEATED GUEST

FLEXIBLE LAYOUT AVAILABLE ON REQUEST







A CASA TUA

Meaning 'my home is your home', a casa tua is an invitation to make the whole restaurant your own. Perfect for big celebrations that requires an exclusive hire, enjoy the spirit of la dolce vita with breathtaking views of St Paul's Cathedral.

PERFECT FOR

Exclusive hire offers, the freedom to personalised every detail of your event - from bespoke menus to entertainment. Whatever your vision is, we'll bring it to life. There is nothing we can't do or host.





TO BOOK

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Our minimum spends are flexible and tailored to your event, depending on the date, time and nature of your event. Enquire now and let's start planning a memorable celebration.

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CAPACITY

170 SEATED GUEST
FLEXIBLE LAYOUT AVAILABLE ON REQUEST



VIBRANT, INDULGENT AND BEAUTIFUL PRESENTED. EACH DISH BRING THE WARMTH OF ITALY TO YOUR CELEBRATION

Choose from the following options:

PRIMO 2/3 COURSE MENU

BUFFET & BUBBLES MENU

WHY NOT MAKE IT EXTRA SPECIAL?

Every celebration is unique, and our dedicated events team will be delighted to create a ***bespoke food and drinks package tailored to your occasion.*** *From breakfast packages and elegant canapé receptions to bottomless Prosecco and everything in between, we will turn your ideas into a celebration that feels personal, effortless and unforgettable.*

Send us an email at hello@amalfi.co.uk and let's celebrate Amalfi style.



MENU EXAMPLES



PRIMO

PRE STARTER

HOUSE BREAD SELECTION |1124kcal| (V)
Home-baked rosemary focaccia, rosemary cracker bread and ciabatta served with olive oil and balsamic vinegar. Perfect for sharing

TO START

BRESAOLA |209kcal| (GF)
Thinly sliced bresaola with Granello cheese and fresh rocket, drizzled with balsamic glaze

WILD MUSHROOM FONDUE |536kcal| (V)
Mozzarella and porcini fondue with chestnut mushrooms, topped with Gran Maser cheese, served with giant ciabatta crostinis

CALAMARI FRITTI |197kcal|
Lightly fried calamari, served with lemon aioli and fresh lemon to squeeze

BRUSCHETTA |234kcal| (VE) (GO)
Heritage and plum tomatoes paired with red onion and fresh basil, served on toasted ciabatta croutons and drizzled with extra virgin olive oil

MAIN COURSE

MARGHERITA |843kcal| (V) (GO)
Mozzarella, fresh tomato and basil

PEPPERONI 'NDUJA |1335kcal| (GO)
Ventricina salami, spicy 'nduja, pepperoni, sweet roquito chilli drops, and mozzarella

LINGUINE AL GAMBERONI |726kcal| (GO)
King prawns in a baby tomato sauce, garlic, chilli and white wine, finished with extra virgin olive oil

RIGATONI ARRABBIATA |588kcal| (VE) (GO)
Baby tomatoes, simmered in a garlic and chilli-infused tomato sauce, finished with a drizzle of basil oil

AMALFI BURGER |793kcal|
6oz beef patty dressed with baby gem lettuce, crisp prosciutto, ketchup and mayonnaise, with house fries (£4 supplement)

SEABASS FILLET |413kcal|
Whole seabass fillet with wilted spinach and Atlantic prawn beurre noisette (£4 supplement)

CHICKEN MILANESE |1285kcal|
Tender chicken breast, coated in a light breadcrumb, served with house fries and garlic butter

TO FINISH

TIRAMISU |477kcal| (V)
Layers of coffee liqueur-soaked sponge and mascarpone cream, finished with a cocoa dusting, served with rich coffee syrup

MANGO AND PISTACHIO BUDINO |409kcal| (VE)
Mango sorbet and plant-based vanilla gelato, rolled in lemon polenta crumb, and toasted pistachio nuts, served with warm chocolate sauce

GELATO / SORBET |420kcal| (V) (GF)
A selection of three scoops of gelato or sorbet. Ask your server for today's flavours

SALTED CARAMEL CHOCOLATE POT |433kcal| (V) (GF)
Rich dark chocolate ganache topped with Maldon sea salt, caramel sauce, with whipped cream and flaked chocolate

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (GO) GLUTEN FREE ON REQUEST (VO) VEGAN ON REQUEST
Full allergen menus available on request. Dishes/drinks may contain items not mentioned in the menu descriptors. If you suffer from nut or other allergies, please ask your server for more information. All dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour etc) are commonly used and we therefore cannot guarantee our dishes will be free from traces of these products. Adults need around 2000 kcal a day. Olives may contain stones. Chicken and fish may contain bones. Please clearly let your server know you want a gluten free, vegetarian or vegan option.

Menu content correct at time of print. September 2024.



BUFFET & BUBBLES MENU

INCLUDING A WELCOME FIZZ RECEPTION FOR GROUPS OF 45+

TO START

BRUSCHETTA |234kcal| (VE) (GO)
Heritage and plum tomatoes paired with red onion and fresh basil, served on toasted ciabatta croutons and drizzled with extra virgin olive oil

CALAMARI FRITTI |197kcal|
Lightly fried calamari, served with lemon aioli and fresh lemon to squeeze

ROCK OYSTERS |96kcal| (GF)
2 maldon rock oysters served with fresh lemon, Tabasco Hot Sauce, and a shallot and Cabernet Sauvignon vinegar dressing

ANTIPASTI PLATTER |1044kcal per person| (GO)
Perfect for two to share; a selection of Italian cured meats,wholle burrata, wild rocket, olives, focaccia and olive oil for dipping

'NDUJA SPICED ARANCINI |306kcal|
Sicilian-style rice balls with spiced 'nduja sausage, coated in crunchy golden breadcrumb, served with sweet red pepper aioli

POLPETTE |327kcal| (GF)
Italian-style pork meatballs with a rich pomodoro sauce

HOUSE BREAD SELECTION |1124kcal| (V)
Home-baked rosemary focaccia, rosemary cracker bread, and ciabatta served with olive oil and balsamic vinegar. Perfect for sharing

MAIN COURSE

PIZZA MARGHERITA |843kcal| (V) (GO)
Mozzarella, fresh tomato and basil

PIZZA PEPPERONI 'NDUJA |1335kcal| (GO)
Ventricina salami, spicy 'nduja, pepperoni, sweet roquito chilli drops, and mozzarella

PIZZA WILD MUSHROOM AND TRUFFLE |900kcal| (V)
Chestnut, wild and piccolo mushrooms with mozzarella, on a dolcelatte and truffle white cream base

AMALFI BURGER |793kcal|
6oz beef patty dressed with baby gem lettuce, crispy prosciutto, ketchup and mayonnaise, with house fries · Upgrade to Cheese Truffle Fries |718kcal|

SIDES

TOMATO SALAD |96kcal| (VE) (GF)
Heritage and plum tomatoes with red onion and basil oil

ROCKET & GRANELLO CHEESE SALAD |86kcal| (V) (GF)
Wild rocket leaves topped with Granello cheese and balsamic dressing

CHEESE TRUFFLE FRIES |718kcal| (V) (GF)
House fries seasoned with Gran Maser cheese and black truffle oil

TO FINISH

TIRAMISU |477kcal| (V)
Layers of coffee liqueur-soaked sponge and mascarpone cream, finished with a cocoa dusting, served with rich coffee syrup

CHOCOLATE BROWNIE |294kcal| (V) (GF)
A warm chocolate brownie with vanilla gelato

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (GO) GLUTEN FREE ON REQUEST (VO) VEGAN ON REQUEST
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Please note that menus might be subject to seasonal changes

READY TO GET
THE PARTY STARTED?

WHETHER YOU'RE LOOKING TO HOLD AN ALL DAY EVENT,
A BREAKFAST MEETING, OR AN EVENING EVENT, OUR EVENTS
TEAM WILL ASSIT YOU FROM START TO FINISH

We are here to curate the perfect Amalfi moments for you and your party. Send us an email to hello@amalfi.co.uk

www.amalfi.co.uk