

## PIZZA ROSSA - WITH TOMATO SAUCE

<b>Margherita</b> (v)	9.00
mozzarella, fresh basil leaf, extra virgin olive oil	
<b>Regina Margherita</b>	11.00
burrata, fresh basil, extra virgin olive oil	
<b>Napoli</b>	11.00
mozzarella, anchovies, black olives	
<b>Diavola</b>	11.00
mozzarella, pepperoni, chilli flakes	
<b>Ortolana</b>	12.00
mozzarella, grilled aubergine, zucchini & peppers	
<b>Ragu Bolognese</b>	12.00
mozzarella, beef in tomatoe sauce	
<b>Frutti di Mare</b>	14.00
mozzarella, clams, mussels & prawns	
<b>Calzone classico</b>	11.00
mozzarella, cooked ham, salami milano, ricotta cheese	

## PIZZA BIANCA NO TOMATO SAUCE

<b>Formaggio blue</b>	11.00
peas & fresh cranberry sauce	
<b>Italia</b>	16.00
mozzarella, parma ham, parmesan, rocket	

### WEEKEND TREAT

enjoy your favorite pizza on charcoal dough +0.50

<b>Pizza Carbone</b> (Charcoal)	11.00
VEGAN, dark and delicious: cheese, cherry tomatoes, mediteranean spice home-roasted mixed nuts	

## AMICI LUNCH DEALS

2 courses £13  
3 courses £17

Soup of the day	6.00
Bruschetta of the day	6.00
Salad of the day	6.00
=====	
Pollo milanese	10.00
breaded chicken breast shallow fried in clarified butter & home-cut rustic skin-on chips	
Pizza margherita	7.00
mozzarella, fresh basil leaf & extra virgin olive oil	
Pizza napoli	8.00
anchovies, olive, tomato & mozzarella	
Pizza diavola	8.00
spicy pepperoni & chipotle chilli flakes	
Penne arrabbiata	8.00
enraged pasta - due to the fiery nature of the spicy pepper	
Penne pesto genovese	8.00
fresh basil, pine nuts, parmigiano reggiano	
Linguine alla nerano	8.00
zucchini, basil, olive oil, parmigiano reggiano cheese	
Pasta cozze e pecorino	8.00
linguine with mussels & pecorino cheese	

Add italian sausage to any dishes +£4

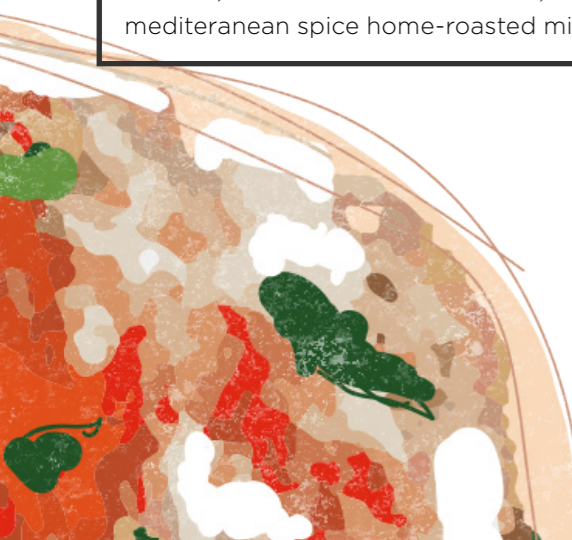
Amici offers a discount for students who hold a valid nus card, also available to NHS staff ID card holders. This is 10% off food and drink for our a la carte menu or a two-course meal & a glass of wine (125ml hw) for £15 from our lunch menu - Sunday to Thursday for t&c visit our website [www.amici-london.com](http://www.amici-london.com)

Our mission is:  
to make amazing food  
Fanatical focus on service  
Give back to our neighbourhood  
Run an efficient, profitable business  
to have FANS, not customers

# Amici

Every day we're making fresh dough, sauces, pesto, croutons, soups & more. We use fresh ingredients selected on quality, never price. we do all this to achieve a goal: to be the freshest, best tasting neighbourhood restaurant. pizza & beyond. Our commitment to quality makes a difference, a difference you can see, and more importantly, a difference you can taste. So sit back, relax & enjoy, it's time to tickle those taste buds.

service applicable to parties of six and more your generosity is a direct reward for our staff who made your experience special. We provide every member of the team with a meal & soft drinks, all our food is fresh, scratch-cooked, with a focus on well-sourced ingredients foods described within menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance please notify member of the team before ordering who will be pleased to discuss your needs with the chef. to reserve your table please contact amici on 020 7735 0302, or e: [amicilondon@gmail.com](mailto:amicilondon@gmail.com)



## WHILST YOU DECIDE

Large green olives (v) bella di cerignola from the region of puglia	3.00
Home spiced mixed nuts (v)	3.00
Selection artisan bread (v) Cold pressed extra virgin olive oil & Modena balsamic	3.95
Garlic pizza bread, fresh rosemary (v) Add mozzarella (v) +1.00 Add tomato and basil (v) +1.00	5.50

### TDH - SET MENU

2 courses 20.00  
3 Courses 24.00

Carrot & ginger veloute (v)

Garlic pizza bread (v)

Mussels Pot

Fresh Gnocchi (v)  
burst cherry tomato sauce,  
topped with creamy burrata

Pork Belly  
mashed potatoes, roasted veg  
& bramley-apples puree

Atlantic Cod  
clams, kale & pea puree

Linguine Frutti di Mare  
mussels, clams & sweet prawn cooked with cherry  
tomatoes, garlic & chilli

or

Any Of Our Authentic Neapolitan Pizzas

Dessert of the day

Affogato

Crème Brûlée

Three Scoops Ice-Creams or Sorbet

(and any side for 3.50)

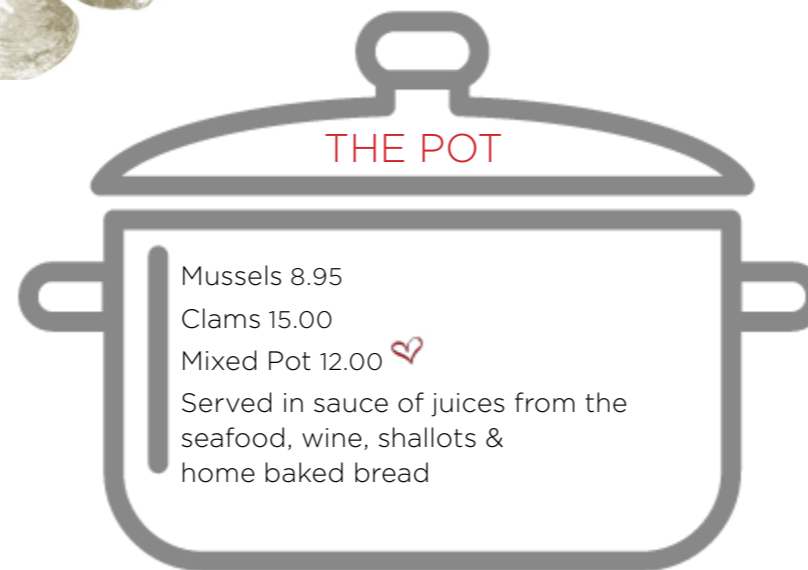


## ANTIPASTO

Carrot & ginger veloute (v) packed full of goodness! served with delicious carrot bread	7.00
Spring Vegetable Salad (v) Garden leaves, peas, tomatoes, carrots, beetroot, black olive tapenade parmesan & melba toast, honey-lemon dressing	s 8.95 m 12.00
Tuna Mousse ♥ Lemon jelly, served with home made grissini	9.00
Burrata (v) cherry tomatoes marinated in garlic and extra virgin olive oil	9.00
Bresaola thin slices of air-dried beef fillet with hazelnuts, ricotta & home baked garlic bread drizzled with extra virgin olive oil, & lemon juice	11.00



*"food is like love...cant be explained... you must taste it"*  
Chef Gennaro



## MAINS



Tempura 17.00  
a platter of fresh assorted seafood & spring vegetables, lightly battered  
& deep fried, it will always include shrimp & squid, often whitebait.  
served with italian spicy sweet-&-sour sauce (agrodolce)

Rib eye steak 22.00  
simply the best steak in town perfectly cooked to your liking. Served  
with home-cut chips & Amici's creamy peppercorn sauce

Duck breast with vanilla mash 16.00  
peas & fresh cranberry sauce

Gnocchi Italian sausage & broccoli 13.00  
plump home made gnocchi & tender broccoli & Italian sausage

♥ Spring vegetable minestrone & sweet pea veloute (v) 11.00  
a great classic of italian cuisine, healthy, delicate. the ideal dish for  
spring time with Italian sausage +4.00

Atlantic Cod 14.00  
pearl haricot beans, tomato concasse on a baby spinach puree

Mezzi paccheri frutti di mare 15.00  
fresh loch fyne mussels, French palourde clams & sweet prawn cooked  
with cherry tomatoes, garlic & chilli

Risotto with fresh clams courgette 15.00  
clams & zucchini, a combination of classic and timeless flavors.

## SIDES

Charred hispi cabbage 5.00  
salted anchovies, topped with crunchy bread crumbs

Mixed salad 4.00

Selection of fresh spring beans 5.00

Home-cut rustic skin-on chips 4.00

potatoe of the day 4.00