

Amici

PRIX FIXE MENU

Arrival Spritz

APEROL

aperol / prosecco / soda

or

LIMONCELLO

limoncello / prosecco / soda

CHEESE & CHARCUTERIE PLATTER

+ marinated mixed olives with sourdough bread

Salads

CAPRESE

heirloom tomatoes / buffalo mozzarella /
fresh basil / aged balsamic

or

ROCKET/PEAR

rocket / grana padano / croutons / fresh pear /
olive oil / lemon

PIZZA *of your choice*

please find selection on next page

JAMON & CRISPS

with patatas fritas / guindilla / chilli oil

CANNOLI

HAND STRETCHED PIZZA

gluten free available +4

MARGHERITA (V)

napoli sauce / mozzarella / fresh basil

18

PROSCIUTTO ARUGULA

napoli sauce / mozzarella / shaved grana padano /
prosciutto di parma / fresh arugula

20

SALSICCIA

napoli sauce / mozzarella / pork sausage / red peppers /
kalamata olives / spanish onion / bocconcini

22

PATATE

roasted garlic / shaved potato / rosemary /
kalamata olives / feta / chilli oil

20

FUNGHI (V)

garlic / mozzarella / swiss brown mushrooms /
truffle oil / asiago

20

CAPRICCIOSA

napoli sauce / mozzarella / ham / mushrooms / artichoke /
olives / anchovies

20

CAPONATA (V)

caponata (italian-style ratatouille) / buffalo mozzarella /
basil / reggiano

20

BURRATA & NDUJA

napoli sauce / buffalo mozzarella / nduja / red onion /
roasted peppers / vanella burrata

25

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

SITTINGS

BOOZY BRUNCH: 11AM TO 1PM

Cheese & charcuterie platter to share, 2 hours of bottomless mimosas and cannoli.

\$65 per person

Optional add ons include: baked brie, pizzas and all to share menu items.

PRIX FIXE LUNCH: 1.15PM TO 3.15PM

Arrival spritz cocktail, cheese & charcuterie platter, salads, pizzas, Jamon & crisps, and cannoli.

\$75 per person

ARVO: 3.30PM TO 5.30PM

PRIX FIXE DINNER: 5.45PM TO 7.45PM

(set menu as above)

PRIX FIXE DINNER: 8PM TILL LATE

(set menu as above)

LATE NIGHT: 10PM TILL LATE

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
fish and crisps with ortiz sardines, and potato crisps	18
chef's selection mixed antipasti veg (v)	24
jamon serrano with patatas fritas, guindilla chilli, and extra virgin olive oil	16
burrata and tomatoes with heirloom tomatoes, extra virgin olive oil, vanella burrata and basil served with fresh sourdough	20

COCKTAILS

APEROL SPRITZ	18
aperol / prosecco / soda	
LIMONCELLO SPRITZ	18
limoncello / prosecco / soda	
ESPRESSO MARTINI	20
tobys estate coffee / mr black coffee liqueur / vodka	
BASIL GIMLET	18
gin / lime / sugar / basil	
NEGRONI	20
campari / sweet vermouth / gin	

VINO

ROSSO

	<i>Gls</i>	<i>Crf</i>	<i>Btl</i>
Lark Hill <i>Pinot Noir</i>	14	-	68
Nick Spencer <i>Shiraz</i>	16	-	78
Mount Majura 'Dinny's Block' <i>Cabernet Franc Blend</i>	15	-	72

BIANCO

Helm <i>Half Dry Riesling</i>	14	-	68
Mada <i>Sauvignon Blanc</i>	15	-	72
Collector 'Tiger Tiger' <i>Chardonnay</i>	16	-	78

ROSATO

Long Rail Gully <i>Rosé</i>	14	-	68
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FRIZZANTE

Bandini <i>Prosecco</i>	14	-	62
Clover Hill <i>Sparkling Rosé</i>	14	-	68
Louis Roederer <i>Champagne</i>	25	-	115
Crystal Vintage Brut <i>Champagne</i>			495



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.

AMICI.BAR
