



where friends and family meet

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## APERITIVO

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MIMOSA champagne & fresh orange juice - 9.5

RASPBERRY MIMOSA champagne & chambord - 9.5

APEROL SPRITZ prosecco, aperol, club soda - 9

NEGRONI gin, campari, martini rosso - 9

CARROT & GINGER SOUP (v) - 7

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## START

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BRUSCHETTA, San Marzano, cherry tomato (ve) - 6

GARLIC BREAD, fresh rosemary (ve) - 5.5 + CHEESE (V) - 6.5

♥ TONNO CON GEL AL LIMONE tuna with lemon jelly - 9

BRESAOLA air-dried beef fillet, hazelnuts, ricotta - s 11/L 17

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## PASTA

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♥ GNOCCHI ITALIAN SAUSAGE & BROCCOLI - s 9/L 13

LINGUINE FRUTTI DI MARE (seafood) - s 9/L 14

RISOTTO fresh clams courgette - s 9/L 14

CRAB LINGUINE cherry tomatoes & Chilli - s 11/L 16

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## LAND

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♥ PORK BELLY mashed potatoes, roasted veg - 15

DUCK BREAST vanilla mash, peas, cranberry sauce - 16

LAMB CHOPS pink fir potatoes, mint sauce - 16

RIB EYE STEAK chips & Peppercorn sauce - 22

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## SHARE

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LARGE GREEN OLIVES (v) - 3

HOME SPICED MIXED NUTS (ve) - 2.5

SELECTION ARTISAN BREAD (v) - 4

MUSHROOM & TRUFFLE ARANCINI (v) - 4

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## SOUP & SALAD

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CARROT & GINGER SOUP (v) - 7

BURRATA garlic marinated cherry tomatoes (v) - 9.5

SPRING VEGETABLE SALAD (ve) - s 8.95/L 12

♥ MIX VEG MINISTRONE with sweet pea veloute (ve) - 11

CRAB, CHILLI & PINK GRAPEFRUIT SALAD - s 11 /L 16

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## SEA

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♥ TEMPURA Seafood & Garden Vegetables - s 12/L 17

ATLANTIC COD - white beans, tomato concasse - 14

MUSSELS POT - s 9.5/L 15 - CLAMS POT - s 11/L 17

FISH OF THE DAY (please see the board)

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## SIDES

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CHARRED HISPI anchovies, bread crumbs - 4

MIXED SALAD (ve) - 4 FRESH SPRING BEANS (ve) - 4

HOME-CUT RUSTIC SKIN-ON CHIPS OR MASH (ve) - 4

ITALIAN SAUSAGE add to any item - 4

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## SET MENU

two courses - 21 / three Courses - 25

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### STARTER

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CARROT & GINGER VELOUTE (v)

GARLIC BREAD (v)

MUSSELS POT

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### MAIN

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Fresh Gnocchi (v)  
burst cherry tomato, 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, garlic & chilli

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### DESSERT

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AFFOGATO

CRÈME BRÛLÉE

DESSERT OF THE DAY



**OUR MISSION**  
 To make amazing food  
 Fanatical focus on service  
 Give back to our neighbourhood  
 Run an efficient, profitable business  
 To have Fans, Not Customers

## PIZZAS

In Amici pizza-making is a simple affair. The dough is hand stretched and spun to the perfect thickness, then topped with freshly made tomato sauce and mozzarella. Then it's baked for around 3 minutes in a stone base pizza oven at a temperature of approximately 400 degrees celsius. Conventional ovens simply don't get hot enough to achieve that perfect thin, crispy, slightly charred base. Finally, it's served in a relaxed family atmosphere, always surrounded with laughter and fun. (we have Vegen Cheese)

## ROSSA

**MARGHERITA (v) - 9**  
 fior di latte, fresh basil leaf, extra virgin olive oil

**REGINA MARGHERITA (v) - 11**  
 burrata, fresh basil, extra virgin olive oil

**NAPOLI - 11**  
 fior di latte, anchovies, black olives

**DIAVOLA - 11**  
 fior di latte, pepperoni, chilli flakes

**PROSCIUTTO & FUNGHI - 11**  
 fior di latte, ham & mushroom

**ORTOLANA - 12**  
 fior di latte, grilled aubergine, zucchini, peppers & mushrooms

**RAGU BOLOGNESE - 12**  
 fior di latte, beef in tomatoe sauce

**FRUTTI DI MARE - 14**  
 fior di latte, clams, mussels & prawns

**SPICY MEAT LOVER - 16**  
 fior di latte, beef, pepperoni & jalapeno chilli

**CALZONE CLASSICO - 11**  
 fior di latte, ham, salami milano & ricotta cheese

## BIANCA

**FORMAGGIO BLUE - 12**  
 fior di latte, gorgonzola, rocket, walnuts

**QUATTRO FORMAGGI - 12**  
 fior di latte, gorgonzola, parmesan, ricotta cheese

**ITALIA - 16**  
 fior di latte, San Daniele parma ham, parmesan, rocket

**FUNGHI E CREMA DI TARTUFO - 16**  
 porcini, enhanced in a delicate but notable way with summer truffle.

## CATERING

WHETHER IT'S AN INTIMATE DINNER, PRODUCT LAUNCH, PRESS DAY, WEDDING, MILESTONE CELEBRATION OR THEMED PARTY YOU'RE PLANNING ON PULLING TOGETHER, THE TEAM BEHIND AMICI HAS BIG IDEAS WHEN IT COMES TO CATERING. AS WELL AS CREATING SHARING BOARDS BRIMMING WITH BOLD AND COLOURFUL FLAVOURS, CANAPÉS TO MATCH A BRAND OR THEME, OR TRADITIONAL THREE-COURSE DINNERS, THE TEAM CAN PROVIDE A SEASONAL WINE LIST AND COMPREHENSIVE COCKTAIL MENU.

## HOME DINING

WHAT BETTER WAY TO CELEBRATE A SPECIAL OCCASION THAN TO HAVE A FINE DINING EXPERIENCE IN THE COMFORT OF YOUR OWN HOME OR RENTED ACCOMMODATION. AMICI CATERING AND THE TEAM ARE PROUD TO OFFER A FINE DINING EXPERIENCE IN THE PRIVACY OF YOUR OWN HOME. PROVIDING ALL THE TRIMMINGS OF A TOP CLASS RESTAURANT. bespoke menu planner email: [amicilondon@gmail.com](mailto:amicilondon@gmail.com)

## NOTES

s = small / L = large portion (v) vegetarian (ve) vegan (gf) gluten free pasta available

A discretionary service charge of 12.5% will be added to your bill as a direct reward for the staff who made your experience special. Please note that all our food is prepared and cooked fresh on premises. If you are in a hurry, have any allergies or queries please bring it to our attention and we will do our utmost to accommodate you. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones. All prices include 20% VAT. All wines can be served in 125ml measures on request.



@amicilondon



amici.italian.restaurant



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