

AMICI

Cucina Italiana



Menu

Pane

Pane Aglio e Rosmarino White base with garlic, rosemary, chilli flakes and red onion	£8.95
Amici Tomato base with olive tapenade and chilli flakes	£8.95
Pane Aglio Pomodoro Tomato base, garlic bread	£8.95
Pane e Olive Mixed bread selection and marinated mixed olives	£6.95

Antipasto (Starters)

Pâté Homemade chicken liver pâté served with toasted bread and chutney	£11.50
Caprese (V) Buffalo mozzarella cheese, served with cherry tomatoes, rocket leaves and basil dressing	£12.50
Antipasto Misto Mixed selection of Italian meats, served with Pecorino cheese, mixed olives and bread	1 for £14.95 2 for £25.00
Frittura Mista Calamari rings with fried zucchini and king prawns	1 for £12.95 2 for £24.00
Caprino (V) Goats cheese and walnuts served with beetroot, honey and balsamic dressing	£10.50
Bruschetta (V) Toasted bread served with tomato and garlic oil dressing	£10.00
Gamberoni Portofino King prawns cooked with garlic and chilli in a lobster bisque, served with our focaccia bread	£14.50
Minestrone Our delicious homemade soup, filled full of fresh vegetables, served with toasted Italian bread	£10.50
Insalata di Mare A selection of cuttlefish, calamari, mussels and prawns marinated in extra virgin olive oil, chilli, garlic and parsley. Served on a bed of mixed leaves.	£14.50
Antipasto Vegetale Grilled aubergines, courgettes, red peppers and artichokes. Served cold with mixed olives and Altamura bread	£13.00

Pasta

Penne Arrabbiata (V) Cooked in a tomato sauce with garlic, onions and fresh chilli	£16.00
Ravioli Ricotta e Spinaci (V) Homemade ravioli pasta filled with ricotta cheese and spinach, served in a tomato sauce	£18.00
Linguine alla Carbonara Cooked with guanciale egg yolk and cream sauce	£17.95
Risotto al Funghi (V) Arborio rice cooked with mushrooms, white wine and truffle oil	£18.00
Risotto alla Vincenzo Arborio rice cooked with king prawns, fresh chilli and lobster bisque	£19.50
Lasagne Romagnole Layers of pasta sheets baked with a Bolognese sauce, topped with bechamel and parmesan sauce	£17.50
Penne della Nonna Penne pasta in a creamy white wine sauce with chicken, basil pesto and mixed mushrooms	£17.95
Linguine Sorrento With king prawns, mussels, calamari, cherry tomato in a lobster bisque and fresh basil	£21.50
Penne Zio Giulio (V) Penne pasta cooked with onions and aubergine in a basil and tomato sauce, topped with ricotta salata	£17.00
Penne Ragu Cooked with Italian fennel sausage ragu and tomato sauce	£17.00
Melenzane alla Parmigiana (V) Layers of aubergine baked in a tomato sauce with parmesan cheese	ST £11.00 MC £17.00
Linguine Bolognese Cooked in our rich Bolognese sauce	£16.95
Linguine Nduja Cooked in a tomato sauce with spicy Calabrian sausage, cherry tomatoes, garlic, king prawns and fresh basil	£19.00

Gluten free pasta dishes are also available—ask a member of our staff

Pizza

Margherita (V) Tomato base with mozzarella cheese, basil and a hint of oregano	£14.50
Prosciutto e Funghi Tomato base with mozzarella cheese, topped with ham and mushroom	£17.50
Calabrese Tomato base with mozzarella cheese, topped with red onion, spicy salami and nduja	£17.50
Calzone A folded pizza with mozzarella cheese filled with chicken and mushroom	£17.50
Vegetariana (V) Tomato base with mozzarella cheese, topped with aubergine, zucchini, red onions, olives and roasted peppers	£17.50
Pizza Umberto (V) Tomato base with mozzarella cheese, olive tapenade, aubergines and red onion	£17.50
Pizza Napoli Tomato base, mozzarella cheese with Italian fennel sausage, friarielli and fresh chilli	£17.50
Pizza Seafood Tomato based pizza topped with cuttlefish, mussels, calamari, prawns and fresh basil	£18.00
Calzone Vesuvio (Spicy) Folded pizza filled with pepperoni, spianata, salami Milano with spinach and mozzarella, topped with nduja	£18.00

Secondi Piatti

Pollo Crema Chicken cooked in a creamy mushroom and white wine sauce	£24.50
Pollo Milano Breaded breast of chicken pan fried with pomodoro, served with mixed salad	£24.50
Branzino Amici Fillet of grilled seabass served with tender stem broccoli and chilli	£26.00
Fegato Pan fried calves liver cooked in a sage and butter sauce	£24.95
Salmone Grilled salmon fillet served on fresh pea puree, with grilled asparagus and sun blushed tomatoes	£26.00
Fegato alla Griglia Grilled calves liver served with bacon, onion, mashed potato and gravy	£25.95
Beef Stroganoff Beef fillet tails, cooked in a creamy paprika and brandy sauce with mushrooms. Topped with gherkins with Basmati rice on the side	£26.00
10oz Rib Eye Steak With peppercorn sauce, served with salad	£31.00
Fish Feast Platter Catch of the day, please ask your server for the market fish, served with lemon juice and olive oil	Single £34 / Share £66

Vegetali

Pure di Patate Buttery mashed potatoes	£5.50
Patate al Forno Roast potatoes and rosemary	£5.50
Piselli e Pancetta Peas, onion and bacon	£5.50
Zucchini Fried courgette	£5.50
Spinaci alla Diavola Baby spinach leaves cooked with garlic and chilli	£5.50
Broccoli with olive oil and salt flakes	£5.50
Sauteed Mixed Greens Peas, leeks and savoy cabbage	£6.00

Sides

Truffle & Parmesan Fries	£6.00
Mixed Salad A selection of mixed leaves	£5.00
Patatine Fritte French fries	£5.50
Insalata Promodoro Cipolla Multi coloured cherry tomatoes topped with thin sliced red onions, olive oil and fresh basil	£6.00

(V) Suitable for vegetarians

Food allergies and intolerances—please speak to our staff about the ingredients in your meal, when making your order
Please note a 10% discretionary service charge will be included in your bill.
VAT included