

♥ AMICI SIGNATURE & CUSTOMER FAVOURITES - FROM OUR FAMILY TO YOURS.
THESE ARE THE DISHES THAT TELL OUR STORY —CHERISHED FAMILY RECIPES, AUTHENTIC ITALIAN CLASSICS.
ALL CAREFULLY SELECTED BY IVAN, IVONE, ISABELLA AND OUR FABULOUS TEAM.



ALLERGEN QR CODE

== NIBBLES ==

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

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

V HALLOUMI FRIES £9
Served with hot honey
(GLUTEN FREE AVAILABLE ON REQUEST)

V COURGETTE FRIES £8
Served with a roasted garlic aioli

V PIZZA CON MOZZARELLA £7
Hand-stretched dough with garlic confit,
mozzarella and fresh herbs
(DAIRY FREE AVAILABLE ON REQUEST)

Ve PIZZA CON OLIO £6
Hand-stretched dough with rosemary,
sea salt and olive oil

== BRUSCHETTE ==

(ALL CAN BE GLUTEN & DAIRY FREE ON REQUEST)

V BRUSCHETTA CLASSICA £6
Seasoned diced tomatoes on garlic infused
toasted bread (Pronounced Broo-Skett-Ah)
(Add basil pesto £0.50p)

♥ **PROSCIUTTO CRUDO** £8.50
Creamy burrata, sun-blushed tomatoes and
Parma ham finished with fig jam

FUNGHI SELVATICI £8.25
Sautéed wild and cultivated mushrooms with
garlic butter, aromatic herbs and Parmesan
truffle cream on toasted bread

BRUSCHETTA CON MANZO £9.50
Slow cooked fillet of beef, melted gorgonzola,
rocket, caramelised onions and Grana Padano
shavings topped with a honey mustard dressing

== PLATTERS ==

(GLUTEN FREE & DAIRY FREE AVAILABLE ON REQUEST)

♥ **FRITTO MISTO**
£20 (SERVES 1-2) OR £30 (SERVES 3-4)

A medley of lightly fried seafood
in a crisp batter, served with salad
garnish, lemon and assorted dips

♥ **ANTIPASTO CLASSICA**
£18 (SERVES 1-2) OR £25 (SERVES 3-4)

A generous selection of Italian cured
meats, cheeses, grilled vegetables,
olives and toasted Italian bread

WE 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 ==

Gf V BURRATA MEDITERRANEA £10

Creamy Italian burrata served with marinated sun-blushed tomatoes, basil pesto, peppery rocket, toasted pine nuts and aged balsamic glaze
(Add toasted bread or toasted gluten-free bread £2 • Add Parma ham £3)

Gf CARPACCIO DI MANZO £12

Thinly sliced British fillet of beef, whipped ricotta, capers, toasted pine nuts, peppery rocket slices of roasted garlic, dressed with a balsamic reduction, topped with Grana Padano shavings
(Add toasted bread or toasted gluten-free bread £2)
(DAIRY FREE AVAILABLE ON REQUEST)

PATÉ DI FEGATO £9

Smooth chicken liver paté infused with fresh rosemary, served with toasted bread, caramelised red onion chutney, pickled onions and gherkins, butter and a dressed mixed leaf salad
(GLUTEN FREE AVAILABLE ON REQUEST)

== SEAFOOD STARTERS ==

♥ COZZE AMICI £14 (SEASONAL)

Fresh live mussels sautéed with garlic, white wine and parsley.
Choose from our garlic cream sauce or rustic tomato sauce (Nonno Antonio's favourite)
(Add slices of garlic bread or toasted gluten-free bread £2 • Add fresh chillies £0.75)
(GLUTEN & DAIRY FREE AVAILABLE ON REQUEST)

CALAMARI FRITTI £9

Our crispy panko-coated squid served with our roasted garlic aioli dip, salad garnish and lemon
(GLUTEN & DAIRY FREE AVAILABLE ON REQUEST)

Gf GAMBERONI AGLIO £10

Large King prawns gently poached in olive oil with garlic, butter and fresh parsley
(Add tomato sauce £1 • Add fresh chillies £0.75)
(Add toasted bread or toasted gluten-free bread £2)
(DAIRY FREE AVAILABLE ON REQUEST)

== HOT STARTERS ==

ARANCINI SICILIANI £9

Traditional Sicilian arancini— crispy breaded rice balls filled with slow-cooked ragù Bolognese, cheese, and peas. Served with a vibrant tomato sauce, fresh rocket, and delicate Parmesan shavings
(GLUTEN FREE AVAILABLE ON REQUEST)

♥ Gf POLPETTE DELLA CASA £10

Inspired by Isabella's late Nonna Antonietta, our family recipe features five tender beef and pork meatballs infused with parsley and Grana Padano, simmered in a rustic tomato sauce and topped with melted mozzarella and fresh basil
(Add slices of garlic bread £2 • Add fresh chillies £0.75)

V Gf INSALATA CON CAPRA £9

Roasted goat's cheese with mixed salad, aged balsamic dressing, toasted pecans and fig jam

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

== CLASSIC PASTA ==

TAGLIATELLE RAGÙ BOLOGNESE £18
Our slow-simmered beef and pork ragù Bolognese,
served with pasta ribbons, fresh basil and aged
Parmigiano Reggiano
(GLUTEN & DAIRY FREE AVAILABLE)

♥ **SPAGHETTI ALLA CARBONARA** £18
🇮🇹 Roman classic with crispy guanciale, local free-
range eggs, Pecorino Romano and Parmigiano Reggiano,
finished with plenty of freshly cracked black pepper
(Add grilled chicken breast £4)
(GLUTEN FREE AVAILABLE)

♥ **LASAGNA AMICI** £18
Our own authentic beef & pork ragù Bolognese,
layered pasta sheets with tomato sauce, béchamel,
mozzarella & fresh basil
(APPROXIMATELY 30 MINUTE COOKING TIME)
(GLUTEN & DAIRY FREE AVAILABLE)

🍷 **CANNELLONI** £17
Spinach & ricotta filled pasta tubes, gran moravia
cheese, mozzarella & tomato sauce
(NO ANIMAL RENNET)
(APPROXIMATELY 30 MINUTE COOKING TIME)

== SPECIALITY PASTA ==

♥ **SPAGHETTI 'CARTOCCIO'** £23
Fresh seafood sautéed 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
(Add extra King Prawns £4 - Add fresh chillies 0.75p)
(GLUTEN & DAIRY FREE AVAILABLE)

PASTA CON POLPETTE £20
Inspired by late Nonna Antonietta, oven-baked rigatoni with seven homemade beef and pork meatballs,
tossed in a rich tomato, ricotta and basil sauce, finished with bubbling mozzarella and Grana Padano
(Add spicy Calabrian nduja 0.75p)
(GLUTEN & DAIRY FREE AVAILABLE)

♥ **SPAGHETTI CON GAMBERONI** £22
Shelled king prawns flambéed in cognac and tossed through a saffron and chilli cream sauce,
finished with wild rocket, Parmesan shavings and a dusting of sweet paprika
(GLUTEN, DAIRY & ALCOHOL FREE AVAILABLE)

TAGLIATELLE CON MANZO £26
Pasta ribbons with sliced fillet steak and sautéed wild mushrooms in a
creamy gorgonzola cheese and rosemary sauce
(GLUTEN FREE AVAILABLE)

== RISOTTO ==

POLLO & FUNGHI £22
Creamy Arborio rice delicately cooked with a selection
of wild mushrooms and chicken breast. Finished with
butter and aged Parmigiano cheese
(GLUTEN & DAIRY FREE AVAILABLE)

FRUTTI DI MARE £23
Creamy Arborio rice delicately cooked with
fresh seafood sautéed with garlic, white wine
finished with butter and aged Parmigiano cheese
(GLUTEN & DAIRY FREE AVAILABLE)

** THE MAJORITY OF OUR PASTAS AND RISOTTOS DISHES CAN BE MADE GLUTEN FREE, PLEASE JUST ASK **
(GLUTEN FREE PASTA AVAILABLE ON REQUEST + £0.95P)

== PIZZA ==

DAIRY FREE MOZZARELLA AVAILABLE ON REQUEST + £0.75P

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
(VEGETARIAN OPTION AVAILABLE WITHOUT GRANA PADANO CHEESE)

PEPPERONI £18

A classic Italian pizza—fresh tomato and mozzarella topped with traditional Italian pepperoni, delivering simple, authentic flavour every time
(Add hot honey £0.75p)

HAWAIANA £18

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, it never fails to spark conversation!

DIAVOLA £19

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 £20

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

CALZONES

CALZONE AMICI £21

Our popular hand folded 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 £22

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

== SPECIALITY ==

♥ PROSCIUTTO CRUDO £24

Our classic margherita pizza, baked with sweet cherry tomatoes, then finished with delicate slices of Parma ham, peppery rocket, creamy burrata and Parmesan shavings. A simple yet elegant Italian favourite, full of fresh, authentic flavour

FESTA DI CARNE £23

Italy's finest meats. Our tomato and mozzarella pizza is generously topped with succulent ham, Tuscan sausage, mortadella, Italian salami and authentic Spianata Calabrese, creating a rich, hearty pizza that's made to satisfy

CAMPAGNA £20

A rustic Italian favourite, combining tomato and mozzarella with spicy pepperoni, Tuscan sausage, succulent ham and earthy mushrooms for a deliciously rich and comforting combination of flavours

ADD A WHOLE BURRATA MOZZARELLA TO ANY PIZZA FOR £7

== MAINS ==

♥ PANCIA DI MAIALE £22

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

POLLO CON GORGONZOLA £22

Chicken breast with a velvety gorgonzola cream sauce, finished with toasted caramelised pecans and served alongside Parmentier potatoes and seasonal vegetables

(GLUTEN FREE AVAILABLE ON REQUEST)

POLLO CON FUNGHI £22

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

(GLUTEN & DAIRY FREE AVAILABLE ON REQUEST)

BRANZINO AL LIMONE £30

Roasted fillet of sea bass served with a silky lemon sauce infused with limoncello liqueur, sautéed garlic spinach and buttery baby potatoes

(GLUTEN & DAIRY FREE AVAILABLE ON REQUEST)

== GRILL ==

TAGLIATA DI MANZO AL TARTUFO £42

Sliced British matured fillet steak (medium rare) finished with a black truffle and garlic butter served with a fresh rocket and tomato salad with aged Parmesan shavings and a balsamic reduction

♥ FILETTO £40

British matured fillet steak (medium rare) finished with clarified butter and aromatic herbs. Paired with golden-crisp onion rings and blistered cherry tomatoes on the vine

ADD A BLUE CHEESE, PEPPERCORN OR WILD MUSHROOM SAUCE FOR £4

(GLUTEN & DAIRY FREE AVAILABLE ON REQUEST)

COSTOLETTE DI AGNELLO £25

Grilled lamb chops marinated in garlic and fragrant herbs, served alongside golden dauphinoise potatoes, buttered seasonal vegetables, and a traditional mint sauce

(DAIRY FREE AVAILABLE ON REQUEST)

== SIDES ==

(GLUTEN & DAIRY FREE AVAILABLE ON REQUEST)

🍷 SKINNY OR LARGE FRIES £4

Add truffle & Parmesan £2

🍷🌱 FRESH VEGETABLES £6

With melted butter

🍷🌱 PARMENTIER POTATOES £5

Add a truffle cream sauce + £1.45

🍷🌱 LARGE MIXED SALAD £7.50

With house dressing

🍷 DAUPHINOISE POTATOES £6

🍷🌱 SMALL MIXED SALAD £4.75

With house dressing

🍷🌱 TOMATO & RED ONION SALAD £6

Balsamic vinegar & olive oil dressing

🍷🌱 GARLIC ROASTED BABY POTATOES £5

With melted butter & rosemary