

Amici

Scan the below QR code to check in to Amici Wine Bar & Deli with the Check In CBR App.



Or enter the code 924969 manually to check in.

SIGNATURE PLATTERS

Served with sourdough, select four items for your plate.

Add extra sourdough +4

CHEESE

berry's creek 'oak' cow blue

This cheese is heavily veined and aged for 3 to 4 months to achieve its rich, developed flavour and buttery mouthfeel.

adelaide hills triple cream brie

The extra butter fat gives this cheese a mild and creamy taste.

pecorino toscano - stagionato DOP

A melt-in-your-mouth Tuscan Pecorino made by family-run Caseificio Maremma producers.

chevrano - 6mth aged goats gouda

Real Dutch Gouda has a special, sweet nutty nature that starts during production when the curds are scalded in hot water which caramelizes the milk sugars.

CHARCUTERIE

quattro stelle - finocchiona salami

Finocchiona Salami is infused with garlic and fennel for an intricately nuanced flavour.

quattro stelle - mortadella

A staple in Bologna Italy, Quattro Stelle's Mortadella is the epitome of quality fine meats. Filled with subtle flavours and laced with intricate aromas, this pork sausage is cured to perfection using traditional methods.

jamon de serrano reserva

Serón is a small village in the province of Almería, Spain. Cold, dry winds that blow through the village all year round are perfect for curing hams and shoulders in a slow, natural process, and they also help reduce the amount of salt necessary.

salumi capocollo

Capocollo is pork scotch fillet/pork neck which is salted, cured, rubbed with spices and red wine and dried for about 3 to 6 months.

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
balsamic roasted beet, vanella burrata, toasted nuts and spices, basil oil	20
bresaola valtellina with ajvar, buffalo curd, and grissini	16
roasted aubergine, nduja, straciatella, toasted nuts and spices	16
LP's saucisson sec with ortiz anchovy, pickled chilli, and extra virgin olive oil	16
salami cotto with burrata, guindilla chillis, semi-dried tomato, and chilli oil	22
prosciutto with buffalo curd, pickled plums, and roasted garlic crostini	16
jamon serrano with patatas fritas, guindilla chilli, and extra virgin olive oil	16

main menu available till 9pm / 10% surcharge applies on sundays and public holidays

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	
PATATE	20
roasted garlic / shaved potato / rosemary / kalamata olives / feta / chilli oil	
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	
BURRATA & NDUJA	25
napoli sauce / buffalo mozzarella / nduja / red onion / roasted peppers / vanella burrata	

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SALAD

RADICCHIO 18

Radicchio / shaved fennel / basil / red onion /
candied walnuts / grapefruit vinaigrette

EGGPLANT & PUMPKIN 18

Roasted aubergine & pumpkin / rocket / cranberries /
fried pepita seeds / feta / mint

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

+ crackers / guindilla chillies +4

APERITIF 10

CAMPARI BITTER 1860

neat / lemonade / soda / rocks

VILLA MASSA LIMONCELLO

neat / rocks

SPRITZ 18

APEROL

aperol / prosecco / soda

LIMONCELLO

limoncello / prosecco / soda

ST GERMAIN

elderflower liqueur / prosecco / soda

COCKTAILS

BASIL GIMLET 20

gin / lime / basil

DEATH IN THE AFTERNOON 14

absinthe / sparkling / sugar & heat

PEACH BELLINI 14

peach nectar / peach liqueur / sparkling

NEW YORK SOUR 20

rye whiskey / lemon / whites / red wine float

OLD PAL 18

campari / dry vermouth / rye whiskey

FAUXTAILS 18

SEEDLIP SOUTHSIDE

seedlip citrus / lime / mint

MOCKTAIL OF THE MONTH

ask your server.

NEGRONI

CLASSIC NEGRONI

gin / sweet vermouth / campari

CYNAR NEGRONI

gin / sweet vermouth / cynar

NEGRONI BIANCO

gin / lillet blanc / suze

MONTENEGRO NEGRONI

gin / sweet vermouth / montenegro

TAPPED

young henrys newtowner pale ale 4.8%

bentspoke easy 3.2%

ITALIAN BIRRA

birra menabrea lager

peroni red lager

peroni gran riserva rossa 500ml

peroni gran riserva bianca 500ml

peroni gran riserva pure malto 500ml

peroni gran riserva doppio malto 500ml

SOFTS

san pellegrino limonata

san pellegrino chinotto

san pellegrino aranciata

lemon lime bitters

20

12

10

10

10

12

12

12

14

6

6

6

8

VINO BY THE GLASS

FRIZZANTE

2020 Bortolin Angelo Prosecco DOCG, Veneto, IT

2019 La Gioiosa Millesimato Rosè DOC, Veneto, IT

NV Champagne Laherte Freres Ultradition Brut, Epernay, FR

BIANCO

2019 Otro Vino *Chardonnay*, Margaret River, WA

2019 Adalia Soave DOC Singan *Garganega*, Verona, IT

2019 Ippolito Cirò Bianco *Greco*, Ippolito, IT

2013 Freeman *Pinot Grigio Plus.*, Canberra District

ROSSO

2020 Mallaluka Pinot Noir, Bellarine Peninsula, VIC

2015 Severino Garofano Eloquentia, Negroamaro, Copertino, IT

2018 Massolino Dolcetto d'Alba DOC, Piemonte, IT

2019 Le Juice Fleurie *Gamay*, Beaujolais, France

2017 Villa Trasqua Chianti Classico, Toscana, IT

ROSATO & ROMATO

2020 Sella and Mosca, Sangiovese Rosato DOC, Alghero, IT

2020 Wildman Wines 'Astro Bunny' Fiano Pet Nat, McLaren Vale, SA

CORAVIN

2018 La Tosa 'Sorriso di Cielo' Colli Piacentini DOC *Malvasia*,
Emilia Romagna, IT

2014 Grand Bateau Sauvignon *Blanc*, Bordeaux, FR

2017 SRC Etna Rosso *Nerello Mascalese*, Sicily, IT

2013 Domaine Olga Raffault Chinon Les Picasses *Cabernet Franc*, Loire, FR

DOLCE

2010 Toppers Mountain Tinta Roriz, AU

2019 Clos Bagatelle *Muscat de Saint-Jean-de-Minervois* AOP,
Languedoc-Roussillon, FR

NON - ALCOHOLIC

NON 2 Caramelised Pear & Kombu, VIC

Gls Crf Btl

16 - 78

15 - 60

25 - 130

16 50 70

17 55 78

17 55 78

16 50 70

17 58 88

17 58 88

19 66 95

18 62 84

19 66 95

16 50 70

17 - 78

28 85 104

25 75 100

30 95 135

38 110 150

10 - 86

15 - 140

16 48 70

ITALIAN APERITIVO DIGESTIVO MAP



WHAT IS AN AMARO AND WHY DO WE DRINK IT?

Italy is a nation steeped in history and tradition, much of which is based around the twin pillars of eating and drinking. The rules are simple: an aperitivo before dinner, wine during, and a glass of amaro afterwards to seal the deal.

AMARO MONTENEGRO

APERITIVO DIGESTIVO MENU ¹⁰

1	Amaro Montenegro	Italy	Bologna
2	Select 1920	Italy	Venice
3	Rosso Antico	Italy	Bologna
4	Zucca Rabarbaro	Italy	Milan
5	Villa Massa Limoncello	Italy	Sorrento
6	Punt E Mes	Italy	Piedmont
7	Averna Amaro Siciliano	Italy	Sicily
8	Fernet-Branca	Italy	Milan
9	Fernet-Branca Menta	Italy	Milan
10	Pasubio Vino Amaro	Italy	Trento
11	Ramazotti	Italy	Milan
12	Amaro Sfu Mato Rabarbaro	Italy	Trento
13	Liquore Strega	Italy	Benevento
14	Cappelletti	Italy	Aldeno
15	Martini Riserva Speciale Amrato	Italy	Torino
16	Dopo Teatro	Italy	Asti
17	Martini 1872 Bitters	Italy	Torino
18	Borghetti Coffee 1860	Italy	Ancona
19	Silvio Carta Vermouth Servito	Italy	Sardinia
20	Petrus Boonekamp L'amaro 1777	Italy	
21	Chartreuse Green	France	Paris
22	Chartreuse Yellow	France	Paris
23	Pernod	France	Paris
24	Ricard	France	Marseille
25	Maurin Quina 1884	France	Lyon
26	Bonal Aperitif	France	Chambery
27	Christian Drouin 'La Blanche'	France	Normandy
28	Bizzarro Aperitivo	Australia	South Australia
29	Suze	Switzerland	Sonvilier
30	Inie Aquavit	Norway	

Our favourite
AUSTRALIAN WINES

2020 Mallaluka Mataro Murrumbateman, with grapes by way of Riverland	70
2016 Kaesler Durif Barossa Valley, SA	98
2016 Freeman Nebbiolo Hilltops, NSW	98
2015 Philip Shaw 'Experimenting' Shiraz Whole Bunch - Orange, NSW	88
2019 Brave New Wines 'El Rojo' Tempranillo, Shiraz Great Southern, WA	75
2019 Sigurd Riesling Blend Barossa Valley, SA	64
2020 Delinquente 'Screaming Betty' Vermentino Riverland, VIC	60
2020 Mada Pinot Gris Bendigo sourced grapes, made in Canberra	65

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Negroni
FOUNTAIN

Available from 5pm – Late
FRIDAY & SATURDAY NIGHT

Bottomless
MIMOSAS

Bottoms up and bring the bubbly! Available daily, and made with our fluffy orange juice, our Bottomless Mimosas are the perfect upgrade to any meal. Available to add on to any booking or special event!

Available 11am – 2pm, 7 days . 2 hours max
Minimum of 2 guests . \$45 per person

**BOOKINGS ARE A MUST, MAKE AN ENQUIRY ONLINE AT
AMICI.BAR/BOOKINGS/**

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Boozy Brunch

Trust us, brunch is better with a little bubbly. Our Boozy Brunch includes a selection of cheese & charcuterie platters to share, 2 hours of bottomless mimosas and 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

SPRITZ

Villa Massa Limoncello limoncello / prosecco / soda	18
St Germain elderflower / prosecco / soda	18

NEGRONI

Classic gin / sweet vermouth / campari	20
Cynar gin / cynar / campari	20
Bianco gin / lillet blanc / suze	20
Montenegro gin / montenegro / campari	20

COCKTAILS

Basil Gimlet gin / lime / basil	20
Peach Bellini peach nectar / peach liqueur / sparkling	14
New York Sour rye whiskey / lemon / whites / red wine float	20
Old Pal campari / dry vermouth / rye whiskey	18
Espresso Martini mr black coffee liquor / toby's estate espresso / 42 below vodka	18
White Russian mr black coffee liquor / milk <i>almond milk +2</i>	14

TO EAT

your choice of cheese, served with crackers.	<i>ask your server</i>
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 & pickles.	16
cuca sardines with sourdough and guindilla chilli.	14
ortiz sardines with patatas fritas, pickles, and lemon.	18
ricotta cannoli, pistachio, chocolate (2).	10