

# Amalfi Cucina & Mercato Downtown Atlanta Announces New Private Dining Room & Event Space Slated to Open in Mid-November

*Downtown Atlanta & Buckhead Locations  
Now Offering New Menu Items*

ATLANTA, GA, UNITED STATES, October 24, 2023 /EINPresswire.com/ -- Amalfi Cucina & Mercato, a traditional Italian restaurant with locations in Downtown Atlanta and Buckhead, has announced the addition of a new private dining and event space slated to open in mid-November in the downtown location. After revitalizing the space and adding a balcony over the entrance that was formerly Saito Sushi, Steak & Cocktails, the exquisite private dining and events space called the Capri Room will seat an estimated 60 people and is themed to reflect the serene waters of the Amalfi Coast and Capri, Italy. The private space will be open just in time to book holiday parties and special event gatherings.



In addition, Amalfi Cucina & Mercato recently announced the addition of new menu selections at both locations. Patrons have come to expect a true Italian experience from the moment they arrive at Amalfi Cucina. The charming dining venues with large semi-circular booths, custom wrought iron chandeliers, Juliet balconies overlooking an Italian-inspired entryway and authentic Italian music will now be adding additional menu items to choose from.

After traveling to Naples and throughout the entire region, owners Stephen de Haan and Greg Grant apprenticed with the Italian Pizzaiolo Maestros at Pizzeria Mattozzi and Pizzeria Da Attilio. Their apprenticeship, along with studying in the Associazione Verace Pizza Napolentana, allowed these savvy entrepreneurs to bring this beautifully executed Italian street food to Atlanta. Amalfi Cucina & Mercato has quickly become a destination for locals and visitors alike.

“We have so many exciting things happening at Amalfi Cucina & Mercato,” said owner Stephen de Haan. “With the beautiful new private dining space opening in November, it’s the perfect location for those special gatherings, small events and holiday parties. And we are thrilled about our new menu options at both locations that include our fresh pasta dishes, imported ingredients and a craft cocktail program that offers a truly authentic Italian culinary experience. We are committed to quality and authenticity as our patrons have come to expect a true fine dining experience at Amalfi Cucina.”

Amalfi Cucina & Mercato’s Culinary Director Robert Haynes recently curated new menu items to include the Eggplant Parmigiana Melanzane, Artichoke Francaise and Cioppino made with Turner New Zealand mussels, shrimp, chopped clams, salmon in a white wine spicy tomato broth served with toasted ciabatta in a blue crock. Also, a new pizza will surely delight diners - the Brickell Shrimp Pizza, created with spiced shrimp, Fior di Latte mozzarella, pecorino Romano, arugula, crispy fried capers, cherry tomatoes and served with a lemon infused olive oil drizzle.

In addition, patrons can still expect their favorite Italian classics like Chicken Parmigiano, Chicken or Veal Marsala and Rigatoni di Napoli as well as shareable appetizers, delicious salads, traditional pastas and original desserts made from fresh quality ingredients from Italy.

Additionally, Amalfi Cucina & Mercato has a full bar selection to include local beers on tap and craft cocktails like The Amalfi Frosé and The Old Fashioned, as well as Sommelier chosen wines from the Tuscany and Piedmont regions in Italy and some great new world wines. The carefully



inside Amalfi Cucina



New Menu Items



cultivated bar menu offers great wines to complement each dish and course and fresh ingredients juiced daily are accompanied by great spirits crafted by their talented bar team.

Known for their Neapolitan-style pizzas, patrons can expect their favorites like the Margherita Carnival, Tartufo e Funghi and their signature, Pizza Amalfi, made with San Marzano sauce, spicy sausage, peppadew peppers, caramelized onion, house made bacon jam and topped with fresh mozzarella. The pizzas begin with the dough made from sourced D.O.P. ingredients. The 00 Flour is from a mill owned by the oldest family producing flour in Naples since 1924. The Dough Room is where the magic happens as it's kept at a perfect humidity to allow the yeast to mature. The process takes 48 hours to reach full maturation for a light and delicious crust for all of the pizzas.

Originating in Naples in the 1600s, the traditional Neapolitan pizzas are 12 inches or less in size, made from simple fresh quality ingredients from the Campania region of Italy and cooked in their 6,000 pound wood-burning brick oven, imported from Italy, at temperatures in excess of 900 degrees in approximately 60 seconds.



Amalfi Cucina & Mercato - Chicken Piccata



Amalfi Cucina & Mercato dining

It's no surprise that their pizzas were named one of the Best Pizzas in America's Biggest Cities by Food Network and the only Georgian member of Association Vera Pizza Napoletana (VPN), a highly-coveted distinction.

In addition, at the Amalfi Cucina & Mercato Buckhead location, patrons can also take home freshly made pasta, homemade sauces, single serve dishes, Italian wines, aged meats and other

imported products from Italy in the Mercato, open daily during regular business hours.

Reservations are available online on their website at [www.AmalfiATL.com](http://www.AmalfiATL.com). To book the Capri Room at Amalfi Cucina Downtown email the Event Director at [Janice@RedPhoneBooth.com](mailto:Janice@RedPhoneBooth.com).

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