

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) 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

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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.

manchego iberico 33.3

Made in the Spanish city of Valladolid, this cheese is made with equal parts sheeps, cows and goats milk.

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 roast	18
fish and crisps with ortiz sardines, and potato crisps	18
chef's selection mixed antipasti veg (v)	24
burrata and tomatoes with heirloom tomatoes, served with vanilla burrata and fresh sourdough	20
prosciutto with pickled peaches & goats curd on toasted sourdough	18
gorgonzola stuffed figs (3)	15

SALAD

CAPRESE 18
Heirloom tomatoes / buffalo mozzarella / basil / aged balsamic / olive oil

ROCKET AND PEAR 18
Rocket / fresh pear / sourdough crouton / grana padano / lemon vinaigrette

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

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

ZEPPOLE 12
italian fried dough with icing sugar and honey

NEW YORK CHEESECAKE 8
baked ricotta cheesecake

COCKTAILS

FOUR PILLARS BLOODY SHIRAZ SPRITZ 20
four pillars bloody shiraz gin / rose vermouth / sour plum

FOUR PILLARS GIN MULE 20
navy strength gin / eumundi ginger beer / lime

APEROL SPRITZ 18
aperol / prosecco / almond stuffed olives

LIMONCELLO SPRITZ 18
limoncello / prosecco / soda

BASIL GIMLET 20
gin / lime / basil

BARREL AGED NEGRONI 20
campari / gin / sweet vermouth

BARREL AGED MANHATTAN 20
rye whiskey / vermouth / bitters

TAPPED

menabrea lager 4.8% 13

bentspoke easy 3.2% 10

ITALIAN BIRRA

peroni red lager 10

peroni gran riserva rossa 500ml 12

peroni gran riserva bianca 500ml 12

peroni gran riserva pure malto 500ml 12

peroni gran riserva doppio malto 500ml 14

NON ALCOHOLIC

seedlip southside citrus / mint / lime 16

spritz of the month - ask your server 16

SOFTS

san pellegrino varieties 6

lemon lime bitters 8

VINO

ROSSO

	Gls	Crf	Btl
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

Ask your server for our wine by the glass, coravin or bottle selection.

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.

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	

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

