

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.

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

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) 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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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, vanilla 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

Gls Crf Btl

Lark Hill *Pinot Noir*

14 - 68

Nick Spencer *Shiraz*

16 - 78

Mount Majura 'Dinny's Block' *Cabernet Franc Blend*

15 - 72

BIANCO

Helm *Half Dry Riesling*

14 - 68

Mada *Sauvignon Blanc*

15 - 72

Collector 'Tiger Tiger' *Chardonnay*

16 - 78

ROSATO

Long Rail Gully *Rosé*

14 - 68

FRIZZANTE

Bandini *Prosecco*

14 - 62

Clover Hill *Sparkling Rosé*

14 - 68

Louis Roederer *Champagne*

25 - 115

Crystal Vintage Brut *Champagne*

495

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.

AMICI.BAR

grazie

