

PIZZA ROSSA tomato sauce, fior di latte, fresh basil & EVO Oil

Margherita fit for a Queen 7

Regina Margherita creamy burrata cheese 11

Napoli anchovies, black olives 11

Diavola salami piccante & chilli flakes 11

Ham & Mushroom when it comes to comfort food this one is it for me 11

Capricciosa ham, mushroom & artichoke, black olives 12

Di Capra goat cheese, red peppers & onions 12

Ragu Bolognese our famous bolognese ragu on a pizza 13

Ortolana aubergine, zucchini, peppers & mushroom 12

Ceci fresh broccoli, spicy chickpeas, red onion & red peppers 12

Spicy Meat Lover beef, ham, pepperoni & jalapeno chill 14

Burratina creamy burrata, San Daniele parma ham, wild rocket 14

Frutti di Mare clams, mussels & prawns 14

Calzone Classico ham, salami milano, ricotta cheese 11

Brunch CalPizza "Half pizza half calzone" Italian sausage, tomatoes, mushroom egg & bacon, ham, salami milano, ricotta cheese 14

PIZZA BIANCA fior di latte, fresh basil & EVO Oil

Formaggio Blue gorgonzola, rocket & walnuts 12

Quattro Formaggi gorgonzola, parmesan, ricotta cheese 12

Italia San Daniele parma ham, parmesan, rocket 16

Funghi e Crema di Tartufo porcini, enhanced with summer truffle 16

Carattera friarielli, Italian sausage, it's a classic 14

EXTRAS

black olives, mushrooms, chickpeas, red onion, jalapeno, ricotta cheese, capers, 0.5

fior di latte cheese, goat cheese gorgonzola cheese, parmesan cheese, pepperoni, cooked ham, salami milano, anchovies, aubergine, zucchini, broccoli, walnuts, egg 1.5

artichoke, rocket, clams, mussels, friarielli, cherry tomato 1.95

burrata cheese, bolognese, San Daniele parma ham, two king prawns, porcini mushrooms, Italian sausage, mix grilled veg 2.50



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where friends and family meet

LUNCH OFFER

11:30 TO 15:00 TUE TO FRIDAY

Any Pasta 6

Linguine Zucchini

Linguine Mussels & Pecorino

Penne Arrabbiata

Penne Pesto

Any Pizza 7

Pizza Margherita

Pizza Napoli

Pizza Diavola

Pizza Ham & Mushroom

Calzone Classico

Burger Specials

9 with chips 12

each week we will bringing you a new and exciting creation from our kitchens please ask

APERITIVO

Mimosa champagne & fresh orange juice - 8.5 / Raspberry Mimosa champagne & chambord - 8.5

Aperol Spritz prosecco, aperol, club soda - 8.5 / Negroni gin, campari, martini rosso - 8.5

FOR THE TABLE TO SHARE

Large Green Olives (v) - 4

Home Spiced Mixed Nuts (ve) - 3

Selection Artisan Bread (v) - 4

Mushroom & Truffle Arancini (v) - 4



Garlic Bread, fresh rosemary (ve) - 5.5 + cheese (v) - 6.5

service: your generosity is a direct reward for our team who have made your experience extra special.

if you have a food allergy, intolerance or sensitivity, please let your server know before you order. they will be able to suggest the best dishes for youour dishes are prepared in areas where allergenic ingredients are present. we cannot guarantee our dishes are 100% free of these ingredients there are occasions in which our recipes change. it is always best to check with your server. visit our website www.amici-london.com for more information (v) vegetarian (vg) vegan (gf) gluten free.

AMICI SET MENU

Starter & Main - 14

Three Courses - 17

served Tuesday to Thursday all day & Sunday evening

STARTER

Soup of the Day please ask (V)

Bruschetta Cherry Tomatoes with homebaked bread (V)

Charcuterie Board

MAIN

Pizza Margherita (V)

Pizza Diavola salami piccante & chilli flakes

Pizza Ham & Mushrooms

Spaghetti Positano slow cooked cherry tomatoes, fresh basil & parmesan (V)

Linguine Cozze mussels & pecorino cheese

Penne Pesto tossed with, sweet cherry tomatoes & incredible fresh basil pesto

Saffron Marinated Chicken warm chickpea stew

Warm Chickpea Stew with mix leaves & roasted red & chilli peppers (ve)

DESSERTS

Three Scoops Of Ice Cream chocolate, vanilla, strawberry

Affogato a scoop of vanilla ice cream "drowned" in espresso

Autumn Eton Mess meringue, chantilly cream, fresh winter fruits

SIDES

add to any dish - grilled chicken - 6 / salmon fillet - 8 / italian sausage - 4 / hallumi - 4

"Friarielli" spicy Neapolitan broccoli in virgin olive oil - 4 / Trio of Broccoli, tender steam, Italian Rapini & English - 5

Carrots & Parsnips Butter & Thyme - 4 / Sauteed Kale & Red Onion in butter - 4 / Rustic Skin-On Chips - 4

Mixed Salad - 4 / Lentils Stew - 4 / Chickpea Stew - 4

À LA CARTE

STARTERS

Soup of the Day the perfect dish to warm you up on a chilly winter Day (V) 7

Honey Glazed Duck Breast Salad pear, endive & walnut, full of flavour & texture 9

♥ Stewed Octopus "Polpi in Umido" absolutely delicious dish 11

Antipasto Misto italian cured meat & cheese, arancini, olives & tomato bruschetta, you'll be in for a treat! ^{for 1} 9 ^{for 2} 17

PASTA & RISOTTO

Linguine Italian Sausage, Tomatos & Burrata Cheese incredible pasta dish 11 16

Linguine Positano slow cooked cherry tomatoes, fresh basil & parmesan "probably the best pasta ever" (V) 9 13

♥ Tagliatelle Barolo Wild Boar Ragu full of flavors & tradition in every single bite 10 15

Linguine Crab cherry tomatoes & chilli, just delicious 10 15

Linguine Frutti Di Mare fresh clams, mussels, prawns, tomatoes, a touch of chilli, garlic & e.v. olive oil 11 16

Risotto Forest Mushroom wild mushrooms, porcini & parmesan (V) 10 15

FISH

Atlantic Cod carrots & parsnip, lemon beurre blanc sauce 14

♥ Pan Seared Scottish Salmon beetroot, sautéed kale, slivered almonds & potato croquette 16

Seafood Stew fish of the day, clams, mussels, prawns, tomatoes, a touch of chilli 16

MEAT

Burger Specials each week we will bringing you a new and exciting creation from our kitchens please ask 12

♥ Pork Belly butternut squash purée & homemade spiced onion rings 15

Rib Eye Steak skin on chips add Amici's peppercorn sauce +1.00 22

VEGAN WARM WINTER SALADS

♥ Warm Chickpea Stew with mix leaves & roasted red & chilli peppers (ve) 11

Honeyed Rosted Parsnips, Carrots, "Friarielli" spicy Neapolitan broccoli & roasted spicy mix nuts (ve) 11

Lentils with Trio of Broccoli, tender steam, Italian Rapini & English, celery & red onions 11

