

AT AMICI RESTAURANT, IVAN, IVONE, AND OUR ENTIRE TEAM TAKE ALLERGENS VERY SERIOUSLY.
IF YOU'D LIKE TO VIEW OUR FULL ALLERGEN AND INTOLERANCE MENU,
PLEASE DON'T HESITATE TO ASK OR SIMPLY SCAN THE QR CODE PROVIDED.

WHEN PLACING YOUR ORDER, KINDLY INFORM OUR TEAM OF ANY SPECIFIC DIETARY REQUIREMENTS OR REQUESTS
SO WE CAN ACCOMMODATE YOU SAFELY. THANK YOU FOR HELPING US ENSURE A GREAT DINING EXPERIENCE FOR EVERYONE.



QR CODE FOR ALLERGENS

NIBBLES TO SHARE

V TAGLIERE DI PANE £7
Ciabatta bread with dips
(GLUTEN & DAIRY FREE AVAILABLE ON REQUEST)

V PANE CON BURRO £6
Ciabatta bread with butter
(GLUTEN & DAIRY FREE AVAILABLE ON REQUEST)

Ve Gf MISTO DI OLIVE £6
Our selection of mixed marinated
olives in a house vinaigrette

V Df FOCACCINA CON OLIO £5
Hand stretched focaccia with rosemary,
sea salt and olive oil

V PANE CON AGLIO E FORMAGGIO £7
Hand stretched pizza with roasted garlic,
mozzarella and selection of fresh herbs

V HALLOUMI FRIES £8.50
With a sweet chilli mayo
(GLUTEN FREE AVAILABLE ON REQUEST)

BRUSCHETTE

(ALL OF OUR BRUSCHETTAS CAN BE GLUTEN & DAIRY FREE ON REQUEST)
(OUR BASIL PESTO IS SUITABLE FOR VEGETARIANS AND CONTAINS NO ANIMAL RENNET)

V CLASSICA £6
Seasoned diced tomatoes on
garlic infused toasted bread

V PESTO GENOVESE £6.50
Seasoned diced tomatoes on garlic infused
toasted bread with a basil pesto

V MELANZANE GRIGLIATE £7.50
Burrata mozzarella with grilled aubergines infused with
garlic oil and fresh aromatic herbs served on toasted bread

V TRE COLORI £7.50
Creamy ricotta cheese with sun blush tomatoes
and basil pesto on garlic infused toasted bread

FUNGHI SELVATICI £8
Mixed sautéed wild mushrooms with a garlic butter,
aromatic herbs and a parmesan truffle cream

MANZO £8.50
Slow cooked beef, melted Gorgonzola on garlic
infused toasted bread with rocket, honey
mustard dressing & Parmesan shavings

SHARING PLATTERS

(GLUTEN FREE & DAIRY FREE AVAILABLE ON REQUEST)

FRITTO MISTO
A medley of fresh fried seafood in a light batter,
with salad garnish, assorted dips & lemon
£17 (SERVES 1-2) OR £30 (SERVES 2-4)

ANTIPASTO ITALIANO
Italian cured meats, cheeses, Mediterranean
vegetables, olives and toasted Italian bread
£15 (SERVES 1-2) OR £25 (SERVES 2-4)

WE MAY ADD AN OPTIONAL 10% SERVICE CHARGE TO YOUR BILL.
THIS GOES DIRECTLY TO OUR AMAZING TEAM WHO WORK HARD EVERY DAY TO MAKE YOUR EXPERIENCE SPECIAL.
IF YOU'D PREFER US TO REMOVE IT, JUST LET US KNOW—IT'S ABSOLUTELY NO TROUBLE!

COLD STARTERS

INSALATA CON GAMBERONI (GLUTEN & DAIRY FREE AVAILABLE ON REQUEST) £13

Flambéed King prawns in Italian brandy, tossed with zesty lemon juice and garlic butter. Served atop a fresh mixed salad, drizzled with a spicy mayonnaise dressing, and accompanied by toasted ciabatta bread for the perfect crunch

V BURRATA MOZZARELLA (GLUTEN FREE AVAILABLE ON REQUEST) £12

Luxuriously soft burrata mozzarella paired with sweet sun-blush tomatoes, peppery rocket, and tender artichokes. Finished with a drizzle of aged balsamic and extra virgin olive oil, served nestled on toasted bread

CARPACCIO DI MANZO (GLUTEN & DAIRY FREE AVAILABLE ON REQUEST) £16

Ultra-thin marinated fillet of beef, topped with rich truffle-infused ricotta, peppery rocket, and robust Grana Padano shavings. Paired with crisp toasted bread to complement the intense, harmonious flavours

SEAFOOD STARTERS

COZZE FRANCESE (GLUTEN & DAIRY FREE AVAILABLE ON REQUEST) £13

A classic French-inspired dish—fresh mussels steamed in white wine with sweet onions and roasted garlic, finished in a light cream sauce with fresh parsley. Served with toasted bread to savour every last drop

COZZE DEL NONNO (GLUTEN FREE AVAILABLE ON REQUEST) £13

This is my dad's favorite dish—fresh mussels simmered in a rich tomato and garlic herb sauce, served with toasted Italian bread. Craving a spicy twist? Just ask!

CALAMARI FRITTI (GLUTEN FREE AVAILABLE ON REQUEST) £9

Crispy breaded squid tossed with fresh chillies and spring onions, served with a zesty sweet and spicy salsa dip, a crisp salad garnish, and a wedge of lemon to brighten every bite

GAMBERONI PICCANTE (GLUTEN FREE AVAILABLE ON REQUEST) £11

Delicately peeled King prawns infused with spicy Calabrian 'Nduja, gently simmered in a rich tomato sauce. Served with toasted bread to perfectly complement the vibrant and depth of flavours

HOT STARTERS

ARANCINI SICILIANI (GLUTEN & DAIRY FREE AVAILABLE ON REQUEST) £9

Our classic Sicilian arancini—crispy breaded rice balls filled with slow-cooked beef ragù Bolognese, cheese, and peas. Served with a vibrant tomato sauce, fresh rocket, and delicate Parmesan shavings

Gf POLPETTINE... £10

Inspired by late Nonna Antonietta, five tender beef and pork meatballs infused with parsley and Grana Padano cheese, simmered in a rustic tomato sauce. Topped with melted mozzarella and fresh basil

V Gf INSALATA CON CAPRA... £9

A signature favorite—velvety goat's cheese paired with honey and fig jam, complimented by toasted pecans and tender rocket leaves. Finished with a delicate creamy mustard dressing

MOST OF OUR PASTA DISHES CONTAIN ITALIAN HARD CHEESES WITH A TRACE OF ANIMAL RENNET.
IF YOU WOULD PREFER YOUR DISH WITH A RENNET FREE ALTERNATIVE CHEESE, PLEASE LET US KNOW WHEN PLACING YOUR ORDER

**** THE MAJORITY OF OUR PASTA AND RISOTTO DISHES CAN BE MADE GLUTEN FREE, PLEASE JUST ASK ****

TRADITIONAL PASTA

SPAGHETTI ALLA CARBONARA £16

Italian guanciale, eggs, Pecorino Romano & Parmigiano Reggiano cheese with lots of fresh cracked black pepper! (Add chicken £2.50)

CASARECCE CON RAGÙ £16

Rich ragù with slow cooked meats in a tomato sauce, with casarecce pasta (twists), fresh basil and Parmigiano Reggiano shavings

LASAGNA AMICI £17

Beef & pork ragù Bolognese layered with tomato sauce, Italian cheeses & fresh basil served with garlic ciabatta

❶ CANNELLONI CON SPINACI £16

Large pasta tubes with spinach & ricotta, gran moravia cheese (no animal rennet) with a creamy tomato & cheese sauce

SPECIALITY PASTAS & RISOTTO

**** THE MAJORITY OF OUR PASTA AND RISOTTO DISHES CAN BE MADE GLUTEN FREE, PLEASE JUST ASK ****

(GLUTEN FREE PASTA AVAILABLE ON REQUEST + £0.45P)

SPAGHETTI AI FRUTTI DI MARE 'AL CARTOCCIO' £22.50

Fresh seafood sautéed to perfection, tossed with spaghetti in a silky roasted cherry tomato sauce, brightened with fresh herbs, garlic, and a touch of cream. Served foil-wrapped to lock in all the coastal and Mediterranean flavours.

(WANT IT SPICY, JUST ASK!)

PASTA CON POLPETTINE GRATINATO AL FORNO £18

Rustic baked rigatoni smothered with slow-cooked meatballs made from a hearty mix of beef and pork, seasoned with fresh herbs and Grana Padano. All nestled in a rich, smoky tomato and basil sauce spiced up with Calabrian Nduja, then topped with a golden, bubbling cheese crust

ORECCHIETTE ALLA PUGLIESE CON CIME DI RAPA £17.50

Inspired by Apulian cuisine, our rendition of this classic features small ear shaped pasta with sautéed fresh Italian sausage, authentic guanciale combined with vibrant broccoli rabe and roasted garlic. Finished with a splash of white wine, a sprinkle of Grana Padano, and a gentle hint of chili for the perfect touch of heat

SPAGHETTI ALLA NERANO CON GAMBERONI £20

Inspired by Stanley Tucci, succulent peeled King prawns sautéed in garlic butter, served atop a silky courgette cream sauce. Garnished with fried courgette slices, fresh fragrant basil, and toasted pine nuts for a delightful crunch

RAVIOLI CON ASTICE E GAMBERONI SALTATI £20

Delicate lobster and ricotta ravioli, crowned with flambéed King prawns, nestled in a rich roasted cherry tomato sauce. Finished with velvety burrata mozzarella, peppery fresh rocket, and delicate Parmesan shavings

(GLUTEN FREE NOT AVAILABLE)

RISOTTO AI FRUTTI DI MARE £21.50

A rich and elegant risotto featuring a selection of premium seafood, gently simmered in white wine and infused with sautéed garlic, spring onions, and aromatic herbs. Finished with a touch of lemon and a sprinkle of flat leaf parsley

RISOTTO CON ZUCCA E POLLO £20

A light, creamy risotto with tender chicken and sweet roasted butternut squash, delicately infused with fresh sage. Topped with crumbled goat's cheese and caramelised pecans for a vibrant mix of flavour and texture

PASTA ALLA ZOZZONA £18.50

Fresh Italian sausage and tender guanciale simmered in a rich tomato sauce, gently folded with egg, Pecorino Romano and pasta tubes. A touch of cracked black pepper adds bold Roman flavour in every bite

(GLUTEN FREE PASTA AVAILABLE ON REQUEST + £0.45P)

CLASSIC PIZZA

(DAIRY FREE MOZZARELLA AVAILABLE ON REQUEST + £0.45P)

❶ PIZZA MARGHERITA £16

A true Italian classic: hand-stretched dough topped with rich tomato sauce, creamy mozzarella, Grana Padano cheese, and fragrant fresh basil. Simple, timeless, and full of flavour

PEPPERONI £18

A classic Italian pizza—fresh tomato and mozzarella topped with traditional Italian pepperoni, delivering simple, authentic flavour every time.

HAWAIANA £17.50

The world's most controversial pizza—sweet pineapple and savoury ham over tomato and mozzarella, with a creamy twist of soft cheese. Love it or debate it, this Canadian-born classic never fails to spark conversation

DIAVOLA £17.50

Our fiercest pizza yet—Italian pepperoni layered over tomato and mozzarella, topped with fiery fresh chillies and finished with Grana Padano cheese for a bold, spicy kick that's not for the faint-hearted

CAPRICCIOSA £19.50

One of Italy's most beloved pizzas—Capricciosa brings together tomato and mozzarella with savoury ham, earthy mushrooms, black olives, and roasted artichokes for a beautifully balanced and timeless flavour

CALZONE (FOLDED) PIZZA

(DAIRY FREE MOZZARELLA AVAILABLE ON REQUEST + £0.45P)

CALZONE AMICI

£20

Our popular pizza pie filled with tomato sauce, mozzarella and ricotta, cracked black pepper, tender spinach, ham, mushrooms, spicy pepperoni, and a drizzle of fragrant garlic oil

CALZONE CON MAIALE

£20

Slow-cooked belly pork meets classic pizza pie — tomato, mozzarella and a smokey BBQ sauce with a kick of chilli flakes, roasted mixed peppers, red onions, and fragrant fresh rosemary

SPECIALITY PIZZA

(DAIRY FREE MOZZARELLA AVAILABLE ON REQUEST + £0.45P)

CALABRESE £19

A bold southern Italian classic—tomato and mozzarella topped with fiery 'Nduja sausage, Spianata Calabrese salami, and sweet roasted red onions for a perfect balance of heat and richness

FESTA DI CARNE £21

A feast for serious meat lovers. Tomato and mozzarella topped with ham, Tuscan sausage, and a trio of cured meats: mortadella, salami, and Spianata Calabrese

CAMPAGNA £19

Our Pizza Campagna—honouring the flavours of my family region. A rustic combination of tomato, mozzarella, spicy pepperoni, Tuscan sausage, ham, and earthy mushrooms. A true taste of home, straight from the heart of Italy

PEPPERONI DOLCE £20

A fiery-sweet fusion originally inspired by Brazil and then made popular in the USA—Italian pepperoni layered over tomato and mozzarella, finished with bold Pecorino Romano cheese and a drizzle of hot honey for that perfect sweet-heat kick.

MAIN COURSE

ROLLATINI DI POLLO

£21

Chicken breast stuffed with sautéed spinach, speck (lightly smoked cured ham) and ricotta cheese, served with a tomato & cheese sauce, fresh vegetables and Parmentier potatoes

PANCIA DI MAIALE

£22

Roasted boneless belly of pork with an apple & cider jus, served with creamy garlic & cheese dauphinoise potatoes and medley of vegetables

ARROSTO DI SALMONE

£22.50

Fresh roasted salmon with a butternut squash sauce, King prawns with butter, lemon and garlic served with mixed seasonal vegetables

POLLO FUNGHI

£22

Chicken escalopes with wild mushrooms, flambéed in Italian brandy infused with a rosemary cream sauce served with Parmentier potatoes & vegetables

GRILL

FILETTO AL PEPE VERDE £36

Succulent fillet steak, (medium rare for maximum tenderness), finished with a silky brandy, mustard and crushed peppercorn sauce. Paired with golden-crisp onion rings and blistered cherry tomatoes on the vine

FILETTO CON BURRO DI TARTUFO £37

Fillet steak, (cooked medium rare) infused with decadent truffle pâté and garlic butter. Served with crisp golden onion rings and slow-roasted cherry tomatoes on the vine

FILETTO ALLA PIZZAIOLA £35

An Italian classic inspired by mamma's kitchen — tender slices of fillet steak gently simmered in a rustic tomato sauce, infused with oregano, mixed olives, and fragrant herbs. Full of warmth, depth, and tradition.

FILETTO CON FUNGHI £37

Fillet steak, (cooked medium rare) and glazed with garlic butter, served with a creamy medley of wild mushrooms. Finished with crisp breaded onion rings and sweet roasted cherry tomatoes on the vine

COSTOLETTE DI AGNELLO £25

Succulent lamb chops, marinated in garlic and fragrant herbs, grilled to perfection and finished with a rich tomato, red wine and balsamic reduction. Served with Parmentier potatoes, buttered seasonal vegetables, and a mint sauce on the side.

POLLO ALLA CACCIATORA £21.50

A timeless Italian favourite —char-grilled chicken braised in a rich, rustic tomato sauce with sweet diced mixed peppers, red onions, and briny olives. Served alongside seasonal vegetables and Parmentier potatoes

SIDES

🍷 SKINNY FRIES

£4

🍷🍴 FRESH VEGETABLES

£6

🍷 STEAK CUT FRIES

£4

🍷🍴 LARGE MIXED SALAD

£5.50

🍷 TRUFFLE & PARMESAN FRIES

£6

🍷🍴 SMALL MIXED SALAD

£4.75

🍷🍴 PARMENTIER POTATOES

£5

🍷 HALLOUMI FRIES

£8.50

Add a Truffle Cream Sauce + £1.45

Sweet Chilli Mayo