

*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.*

#### meredith dairy marinated goat cheese

*Soft goat cheese marinated in garlic and herb infused extra virgin olive oil, Marinated Goat Cheese has a refreshing citrus tang and soft, spreadable texture.*

#### millel pecorino pepato

*Hard style, authentic cheese made in Australia from the finest ingredients. A traditional table cheese offering contrast to mild and soft cheeses.*

### CHARCUTERIE

#### quattro stelle - schiacciata piccante (free range)

*A traditional Salami which originates from southern Italy. It is flavoured with "papas" home made chilli, red wine and capsicum sauce.*

#### princi - mortadella

*A staple in Bologna Italy, Princi'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. (Gluten free)*

#### 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.*



A rotating selection of some of our favourite formaggi - served with blue gum honeycomb, muscatels and fresh sourdough.

ASK OUR STAFF ABOUT THIS WEEKS OPTION \$30



Dellendale Raclette, melted and scraped table side over a generous portion of our Jamon and Crisps.

\$40

## TO SHARE

marinated olives (v)	10
sourdough with australian extra virgin olive oil & balsamic (v)	8
sardine and agrodolce toast	18
tinned fish and crisps with millesimate sardines, and potato crisps	18
nduja stuffed roast eggplant with stracciatella, pickled eschallot candied walnut dukkah	18
shaved wagyu bresaola, guindilla chilli, picos, avjar	16
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
jamon serrano with patatas fritas, guindilla chilli, and extra virgin olive oil	18

## SALAD

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

## FROM THE SEA

*Harvested, cleaned and packed by hand, Cucu'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

24

### **PATATE (V)**

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

20

### **FUNGHI (V)**

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

22

### **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

20

### **MORTADELLA**

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

20

### **MARGHERITA (V)**

napoli sauce / mozzarella / fresh basil

18

## 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 smoked maple syrup

### NEW YORK CHEESECAKE

10

baked ricotta cheesecake

### TIRAMISU

14

toby's estate coffee / vanilla mascarpone / ladyfinger biscuits / cocoa

## TAPPED

menabrea lager *Italy* 4.8%

13

young henrys stayer 3.5%

10

## PACKAGED

peroni red lager *Italy* 4.7%

12

peroni leggera *Italy* 3.5%

9

## FAUXTAILS

seedlip southside *citrus | mint | lime*

16

spritz of the month - ask your server

16

## SOFTS

san pellegrino sanbitter

6

san pellegrino varieties

8

lemon lime bitters

8

## TAP COCKTAILS

### WILD ROSE NEGRONI - ON TAP

lark forty spotted wild rose / campari / rosso vermouth

20

### GOOSE ESPRESSO MARTINI - ON TAP

grey goose vodka / creme de cafe / toby's estate broadway blend espresso

20

## CLASSIC COCKTAILS

### HUGO

elderflower liqueur / prosecco / mint / cucumber

18

### BLACK MANHATTAN

rye whiskey / amaro averna / orange bitters

20

### NEGRONI

campari / sweet vermouth / gin

20

### BASIL GIMLET

gin / basil / lime / sugar

18

### AVIATION

gin / luxardo / creme de violette

20

### ALI DI CARTA

dark rum / aperol / amaro montenegro / lemon

20

## SPARKLING CRAFT COCKTAILS

st. germain elderflower spritz	18	ginger lime vodka mule	20
aperol spritz	18	cucumber lime gin fizz	20
limoncello spritz	18	apple pie whisky fizz	20
lemonade iced tea	20	grapefruit vodka soda	20

## VINO

### FRIZZANTE

	<i>Gls</i>	<i>Btl</i>
NV Martini <i>Prosecco</i>	14	68
2013 Moët & Chandon <i>Champagne Vintage</i>	28	160
NV Chandon Rosé <i>Sparkling Rosé</i>	16	68
NV Louis Roederer <i>Champagne</i>	-	160
Crystal Vintage Brut <i>Champagne</i>	-	495

### BIANCO

2020 Disco Pocket <i>Riesling-Vermentino</i>	14	68
2017 Forlorn Hope <i>Chardonnay-Verdhele</i>	16	78

### ROSÉ & ORANGE

2021 Coup de Genie <i>Rosé</i>	14	68
2021 La Violetta 'Lounge O' <i>Orange</i>	15	72

### ROSSO

2021 Gilbert <i>Pinot Noir</i>	16	78
2021 Mercer <i>Nero D'Avola</i>	14	68
2021 Jamsheed <i>Sagrantino</i>	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 <sup>10</sup>

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  
\$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, FROM 5.45PM  
\$25 PER PERSON