

Amici

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Wine Bar & Deli with the Check In CBR App.



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VINO BY THE GLASS

FRIZZANTE

NV La Gioiosa Brut, Veneto, IT	15
2019 La Gioiosa Rose, Veneto, IT	15
NV Taittinger Brut Réserve Champagne, Remis, FR	25

BIANCO

2013 Freeman Pinot Grigio +, Canberra District	16
2019 Fondo Antico Grillo Parlante, Sicily, IT	16
2020 Two Tonne Chardonnay, Tamar Valley, TAS	17

ROSSO

2019 AOW Vini Misti Soft Red Blend, SA	15
2017 Varvaglione 12 e Mezzo Primitivo del Salento, Puglia, IT	16
2019 Otro Vino Tempranillo Shiraz Malbec, Margaret river WA	17

ROSATO & ROMATO

2020 Freeman Rondinella Rose, Hilltop, NSW	15
2020 BNW Klusterphunk Chardonnay, Great Southern, WA	16

CORAVIN

2019 Domaine Pinson Chablis, Burgundy, FR	29
2007 Deheasa La Granja Tinto Temp, Ribera Del Duero, SP	30

DOLCE

2010 Toppers Mountain Tinta Roriz, AU	10
2012 Château Jolys Blanc, FR	10

NON - ALCOHOLIC

NON 1 Salted Raspberry & Chamomile, VIC	16
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Ask your server for our wine by the carafe, coravin or bottle selection.

SIGNATURE PLATTERS

Served with sourdough, select four items for your plate.

Add extra sourdough +4

CHEESE

tarago shadows of blue
provolone piccante
8-month goat milk gouda
jensens red washed-rind brie

CHARCUTERIE

salami tartufo
princi mortadella
jamon serrano
mild capocollo

38

TO SHARE

marinated olives (v)	10
sourdough with australian extra virgin olive oil & balsamic	8
sardine and agrodolce toast	18
fish and crisps with ortiz sardines, and potato crisps	18
chef's selection mixed antipasti veg (v)	24
burrata and tomatoes with sourdough bread (v)	20
bresaola valtellina with ajvar, buffalo curd, and grissini	16
pan con tomate; with basil, reggiano, aged balsamic (v)	12
lp's saucisson sec with ortiz anchovy, pickled chilli, and extra virgin olive oil	16
roasted gorgonzola stuffed figs with caramelised balsamic and pistachios (3)	15
salami cotto with burrata, guindilla chillis, semi-dried tomato, and chilli oil	22
prosciutto with buffalo curd, pickled peaches, and roasted garlic crostini	16
jamon serrano with patatas fritas, guindilla chilli, and extra virgin olive oil	16

HAND STRETCHED PIZZA

gluten free available +4

MARGHERITA (V)	18
napoli sauce / mozzarella / fresh basil	
PROSCIUTTO ARUGULA	20
napoli sauce / mozzarella / shaved grana padano / prosciutto di parma / fresh arugula	
SALSICCIA	22
napoli sauce / mozzarella / pork sausage / red peppers / kalamata olives / spanish onion / bocconcini	
MORTADELLA	20
napoli sauce / mozzarella / roasted garlic / tarago shadows of blue / spanish onion / shaved mortadella	
FUNGHI (V)	20
garlic / mozzarella / swiss brown mushrooms / truffle oil / asiago	
CAPRICCIOSA	20
napoli sauce / mozzarella / ham / mushrooms / artichoke / olives / anchovies	
CAPONATA (V)	20
caponata (italian-style ratatouille) / buffalo mozzarella / basil / reggiano	
PEAR & GORGONZOLA (V)	18
caramelized pear / gorgonzola / toasted walnuts / arugula	

SALAD

CAPRESE 18

ox-heart tomatoes / buffalo mozzarella / basil /
extra virgin olive oil / ricotta salata

MEDITERRANEAN 16

romaine lettuce / cucumbers / tomatoes / kalamata olives /
feta cheese / red onion / vinaigrette dressing

DOLCE

SEASONAL BAKED BRIE 125GM 20

ask your server for our current baked brie special.

RICOTTA CANNOLI (2) 10

AFFOGATO 8

toby's estate coffee/vanilla bean gelato
add wattleseed and macadamia liqueur +6

FROM THE SEA

Harvested, cleaned and packed by hand, Cuca's fish is made using natural materials, seafood, olive oil and brine. Served with mace golden peppers & sourdough.

sardines in olive oil 14

sardines in tomato 14

sardines with lemon 14

sardines in picante 14

anchovy fillets in oil 14

calamari in salsa americana 14

stuffed squid in ink 18

+ crackers / guindilla chillies +4

APERITIF

10

VILLA MASSA LIMONCELLO

the perfect refreshing aperitif to kick off your night.

CAMPARI BITTER 1860

set the tone for your evening with this bartender classic.

SPRITZ

18

APEROL

aperol / prosecco / soda

LIMONCELLO

limoncello / prosecco / soda

ST GERMAIN

elderflower liqueur / prosecco / soda

KIR ROYAL

crème de cassis / prosecco

COCKTAILS

BASIL GIMLET

20

gin / lime / basil

CALVADOS 75

18

calvados / lemon / sparkling wine

OAHU GIN SLING

20

gin / lime / crème de cassis / bénédictine

NEGRONI

20

CLASSIC NEGRONI

gin / sweet vermouth / campari

CYNAR NEGRONI

gin / cynar / campari

NEGRONI BIANCO

gin / lillet blanc / suze

MONTENEGRO NEGRONI

gin / montenegro / campari

TAPPED

peroni nastro azzuro 5.2%	11
balter captain sensible 3.5%	10
lord nelson old admiral dark ale 6.1%	12
the apple thief pink lady cider 4.5%	12

FAUXTAILS

18

SEEDLIP SOUTHSIDE

seedlip citrus / lime / mint

MOCKTAIL OF THE MONTH

ask your server.

SOFTS

san pellegrino limonata	6
san pellegrino chinoto	6
san pellegrino aranciata	6
lemon lime bitters	8

Boozy Brunch

Trust us, brunch is better with a little liquor. Our Boozy Brunch includes a selection of our cheese & charcuterie platters to share, 2 hours of bottomless mimosas, 2 x cannoli per person, with the option to add on a wheel of Baked Brie. This is quite possibly the best way to start your day.

AVAILABLE DAILY, 11AM - 2PM
BOTTOMLESS MIMOSAS AVAILABLE FOR 2 HRS.
\$60 PER PERSON. FROM 4 TO 20 GUESTS

Online Store

Your new home of takeaway pizzas, sandwiches, liquor, cheese platters, and more. Online, phone or in-venue ordering available and drive-through contactless collection via Odgers Lane.

Bottomless Pasta

Mangia mangia! Did someone say bottomless pasta? Pull up a seat to nonna's table every Tuesday and enjoy our dish of the day until you simply can't eat anymore.

EVERY TUESDAY, 5PM - 10PM
\$25 PER PERSON

grazie

TO SIP

Peach Bellini sparkling / peach	12
Death In The Afternoon sparkling / absinthe	14
French Martini vodka / chambord / pineapple	16
New York Sour whiskey / red wine / lemon / bitters	18
Sidecar cognac / blood orange / lemon	16
French Connection disaronno / cognac	14
Boulevardier rye whiskey / campari / sweet vermouth	20
Black Manhattan bourbon / amaro / bitters	20

BEER & CIDER

peroni nastro azzurro	11
balter captain sensible - mid-strength	10
apple thief pink lady apple cider	12
lord nelson old admiral dark ale	12

TO EAT

sourdough with extra virgin olive oil and caramelised balsamic.	8
mixed marinated olives.	10
bresaola valtellina with buffalo curd, ajvar and grissini.	14
salami casalingo, ortiz anchovies, and guindilla chilli.	12
handmade pâté with toasted sourdough, pepe saya butter and pickles.	16
cuca hand cleaned and packed sardines with sourdough and guindilla chilli.	14
ortiz sardines with patatas fritas, pickles, and lemon.	18
ricotta cannoli, pistachio, chocolate - 2 per serve	10
choose any cheese from our fridge, served with crackers.	-