

AMICI

NIBBLES

FOCACCIA BASKET 6

Rosemary & Garlic

MEDITERRANEAN OLIVES 6

Green & Black Olives

TOMATO BRUSCHETTA 9

Tomato bruschetta, fresh basil & balsamic glaze

MUSHROOM BRUSCHETTA 10

Sautéed mushroom bruschetta, garlic & parsley

AUBERGINE BRUSCHETTA 10

Baked aubergine bruschetta, garlic, mediterranean herbs & black pepper

SHARING PLATES

FRIED CALAMARI 17

Homemade baby squid with lemon mayo, chilli & lime

PARMIGIANA 10

Fried aubergine balls, tomato sauce & parmesan

ARANCINI 10

Fried rice balls stuffed with beef ragu, tomato sauce & mozzarella

PADRON PEPPERS 9

Salt, pepper & olive oil

FORMAGGIO FRITTO 9

Fried Mozzarella sticks served with homemade chilli jam

ANTIPASTO PLATTER SMALL 15 / LARGE 25

Selection of Cured Italian meats, cheese, crackers & olives

AMICI

MAINS

GRILLED CHICKEN 23

Marinated in spices served with a side of creamy spinach

BEEF TAGLIATA 32

Ribeye with wild rocket, parmesan & balsamic dressing

SEABASS FILLET 28

Sicilian capers, cherry tomatoes & black olives

PORTOBELLO MUSHROOMS 15

On the grill served with focaccia, wild rocket, tomatoes, zucchini & balsamic

TRUFFLE & BURRATA TORTELLONI 22

Stuffed with buratta & served with a parmesan & black truffle sauce

TOMATO GNOCCHI 15

Served in a rich tomato sauce, fresh basil & grated parmesan

MARGHERITA PIZZA 19

Homemade pizza topped with mozzarella, tomato & basil

PENNE PASTA 15

Served in a tomato sauce or green pesto sauce

SIDES

FRIES REGULAR 7 / TRUFFLE 9

MIXED SALAD 9

MIXED SEASONAL VEGETABLES 9

DESSERTS

TIRAMISU 10

AMALFI LEMON SORBET 10

Our menu descriptions do not contain all ingredients.
Please alert staff of any allergies when ordering.
A discretionary 12.5% service charge will be added to your bill.