

# GLUTEN FREE MENU

# Amici

## INSALATA

## STARTERS

**MARINATED MIXED OLIVES** Mixed olives marinated in Amici's selection of herbs, spices and garlic. (MAY CONTAIN STONES) (enough for 2). **6.25**

**FUNGHETTI ALLA PANNA** Creamy sautéed button mushrooms with garlic and white wine, topped with a mix of parmesan and mozzarella and grilled. **9.45**

**ASPARAGI MOZZARELLA E PROSCIUTTO** Grilled asparagus with buffalo mozzarella and Italian prosciutto finished with a homemade roasted pine nut and rocket dressing. **9.95**

**GAMBERI ALL' AGLIO** Pan seared Tiger prawns in white wine, chilli and garlic butter. **10.95**

**INSALATA SALMONE E GAMBERI** A mixed salad topped with smoked salmon and cold water prawns with a lemon salad dressing. **9.95**

## STARTERS TO SHARE

**ANTIPASTO AMICI** Start your meal the true Italian way! Our chef will prepare a large plate of antipasto including prosciutto, salami, buffalo mozzarella, olives and sun blushed tomatoes.

**SOLO 11.45 FOR TWO 17.45**

**ANTIPASTO SICILIANO** A grilled marinated vegetable medley of peppers, courgette and grilled asparagus with olives, sun blushed tomatoes and buffalo mozzarella.

**SOLO 9.95 FOR TWO 15.95**

## Pasta

**CARBONARA** Crispy Italian pancetta, cream, mixed herbs and parmesan. **14.95**

**FRUTTI DI MARE** Prawns, mussels, squid and clams in a white wine, chilli and garlic sauce. **18.95**

**GORGONZOLA E POLLO** Pasta in a cream and gorgonzola sauce with spinach and sliced chicken. **16.95**

**BOLOGNESE** The classic Bolognese, rich beef ragu in a tomato sauce and herbs. **14.95**

**VEGETARIANE** Linguine with spinach, mushrooms, courgette and cherry tomatoes cooked in white wine, chilli, garlic and a hint of truffle topped with toasted walnuts. **15.45**

### SALMONE E PESTO

A homemade red pesto sauce with cold water prawns, topped with smoked salmon and rocket. **17.95**

**ALL' ARRABBIATA** Rich tomato sauce with herbs and chilli, make it mild, medium or spicy. **13.95**

**ADD** chicken or pancetta **2.50** or mushrooms & spinach **2.00**

**DELLA CASA** A creamy sauce with pancetta, mushrooms, asparagus and herbs. **16.45**

**LIMONE E POLLO** Lemon infused chicken breast in a cream, herb and black pepper sauce. **15.45**

**INSALATA DI POLLO** Grilled chicken breast and pancetta with mixed house salad, sugar snap peas, olives and red onion, served with a homemade honey and mustard dressing. **16.95**

**INSALATA FORMAGGIO DI CAPRA** A mixed house salad with beetroot, sugar snap peas, topped with goats cheese and toasted walnuts, served with a truffle oil dressing. **16.95**

**INSALATA SALMONE E GAMBERI** A mixed house salad, sugar snap peas, olives and sun blushed tomatoes topped with smoked salmon and cold water prawns and a lemon dressing. **17.95**

## Risotto

**RISOTTO FUNGHI E POLLO** Creamy rice with porcini and button mushrooms, sliced chicken breast, parmesan and thyme. **17.25**

**RISOTTO VERDE** Creamy Arborio rice cooked with courgettes, spinach and asparagus finished with mascarpone and a homemade rocket and crushed pine nut dressing. **15.95**

**RISOTTO AI FRUTTI DI MARE** Italian rice in a tomato sauce with prawns, squid, mussels and clams. **18.95**

## SECONDI

**POLLO FUNGHI E PORCINI** Grilled Chicken breast in a creamy sauce of porcini mushroom, crispy pancetta and wholegrain mustard, served with rosemary potatoes and mixed salad. **18.95**

**POLLO N'DUJA E MASCARPONE** Chargrilled chicken breast in a homemade spicy n'duja and mascarpone sauce finished with a rocket and pine nut dressing, served with rosemary potatoes and roasted vegetables. **18.95**

**BRANZINO ALLA GRIGLIA** Seabass fillet grilled with garlic, lemon and basil butter served with roasted vegetables and rosemary potatoes. **19.95**

**BISTECHE DI MAIALE** Pork tenderloin fillets in a sauce of cream, brandy, sage, parma ham and cherry tomatoes with mashed potatoes and grilled asparagus. **18.95**

## Amici's Steak of the Day

Please ask a member of staff for the steak of the day, served with rosemary potatoes and salad garnish

**HOMEMADE STEAK SAUCES 3.50**

Peppercorn & Brandy | Blue Cheese & Mushroom  
Fresh Cream & Garlic | Spicy N'duja & Mascarpone

## Sides

**INSALATA POMODORINI** Italian salad of mixed leaves, olives, sun blushed tomatoes and buffalo mozzarella topped with homemade rocket and pine nut dressing. **7.95**

**INSALATA RUCOLA** Rocket leaves, cherry tomatoes and parmesan with olive oil and balsamic glaze. **5.95**

**HERBED MASHED POTATO 4.95**

**ROSEMARY POTATOES** Oven roasted with rosemary & sea salt **5.95**

**ROASTED VEGETABLES OF THE DAY 6.45**

**SAUTÉED SPINACH** Pan sautéed with garlic **5.95**

**GARLIC AIOLI DIP 50p**