

STARTERS

MARINATED MIXED OLIVES Mixed olives marinated in Amici's selection of herbs, spices and garlic. (MAY CONTAIN STONES) **6.45**

FUNGHETTI ALLA PANNA Creamy sautéed button mushrooms with garlic and white wine, topped with a mix of parmesan and mozzarella and grilled. **9.95**

ASPARAGI MOZZARELLA E PROSCIUTTO Grilled asparagus with buffalo mozzarella and Italian prosciutto finished with a homemade roasted pine nut and rocket dressing. **10.95**

GAMBERI ALL' AGLIO Pan seared Tiger prawns in white wine, chilli and garlic butter. **11.95**

INSALATA FRUTTI DI MARE A mixed salad of marinated seafood including prawns, mussels, squid, clams and finished with olives and a lemon & dill dressing and served with bread. **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 11.95 FOR TWO 18.95**

ANTIPASTO SICILIANO A grilled marinated vegetable medley of peppers, courgettes, artichokes and grilled asparagus with olives, sun blushed tomatoes and buffalo mozzarella. **SOLO 10.45 FOR TWO 16.95**

INSALATA

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 FRUTTI DI MARE (Main Course) A mixed salad of marinated seafood including prawns, mussels, squid, clams and finished with olives and a lemon & dill dressing. **18.45**

Risotto

RISOTTO FUNGHI E POLLO Creamy rice with porcini and button mushrooms, sliced chicken breast, parmesan and thyme. **18.95**

RISOTTO VERDE Creamy Arborio rice cooked with courgettes, spinach and asparagus finished with mascarpone and a homemade rocket and crushed pine nut dressing. **16.95**

RISOTTO AI FRUTTI DI MARE Italian rice in a tomato sauce with prawns, squid, mussels and clams. **19.95**

Pasta

CARBONARA Crispy Italian pancetta, cream, mixed herbs and parmesan. **15.95**

FRUTTI DI MARE Prawns, mussels, squid and clams in a white wine, chilli and garlic sauce. **19.95**

GORGONZOLA E POLLO Pasta in a cream and gorgonzola sauce with spinach and sliced chicken. **17.95**

BOLOGNESE The classic Bolognese, rich beef ragu in a tomato sauce and herbs. **15.95**

VEGETARIANE Linguine with spinach, mushrooms, courgette and cherry tomatoes cooked in white wine, chilli, garlic and a hint of truffle topped with toasted walnuts. **16.45**

ALL' ARRABBIATA Rich tomato sauce with herbs and chilli, make it mild, medium or spicy. **14.45**

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

DELLA CASA A creamy sauce with pancetta, mushrooms, asparagus and herbs. **17.45**

LIMONE E POLLO Lemon infused chicken breast in a cream, herb and black pepper sauce. **16.95**

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. **19.95**

POLLO AL MASCARPONE Chargrilled chicken breast in a homemade creamy sauce of mascarpone and sun blush tomatoes, finished with a basil and rocket pesto served with rosemary potatoes and roasted vegetables. **19.95**

AMATRA ALL'ARANCIA Breast of duck served pink with a Grand Marnier and fresh orange sauce, served with honey roasted carrots and crushed rosemary potatoes. **23.95**

BRANZINO ALLA GRIGLIA Seabass fillet grilled with garlic, lemon and basil butter served with roasted vegetables and rosemary potatoes. **21.95**

BISTECHE DI MAIALE Pork tenderloin fillets in a sauce of cream, brandy, sage, parma ham and cherry tomatoes with mashed potatoes and grilled asparagus. **19.45**

Amicis 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**