

# AMALFI TAKEAWAY MENU

Orders 08 82231948, Pre-orders via telephone or email [amalfiadelaide@gmail.com](mailto:amalfiadelaide@gmail.com)

## 1 Litre Take Home Sauces

- Ragu \$25
- Puttanesca \$22
- Napoletana \$18
- Meatballs \$25 (2 x 1Litre w sauce)
- Garlic Bread for 4 \$10

## BREADS

**Garlic Bread \$7.00 (GF available \$7)**

Home-made bread w garlic & virgin olive oil

**Foccacia #1 \$16.50**

Anchovy, fresh tomato & parmesan

**Foccacia #2 \$16.50**

Black olive pesto tomato & basil

**Foccacia #4 \$18.50**

Potato, mozzarella & chilli

## ENTREES

**Minestrone \$14.90**

Our home made vegetable soup

**Melanzane \$14.90**

Ale battered eggplant fritters w sauce & shaved parmesan

**Salt & Pepper Squid**

**Entrée \$23.50 Main \$32.50**

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

**Insalata Caprese \$19.50**

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

## **PIZZE**

**(11 inch GF Pizza bases, add +3 to Large Pizza Price)**

### **Amalfi Special**

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

**Lge \$31.50 Sml \$21.50**

### **Margherita**

Fresh tomato, bocconcini, mozzarella, garlic & basil

**Lge \$27.00 Sml \$17.90**

### **Americano**

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

**Lge \$31.00 Sml \$21.00**

### **Hawaiian**

Ham, cheese, tomato w fresh pineapple

**Lge \$31.00 Sml \$21.00**

### **Capricciosa**

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

**Lge \$31.00 Sml \$21.00**

### **Cardinale**

Bocconcini, tomato, parmesan, basil, mushroom, prosciutto

**Lge \$31.50 Sml \$21.50**

### **Napoletana**

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

**Lge \$29.50 ml \$19.50**

### **Spinaci**

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

**Lge \$31.00 Sml \$21.00**

**Marinara**

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

**Lge \$ 31.50 Sml \$21.50**

**Ortolana**

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

**Lge \$31.00 Sml \$21.00**

**Con Tonno**

Marinated Tuna, Spanish onion, capers & chilli

**Lge \$31.50 Sml \$21.50**

## **PASTA**

**(GF pasta +\$3)**

**Amalfi**

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

**Main \$28.50 Entrée \$24.50**

**Puttanesca**

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

**Main \$26.50 Entrée \$24.00**

**Con Pollo**

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

**Main \$27.50 Entrée \$25.00**

**Calabrese**

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

**Main \$27.50 Entrée \$25.00**

**Amalfitana**

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

**Main \$27.50 Entrée \$25.00**

### **Ragu**

Rigatoni w rich veal chunk tomato sauce

**Main \$27.50 Entrée \$25.00**

### **Marinara**

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

**Main \$32.50 Entrée \$29.50**

### **Zingarella**

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

**Main \$32.50 Entrée \$ 29.50**

### **Amatriciana**

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

**Main \$28.00 Entrée \$25.50**

### **Molluschi**

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

**Main \$30.00 Entrée \$27.50**

### **Spaghetti Con Polpette**

Pork & veal meatballs in a rich tomato sauce.

**Main \$27.00 Entrée \$24.50**

## **Secondo**

### **Monticello**

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

**\$26.50**

### **Cotolette**

Slices of crumbed veal served w tossed salad & patate fritti

**\$32.50**

### **Scaloppine Ai Funghi**

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

**\$32.50**

#### **Saltimbocca Romano**

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

**\$34.00**

#### **Scaloppine Amalfi**

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

**\$34.00**

#### **Bistecca**

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

**\$34.00**

#### **Calzone Rustico**

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

**\$23.50**

#### **Risotto Del Giorno**

Spinach, pancetta & mushroom risotto.

**Main \$27.50 Entrée \$25.00**

#### **Insalata Di Manzo**

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

**\$29.00**

## **Side Dishes**

#### **Hot Chips**

Served with Amalfi herb & salt seasoning

**\$8.50**

#### **Patate**

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

**\$9.50**

### **Verdura**

Selected vegetables roasted and tossed in a basil pesto

**\$14.50**

### **Garden Salad**

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

**Small \$8.50 Large \$15.00**

### **Chilli Oil**

Chilli cooked in extra virgin olive oil

**\$4.50**

**Parmesan** Freshly grated Grano Padano parmesan cheese

### **Cheese**

**\$4.50**

## **TIRAMISU**

Amalfi's famous Tiramisu, served with raspberry coulis (serves 2)

**\$15**