

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

PUMPKIN & WALNUT

roast pumpkin / candied walnut / spinach / pickled eschallot /
feta / balsamic vinaigrette (v)

or

ROCKET & PEAR

rocket / grana padano / croutons / fresh pear /
olive oil / lemon (v)

PIZZA *of your choice*

please find selection on page five

JAMON & CRISPS

with patatas fritas / guindilla / chilli oil

CANNOLI

SIGNATURE PLATTERS

Served with sourdough, select four items for your plate.

Add extra sourdough +4

CHEESE

tarago river 'shadows of blue'

A light and smooth flavoured blue cheese wrapped in natural bees wax. It's made with double the amount of cream of a traditional blue cheese and is waxed early in the ripening process to control the balance of sweet and pungent flavours.

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 (v)	8
sardine and agrodolce toast	18
fish and crisps with millesimate sardines, and potato crisps	18
nduja stuffed roast eggplant with stracciatella, pickled eschallot candied walnut dukkah	16
shaved wagyu bresaola, guindilla chilli, picos, avjar	15
chef's selection mixed antipasti veg (v)	24
vanella burrata with marinated tomatoes, basil, candied walnut dukkah served with sourdough (v)	20
marinated eggplant, olive tapenade, semi dried tomato, feta, pickled eschallot & sourdough toast (2) (v)	16
gorgonzola stuffed fig, pistachio & balsamic (3) (v)	15
jamon serrano with patatas fritas, guindilla chilli, and extra virgin olive oil	16

SALAD

PUMPKIN AND WALNUT	15
roast pumpkin / candied walnut / spinach / pickled eschallot / feta / balsamic vinaigrette (v)	

ROCKET AND PEAR	18
rocket / fresh pear / sourdough crouton / grana padano / lemon vinaigrette (v)	

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	

HAND STRETCHED PIZZA

gluten free available +4

PORCHETTA

porchetta / garlic roasted broccolini / green apple /
bocconcini / gravy / red onion

26

BURRATA & NDUJA

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

25

SALSICCIA

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

22

PROSCIUTTO ARUGULA

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

20

PATATE (V)

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

DIAVOLA

hot pepperoni/ spanish onion/ kalamata olives

18

MORTADELLA

garlic / buffalo mozzarella / fresh shaved mortadella /
pickled picantes / pistachio / rocket

18

MARGHERITA (V)

napoli sauce / mozzarella / fresh basil

18

DOLCE

SEASONAL BAKED BRIE 125GM

ask your server for our current baked brie special

RICOTTA CANNOLI (2)

AFFOGATO

toby's estate coffee/vanilla bean gelato

add wattleseed and macadamia liqueur +6

ZEPPOLE

italian fried dough with icing sugar and smoked maple syrup

NEW YORK CHEESECAKE

baked ricotta cheesecake

TAPPED

menabrea lager 4.8%

young henrys stayer 3.5%

ITALIAN BIRRA

peroni gran riserva rossa 500ml

peroni gran riserva bianca 500ml

peroni gran riserva pure malto 500ml

FAUXTAILS

seedlip southside *citrus / mint / lime*

spritz of the month - ask your server

SOFTS

san pellegrino sanbitter

san pellegrino varieties

lemon lime bitters

20

10

8

12

8

13

10

12

12

12

16

16

4

6

8

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

HUGO 18

elderflower liqueur / prosecco / mint / cucumber

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

VINO

FRIZZANTE *Gls Btl*

NV Martini *Prosecco* 14 68

NV Clover Hill *Sparkling Rosé* - 68

NV Louis Roederer *Champagne* - 160

Crystal Vintage Brut *Champagne* - 495

BIANCO

2021 Somos 'Blanquito' *Vermentino* 14 68

2021 Collector Tiger-Tiger *Chardonnay* 16 78

ROSÉ & ORANGE

2021 Long Rail Gully *Rosé* 14 68

2021 Dub Style *Tangerine Orange* 14 68

ROSSO

2019 Poggio al Sale *Chianti* 14 68

2021 Gilbert *Pinot Noir* 15 72

2018 Mount Majura *Cabernet Franc* 15 72

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.

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	Ramazzotti	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.
\$65 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



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