

VINI BIANCHI WHITE WINES

HOUSE TREBBIANO A fresh crisp, dry white wine made with 100% Trebbiano grapes grown in the hills east of Rome. [21.95](#)

NICOSIA INSOLIA Medium dry white wine from Sicily with a crisp finish and citrus flavours. [23.95](#)

PINOT GRIGIO A dry, full and perfectly balanced fruity wine from one of Italy's leading producers. [24.95](#)

FRASCATI SUPERIORE Dry and crisp Italian classic white wine with a hint of fresh fruits. [24.95](#)

ORVIETO AMABILE The classic white wine from Umbria, medium and perfectly floral. [26.95](#)

SOAVE Straw yellow in colour, delicate fresh fragrances, dry, full and perfectly balanced. [27.95](#)

SAUVIGNON BLANC Deliciously dry, classically crisp and exceptionally refreshing. [29.95](#)

GAVI DI GAVI A medium dry white wine, soft and delicate with fruity notes. [32.95](#)

VINI ROSSI RED WINES

HOUSE MONTEPULCIANO D'ABRUZZO Soft medium bodied, easy drinking red wine. [21.95](#)

NERO D'AVOLA Strong and smooth with red fruit flavours of black cherry, plumb and raspberry. [23.95](#)

CHIANTI VERNAIOLO Italy's most famous red wine, crisp and medium bodied. [24.95](#)

MERLOT DEL VENETO Delightful big red, full bodied wine bursting with blackcurrant flavours. [24.95](#)

CABERNET SAUVIGNON Soft and smooth with an abundance of red berry fruit. [27.95](#)

PRIMITIVO DI MANDURIA Intense ruby red, with purple reflections and a fruity blackberry flavour. [29.95](#)

RIPASSO VALPOLICELLA SUPERIORE Deep red colour and distinctive character, rich in flavours of vanilla and bitter almond. [34.95](#)

BAROLO D.O.C.G The king of Italian wines, strong and intense red, full flavoured with a warm and persistent finish. [55.95](#)

AMARONE Intense red with a strong, persistent and fruity bouquet of black cherries. Full bodied and rich. [59.95](#)

VINI DELLA CASA HOUSE WINES

HOUSE TREBBIANO Dry crisp white wine 12%
175ml [5.95](#) | 250ml [7.95](#) | 500ml [15.45](#)

HOUSE MONTEPULCIANO D'ABRUZZO
Medium bodied red wine 12.5%
175ml [5.95](#) | 250ml [7.95](#) | 500ml [15.45](#)

PINOT GRIGIO Classic dry perfectly balanced white wine 12%
175ml [6.95](#) | 250ml [8.95](#) | 500ml [16.95](#)

MERLOT DEL VENETO Full bodied red wine 12.5%
175ml [6.95](#) | 250ml [8.95](#) | 500ml [16.95](#)

PINOT GRIGIO BLUSH Light dry rose wine 12%
175ml [5.95](#) | 250ml [7.95](#) | 500ml [15.45](#)

ZINFANDEL ROSÉ Sweet easy drinking rose wine 10.5%
175ml [5.95](#) | 250ml [7.95](#) | 500ml [15.45](#)

PROSECCO SPUMANTE Extra dry sparkling wine 10.5%
125ml Flute [6.95](#)

VINI ROSÉ ROSÉ WINES

ZINFANDEL ROSE A bright pink rose with a sweet and harmonious flavour. [21.95](#)

PINOT GRIGIO BLUSH Refreshing and delicate light medium/dry rose wine. [21.95](#)

PROSECCO SPARKLING WINE

PROSECCO SUPERIORE Elegant and clean cut with the right balance of crisp and fruity aromas. [31.95](#)

PROSECCO SUPERIORE ROSÉ An elegant light pink prosecco with perfect harmonious aromas. [31.95](#)

BEER, LAGER & CIDER

BOTTLED ALES | BAYS BREWERY (BREWED IN TORBAY)

BAYS DEVON DUMPLING

ABV 5.1% Strong, smooth golden ale. [6.45](#)

BAYS GOLD ABV 4.3% Easy drinking light golden ale. [6.45](#)

BAYS TOPSAIL

ABV 4.0% Deep amber, sweet and well balanced. [6.45](#)

BOTTLED IPA | BAYS BREWERY (BREWED IN TORBAY)

DEVON COVE PALE ALE ABV 4.1% [5.95](#)

BITTER JOHN SMITH CAN 3.8% [4.95](#)

DRAUGHT LAGER | BAYS BREWERY (BREWED IN TORBAY)

BAYS DEVON ROCK ABV 4.5% 1/2 PINT [3.10](#) | PINT [6.20](#)

DRAUGHT LAGER

PERONI ABV 5.1% 1/2 PINT [3.40](#) | PINT [6.80](#)

DRAUGHT CIDER | SANDFORD ORCHARDS

DEVON RED CIDER 1/2 PINT [3.10](#) | PINT [6.20](#)

BOTTLED LAGER

PERONI ABV 5.1% | 330ml [5.25](#)

MORETTI ABV 4.6% | 330ml [5.25](#)

PERONI LIBERA Alcohol free lager | 330ml [4.45](#)

PERONI Gluten Free lager ABV 5.1% | 330ml [5.25](#)

BAYS ROCK STEADY Low alcohol lager ABV 1% | 330ml [4.45](#)

BOTTLED CIDER

ANNINGS Wild berries cider ABV 4.0% | 500ml [6.45](#)

ANNINGS Elderflower & cucumber cider ABV 4.0% | 500ml [6.45](#)

APERITIVI E ALCOLICI

VODKA | GIN | MALIBU | JACK DANIELS

WHISKY | BACARDI | CAPTAIN MORGAN'S

DISARONNO | BRANDY | CAMPARI

ARCHERS | MARTINI [ALL AT 4.45](#) each

PREMIUM SPIRITS See the bar or ask a member of staff

MIXER DASH 1.25 | **MIXER BOTTLE** 2.25

BEVANDE SOFT DRINKS

ACQUA PANNA Still Water 500ml [3.95](#) | 750ml [5.45](#)

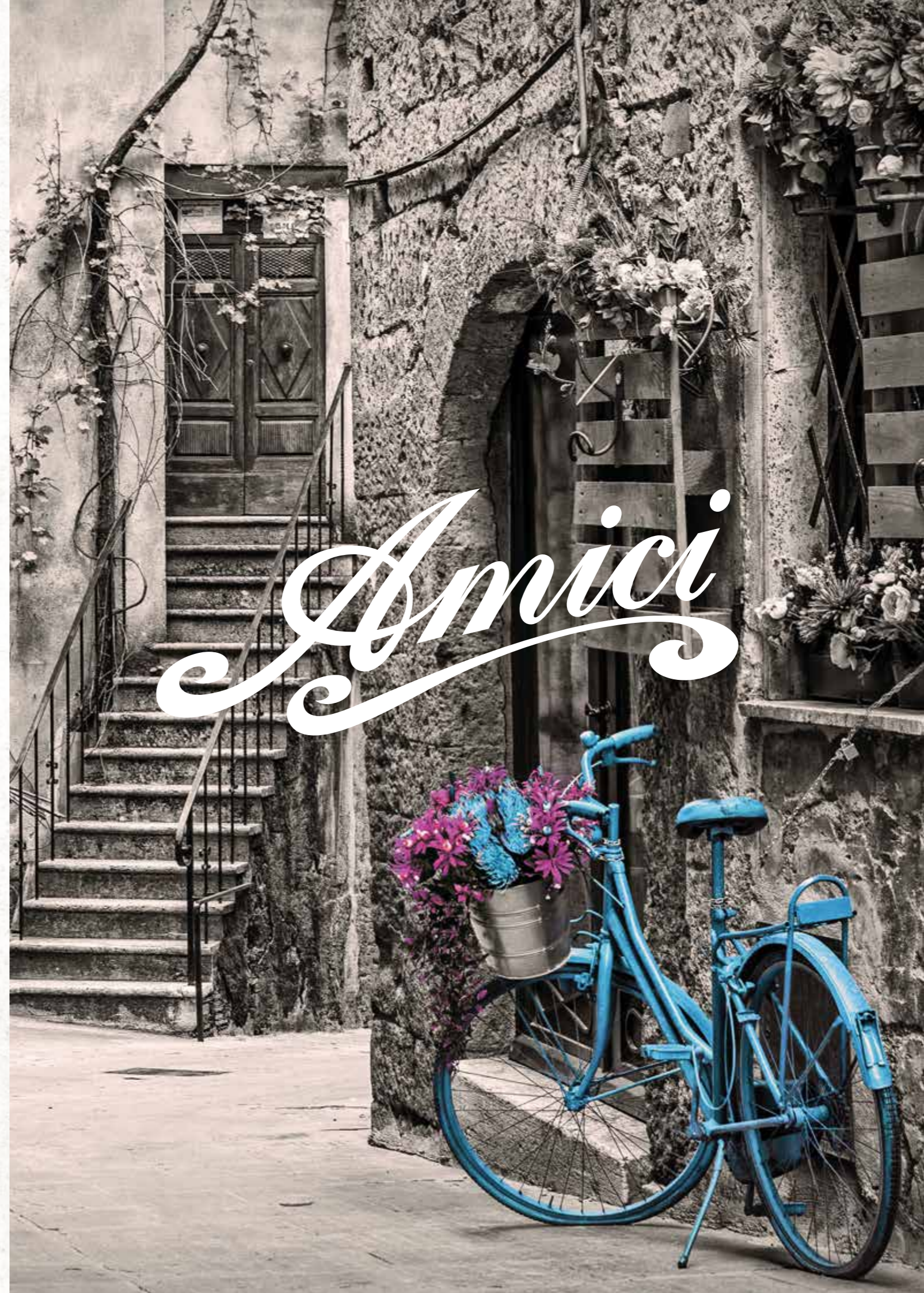
SAN PELLEGRINO Sparkling Water 500ml [3.95](#) | 750ml [5.45](#)

COLA, DIET COLA, LEMONADE, ORANGE TANGO, POMEGRANATE & ORANGE SAN PELLEGRINO [3.45](#)

JUICES Orange, Apple, Pineapple, Cranberry, Tomato [3.45](#)

J20 Orange & Passionfruit, Apple & Mango, Apple & Raspberry [3.95](#)

APPLETISER, SPARKLING ELDERFLOWER, FENTIMANS GINGER BEER [4.45](#)



BREADS & NIBBLES

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

PANE MISTO Selection of Italian bread ideal for sharing with extra virgin olive oil and balsamic vinegar (enough for 2). **7.45**

DOUGH STICKS Garlic & rosemary sticks of dough, served with a homemade garlic mayo dip. **6.95**

STARTERS TO SHARE

PIZZA BREAD FORMAGGIO Hand stretched 12" pizza bread topped with garlic butter and mozzarella cheese. (enough for 2). **10.95**

ANTIPASTO AMICI Start your meal the true Italian way! Our chef will prepare a large plate of antipasto including prosciutto, salami, buffalo mozzarella, olives, sun blushed tomatoes and Italian bread **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, buffalo mozzarella and Italian bread. **SOLO 10.45 FOR TWO 16.95**

PIATTO DI PESCE Fried calamari with caper mayo dip and tiger prawns cooked in a white wine, chilli and garlic sauce, served with Italian bread. **18.95**

STARTERS

ZUPPA DEL GIORNO Freshly made soup of the day served with Italian bread and croutons. **7.95**

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

BRUSCHETTA AL POMODORO Toasted garlic ciabatta with chopped fresh tomato, basil, garlic and a drizzle of olive oil. **7.95**

INSALATA TRICOLORE Italian salad of fresh buffalo mozzarella with avocado and fresh tomato served with basil, extra virgin olive oil and balsamic glaze. **9.95**

CROSTINI AL FORMAGGIO DI CAPRA Toasted ciabatta topped with warm goat's cheese and caramelized onion finished with balsamic glaze. **9.95**

CALAMARI FRITTI Crispy squid rings in a light spiced coating, with a homemade caper mayo dip. **10.95**

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 served with Italian bread. **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**

Pizza Amici

Amici's pizzas are stone baked, thin based and freshly made to order using the finest dough, hand stretched and baked to perfection.

MAKE ANY PIZZA A CALZONE FOR AN EXTRA £2

MARGHERITA The classic pizza of Napoli with tomato, mozzarella and basil. **14.95**

PEPPERONI Tomato & mozzarella with a generous helping of hot and spicy pepperoni. **16.45**

POLLO E PROSCIUTTO Tomato & mozzarella base with chicken breast, prosciutto, olives & rocket finished with parmesan shavings. **17.45**

VEGETARIANA Tomato mozzarella pizza base with courgettes, peppers, mushrooms, cherry tomatoes & caramelised onions. **15.95**

CAPRICCIOSA Tomato & mozzarella base with olives, artichoke, egg & mushrooms. **16.95**

BUFALA Buffalo mozzarella, garlic butter, rocket, sun blush tomatoes, walnuts & finished with truffle oil (no tomato sauce). **17.95**

CON CARNE Tomato & mozzarella pizza base with sliced chicken, pancetta, spiced beef & spicy salami with mozzarella and red onion. **17.95**

DIAVOLA PICCANTE Tomato & mozzarella, spicy pork n'duja, spicy pepperoni, fresh chilli & mushrooms. **16.95**

Create Your Own

EXTRA TOPPINGS:

MUSHROOMS | OLIVES | PINEAPPLE | ONIONS | PEPPERS
CHERRY TOMATOES | ZUCCHINI | ROCKET LEAVES
1.75 each

SALAMI | PANCETTA | CHICKEN | PROSCIUTTO | PEPPERONI
TUNA | ANCHOVIES | SPICY PORK N'DUJA | GOATS CHEESE
PRAWNS | MOZZARELLA | GORGONZOLA
2.50 each

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 and served with bread. **18.45**

PLEASE CLEARLY ADVISE A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS

We handle all allergens including nuts, nut oils, derivatives, gluten in our busy kitchens and cannot guarantee any dish is 100% allergen free. Our olives may contain stones. Pancetta = Italian bacon.

PLEASE CHECK THE BLACKBOARD FOR DAILY SPECIALS

Pasta

LASAGNE AL FORNO Layers of pasta with slow cooked beef ragu and bechamel with grilled mozzarella. (served with a choice of Fries, Salad or Garlic bread). **16.95**

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

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

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

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

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

Amici's Ravioli of the Day

Please ask a member of staff for today's Ravioli, or check our daily specials blackboard.

PENNE ALL' ARRABBIATA Penne pasta in a fresh tomato sauce with chilli, make it mild, medium or spicy. **14.45**
ADD chicken or pancetta **2.50 each**
ADD mushrooms & spinach **2.00**

TAGLIATELLE DELLA CASA Pasta strips in a creamy sauce with pancetta, mushrooms, asparagus and herbs. **17.45**

LINGUINE LIMONE E POLLO Linguine pasta cooked in a cream and herb sauce with lemon infused chicken breast and black pepper. **16.95**

Risotto

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

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

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**

GLUTEN & VEGAN MENUS AVAILABLE

SECONDI

POLLO FUNGHI E PORCINI Grilled Chicken breast in a creamy sauce of porcini mushroom, crispy pancetta and wholegrain mustard, served with skin on fries 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**

AMICI'S CLASSIC BURGER Chargrilled Angus beef burger in a toasted ciabatta bun with skin on fries, salad and garlic mayo. **15.95**

GORGONZOLA BURGER Chargrilled angus beef burger with melted gorgonzola and streaky pancetta served in a ciabatta bun with skin on fries. **16.95**

SPICY N'DUJA BURGER Chargrilled angus beef burger with a spicy pork n'duja and melted mozzarella cheese. Served in a ciabatta bun with skin on fries. **16.95**

BURGER DI POLLO Chargrilled chicken breast topped with goats cheese, caramelised onion and balsamic glaze, in a bun with skin on fries. **15.95**

Amici's Steak of the Day

Please ask a member of staff for today's steak, served with skin on fries 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**

SKIN ON FRIES 4.95

TRUFFLE & PARMESAN FRIES 6.95

HERBED MASHED POTATO 4.95

SAUTÉED SPINACH WITH GARLIC 5.95

ROASTED VEGETABLES OF THE DAY 6.45

GARLIC CIABATTA 3.95

ROSEMARY POTATOES 5.95