

# AMICI lunch, pizza - pasta.....£8

Starter £6 / Mains £8

Three courses £18

add Coke +£2.00 / 175ml of wine or beer +£4 / large glass of wine + £5

Starter

## Soup of the Day

## Bruschetta of the Day

## Caesar Salad

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Pizza

## Margherita

mozzarella, fresh basil leaf & extra virgin olive oil

## Napoli

anchovies, olive, tomato & mozzarella

## Diavola

spicy pepperoni & chipotle chilli flakes

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Pasta

## Penne Arrabbiata

enraged pasta - due to the fiery nature of the spicy pepper

## Penne Pesto Genovese

fresh basil, pine nuts, parmigiano reggiano

## Linguine alla Nerano

zucchini, basil, olive oil, parmigiano reggiano cheese

## Pasta Cozze e Pecorino

linguine with mussels & pecorino cheese

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## Desserts

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## Affogato £5

vanilla ice-cream and espresso

## Cake of the Day £7

## Apertivo

**Prosecco** 8 27  
aromas of wild flowers & almonds

**Champagne** 9 34  
fresh and lemony, a nose of brioche

## Cocktails

**Cucumber Elderflower Martini** 8  
gin, elderflower liqueur, fresh muddled cucumbers

**Capri** 8  
prosecco, campari, martini rosso & orange juice

**Negroni** 8  
gin, campari, martini rosso

**Lemonsecco** 8  
prosecco, limoncello

**Caravaggio** 8  
prosecco, aperol, martini rosso

**Bellini** 8  
prosecco, peach juice

**Tickler** 9  
champagne orange, pineapple

**Kir Royal** 9  
champagne, creme de cassis

## Spritz

**White Wine Spritz** 6  
trebbiano with a dash of soda

**Mimosa Spritz** 8  
grand marnier, orange juice, prosecco, soda

**Aperol Spritz** 8  
aperol, prosecco, soda

**Tom Collins** 8  
tanqueray gin, lemon juice, sugar syrup, soda

## Virginis

**Elderflower Spritz** 4  
elderflower, mint, lemon, lime, soda


**Virgin Mojito** 4  
ginger beer, apple juice, muddled limes, fresh mint

## White wine

**Trebbiano** 6 8 20  
citrus & melon to follow onto the palate with a lovely splash of green apple

**Pinot Grigio** 6 8 20  
fresh & vibrant, a light, easy drinking wine

**Caixas Godello** 7 9 23  
delicate yet multi-faceted

 **Pecorino Pescaresi** 7 9 25  
intense nose of citrus fruits  
hints of hawthorn & orange blossom

**Sauvignon Blanc** 7.5 9 26  
fathoms sauvignon blanc, marlborough


**Gavi, La Toledana** 29  
steely minerality. ripe peach & pears with hints of citrus

## Red / Rosé

**Rose** 6 8 22  
fresh, red fruit aromas & flavours. redcurrants, strawberries and raspberries are wrapped up in a smooth, crisp wine.

**Sangiovese** 6 8 19  
crisp cherry, raspberry & ripe tannins & a wave of refreshing acidity on the finish

**Montepulciano d'Abruzzo** 6 8 22  
plum and blackberry fruits

 **Primitivo** 7 9 28  
prunes, dates and figs, with hints of sweet spice

**Barbera d'Alba** 32  
ripe tannin which ensures longevity & balance, offers a perfect foil to the beautifully proportioned freshness & fruit

**Barolo, Natale Verga** 47  
offering a blackberry bouquet, accented with persistent notes of rose rose petal and subtle wood smoke.

## Beer - Cider - Soft

**Birra Moretti** schooner 370ml 4.7

**Nastro Azzurro** 330ml 4

**Cider** 568ml 6

**Sparkling Water** large 4.5

**Coke / Lemonade** 2.5

**San Pellegrino** 3

**Luscombe Organic** 3.5

ginger beer, cranberry crush, apple elderflower, sicilian lemonade