

VEGAN MENU

STARTERS

MARINATED MIXED OLIVES

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

PANE MISTO

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

PIZZA BREAD FORMAGGIO

Hand stretched 12" pizza bread topped with garlic and vegan mozzarella cheese (enough for 2). 10.95

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 FORTWO 16.95

BRUSCHETTA AL POMODORO

Toasted garlic ciabatta with fresh tomato, basil and a drizzle of olive oil. 7.95

Sides

INSALATA POMODORINI Italian salad of mixed leaves, sun blushed tomatoes and olives topped with a homemade rocket and pine nut dressing. 6.95

INSALATA RUCOLA Rocket leaves and cherry tomato salad, topped with olive oil and balsamic glaze. 5.95

ROSEMARY POTATOES

Oven roasted with rosemary and sea salt 5.95

SAUTÉED SPINACH Pan sautéed with garlic 5.95

ROASTED VEGETABLES OF THE DAY 6.45

Amici

Mains

PIZZA VEGETARIANA Pizza base with fresh tomato sauce and vegan mozzarella, courgettes, peppers, mushrooms, cherry tomatoes and caramelised onions. 17.95

CREATE YOUR OWN PIZZA Hand stretched, stone baked pizza base with tomato herb sauce and vegan mozzarella with two toppings of your choice included. 16.95

CHOOSE FROM THE SELECTION OF TOPPINGS:

Mushrooms | Olives | Red Onion | Caramelised Onion
Pineapple Chunks | Mixed Peppers | Cherry Tomatoes | Capers
Rocket Leaves | Courgette **ADDITIONAL TOPPINGS 1.75** each

MAKE YOUR PIZZA A CALZONE FOR AN EXTRA £2

INSALATA VEGANA A mixed house salad with beetroot, sugar snap peas, olives, sun blushed tomatoes and toasted walnuts, served with a truffle oil dressing. 14.95

PENNE ALL' ARRABBIATA Penne pasta in fresh tomato sauce with chilli & garlic, make it mild, medium or spicy. 14.45
ADD mushrooms & spinach 2.00

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. 16.45

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

DESSERTS

SORBETTO AL LIMONE Two scoops of Italian Lemon sorbet. 7.25

TORTA AL CIOCCOLATO Vegan Chocolate sponge with chocolate sauce and fresh fruit. 6.95