

*Amici*

# Boozy Brunch

Our Boozy Brunch is a sure fire way to boost the vitamin C in your diet. Enjoy 2 hours of bottomless mimosas PLUS a cheeky selection of our cheese & charcuterie platters, burrata, and cannoli to share.

Get your group together, you won't regret it.

AVAILABLE DAILY  
\$65 PER PERSON

# Online Store

Your home of takeaway pizzas, sandwiches, wine, cheese platters, and more. Online, phone or in-venue ordering available with 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  
\$30 PER PERSON

## PRIX FIXE MENU

75pp

*Arrival Spritz*

### ST. GERMAINE ELDERFLOWER SPRITZ

st. germaine / prosecco / soda

or

### FRENCH MARTINI

chambord | pineapple juice | vodka | lime

### CHEESE & CHARCUTERIE PLATTER

+ marinated mixed olives with sourdough bread

### JAMON & CRISPS

with patatas fritas / guindilla / chilli oil

*Salad*

### PUMPKIN & WALNUT

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

or

### ROCKET & PEAR

fresh pear / rocket / reggiano / sourdough croutons / lemon / extra virgin olive oil

### PIZZA *of your choice*

please find selection on page seven

CANNOLI

## SIGNATURE PLATTERS

Served with sourdough, select four items for your plate

42

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.*

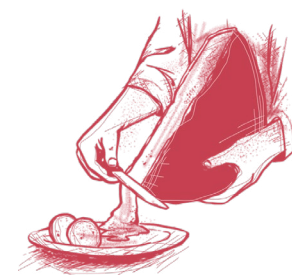
# Formaggi



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

# Raclette



Dellendale raclette, melted and scraped table side over a generous portion of our jamon & crisps

\$40

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

## TO SHARE

|   |    |
|---|----|
| marinated olives (v)  | 10 |
| sourdough with australian extra virgin olive oil and balsamic (v)   | 8  |
| sardine and agrodolce toast   | 18 |
| tinned fish & crisps with millesimate sardines, and potato crisps   | 18 |
| nduja stuffed roast eggplant with stracciatella, pickled eschallot and candied walnut dukkah                        | 18 |
| shaved wagyu bresaola, guindilla chilli, picos, and ajvar   | 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, served with sourdough toast (2) (v) | 16 |
| jamon serrano with patatas fritas, guindilla chilli, and extra virgin olive oil                                     | 18 |
| gorgonzola stuffed figs (3), aged balsamic vinegar, pistachio, and basil<br><i>wrap in shaved prosciutto +6</i>     | 15 |
| prosciutto de palma, goats curd, house pickled peaches, basil served on sourdough toast (2)                         | 20 |
| LP's saucisson sec, guindilla chili, cantabrian anchovy fillets, and olive oil                                      | 18 |

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

## SALAD

|   |    |
|---|----|
| <b>PUMPKIN &amp; WALNUT</b>   | 15 |
| roast pumpkin / candied walnut / spinach / pickled eschallot / feta / balsamic vinaigrette (v)  |    |
| <b>ROCKET &amp; PEAR</b>  | 15 |
| fresh pear / rocket / reggiano / sourdough croutons / lemon / extra virgin olive oil  |    |
| <br><b>FROM THE SEA</b>   |    |
| <i>Harvested, cleaned and packed by hand, Cuca's fish is made using natural materials, seafood, olive oil and brine. Served with mace golden peppers and sourdough.</i> |    |
| sardines in olive oil   | 16 |
| sardines in tomato  | 16 |
| sardines with lemon   | 16 |
| sardines in picante   | 16 |
| olasagasti cantabrian anchovy fillet  | 18 |
| calamares in salsa americana  | 16 |

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

# HAND STRETCHED PIZZA

*gluten free available +4*

|   |    |   |    |
|---|----|---|----|
| <b>PORCHETTA</b>  | 26 | <b>CAPRICCIOSA</b>  | 20 |
| porchetta / garlic roasted broccolini / green apple / bocconcini / gravy / red onion                  |    | napoli sauce / mozzarella / ham / mushrooms / artichoke / olives / anchovies                  |    |
| <b>BURRATA &amp; NDUJA</b>  | 25 | <b>CAPONATA (V)</b>   | 20 |
| napoli sauce / buffalo mozzarella / nduja / red onion / roasted peppers / vanella burrata             |    | caponata (italian-style ratatouille) / buffalo mozzarella / basil / reggiano                  |    |
| <b>SALSICCIA</b>  | 22 | <b>DIAVOLA</b>  | 20 |
| napoli sauce / mozzarella / pork sausage / red peppers / kalamata olives / spanish onion / bocconcini |    | hot pepperoni / spanish onion / kalamata olives   |    |
| <b>PROSCIUTTO ARUGULA</b>   | 24 | <b>MORTADELLA</b>   | 20 |
| napoli sauce / mozzarella / shaved grana padano / prosciutto di parma / fresh arugula                 |    | garlic / buffalo mozzarella / fresh shaved mortadella / pickled picantes / pistachio / rocket |    |
| <b>PATATE (V)</b>   | 20 | <b>MARGHERITA (V)</b>   | 18 |
| roasted garlic / shaved potato / rosemary / kalamata olives / feta / chilli oil                       |    | napoli sauce / mozzarella / fresh basil   |    |
| <b>FUNGHI (V)</b>   | 22 | <b>PUMPKIN &amp; FETA (V)</b>   | 20 |
| garlic / mozzarella / marinated wild mushrooms / truffle oil / asiago                                 |    | garlic / mozzarella / roasted pumpkin / baby spinach / cherry tomatoes / feta                 |    |
|   |    | <b>QUATTRO FORMAGGIO (V)</b>  | 18 |
|   |    | garlic / buffalo mozzarella / asiago pressato / gorgonzola / reggiano                         |    |

## DOLCE

**SEASONAL BAKED BRIE 125GM** 20

ask your server for our current baked brie special

**RICOTTA CANNOLI (2)** 10

served with pistachio and shaved chocolate

**AFFOGATO** 8

toby's estate coffee with vanilla bean gelato

*add wattleseed and macadamia liqueur +6*

**ZEPPOLE** 14

italian fried dough with icing sugar and smoked maple syrup

**NUTELLA CALZONE** 22

nutella, strawberries, marshmallows, icing sugar baked in hand stretched dough

**TABLESIDE TIRAMISU** 20

ladyfinger biscuits drizzled with toby's estate coffee, topped with vanilla mascarpone and cocoa

*made at your table, devour it yourself or share with your amici*

### CAKES & TARTS

see display fridge for our selection of desserts by the slice

## COCKTAILS

## SIGNATURE & CLASSIC COCKTAILS

**GARIBALDI** 14  
campari / orange juice

**GIN & TONIC** 16  
fords gin / fever tree mediterranean tonic / citrus / thyme spritz

**SALTY DOG** 18  
grey goose vodka / pink grapefruit juice / black salt

**PEAR BELLINI** 20  
spiced pear / prosecco / allspice

**BASIL GIMLET** 20  
fords gin / lime / sugar / basil

**AVIATION** 20  
fords gin / lime / creme de violette / luxardo

**NEW YORK SOUR** 22  
rye whiskey / egg white / sugar / lemon / red wine float

**BLACK MANHATTAN** 20  
rye whiskey / orange bitters / rosso vermouth

**FRENCH MARTINI** 20  
grey goose vodka / chambord / pineapple / lime

**CLASSIC MARTINI** 22  
fords gin or grey goose vodka / dolin dry vermouth / almond stuffed olive

## TAP COCKTAILS

**NEGRONI** 22  
fords gin / campari / rosso vermouth

**GOOSE ESPRESSO MARTINI** 20  
grey goose vodka / creme de cafe / toby's estate broadway blend espresso

## SPRITZ SELECTION

**APEROL** 18  
aperol / soda / prosecco / almond stuffed olives

**COSMO** 22  
citrus vodka / lillet / cointreau / sparkling rosé

**LIMONCELLO** 20  
limoncello / soda / prosecco

**HUGO** 18  
st. germain elderflower / soda / prosecco

## DESSERT COCKTAILS

**CAFFÉ** 22  
slane irish whiskey / walnut / agave nectar / toby's estate broadway blend coffee

**BRANDY ALEXANDER** 26  
cognac / dark crème de cacao / frangelico crème / grated nutmeg

## FAUXTAILS

**SOUTHSIDE** 16

naked spirits london dry / citrus / mint / lime

**NAKED SPIRITS VENETO SPRITZ** 16

0% abv take on the aperol spritz

**WATERMELON SPRITZ** 16

monin watermelon / lime / lemonade / mint

## TAPPED BIRRA

bentspoke 'bent' straightforward kolsch 4.0% | Canberra District 13

peroni leggera mid-strength 3.5% | ITA 10

## PACKAGED BIRRA

peroni red lager 4.7% | ITA 12

menabrea lager 4.8% | ITA 10

## SOFTS

san pell sanbitters 6

san pellegrino varieties 8

lemon lime bitters 8

## WINE



## VINO BY THE BOTTLE

### RARE & FINE

|   |     |
|---|-----|
| 2019 Penfolds 'St Henri' <i>Shiraz</i>   McLaren Vale, SA                           | 280 |
| 2016 Charles Melton 'The Reformation' <i>Old Vine Grenache</i>   Barossa Valley, SA | 120 |
| 2019 Craggy Range 'Sophia' <i>Merlot/Cabernet</i>   Hawkes Bay, NZ                  | 180 |
| 2015 Tenute Silvio Nardi <i>Sangiovese</i>   Brunello di Montalcino, ITA            | 220 |
| 2016 Andrea Oberto <i>Barolo</i>   Piedmont, ITA                                    | 220 |
| 2014 Renato Ratti Marcenasco <i>Barolo</i>   Piedmont, ITA                          | 280 |
| 2018 Canalicchio Di Sopra <i>Sangiovese</i>   Rosso Di Montalcino, ITA              | 140 |
| 2019 Domaine Clavel <i>Syrah/Grenache/Mourvèdre</i>   Languedoc-Roussillon, FRA     | 140 |
| 2017 Angove 'The Medhyk' <i>Shiraz</i>   McLaren Vale, SA                           | 220 |
| 2019 Henschke Tappa Pass <i>Shiraz</i>   Barossa Valley, SA                         | 250 |

### CHAMPAGNE & SPARKLING

|  |     |
|--|-----|
| NV Martini <i>Prosecco</i>   Piedmont, ITA             | 68  |
| NV Chandon Brut <i>Rosé</i>   Yarra Valley, SA         | 68  |
| 2013 Moët & Chandon Grand Vintage   Champagne, FRA     | 180 |
| 2014 Louis Roederer Vintage   Champagne, FRA           | 240 |
| NV GH Mumm Grand Cordon   Champagne, FRA               | 160 |
| NV Piper Heidsieck Cuvee Brut   Champagne, FRA         | 180 |
| NV Taittinger Brut Réserve   Champagne, FRA            | 220 |
| NV Ruinart Blanc de Blanc   Champagne, FRA             | 280 |
| NV Ruinart Rosé   Champagne, FRA                       | 280 |
| 2012 Dom Perignon Vintage   Champagne, FRA             | 620 |
| 2013 Louis Roederer 'Cristal' Vintage   Champagne, FRA | 720 |

### ROSÉ, ORANGE & PET NAT

|  |    |
|--|----|
| 2022 Head Grenache <i>Rosé</i>   Barossa Valley, SA                          | 88 |
| 2021 Snake and Herring 'Tainted Love' <i>Syrah Rosé</i>   Margaret River, WA | 86 |
| 2021 Long Rail Gully <i>Rosé</i>   Canberra District                         | 68 |
| 2022 Mercer <i>Rosato</i>   Central Ranges, NSW                              | 74 |
| 2021 Cullen Wines 'Amber' <i>Sauvignon/Semillon</i>   Margaret River, WA     | 85 |
| 2021 Kunpira Maru 'El Pacu' <i>Chardonnay</i>   King Valley, VIC             | 72 |
| 2020 Range Life 'Shady Lane' <i>Pet Nat Pinot Noir</i>   Mount Martha, VIC   | 74 |
| 2020 Poggio Anima Ragana 'Il Mostro' <i>Pet Nat</i>   Tuscany, ITA           | 95 |
| 2021 Cullen 'Rose Moon' <i>Pet Nat</i>   Margaret River, WA                  | 92 |

### WHITE

|   |     |
|---|-----|
| 2021 Collector 'Tiger Tiger' <i>Chardonnay</i>   Canberra District              | 95  |
| 2021 Tar and Roses <i>Chardonnay</i>   Nagambie, VIC                            | 90  |
| 2017 Chapman Grove <i>Chardonnay</i>   Margaret River, WA                       | 66  |
| 2021 Swinging Bridge 'Mrs Payton' <i>Chardonnay</i>   Orange, NSW               | 74  |
| 2020 Cullen Wines 'Grace Madeleine' <i>Sauvignon Blanc</i>   Margaret River, WA | 100 |
| 2019 Catalina Sounds 'Sound of White' <i>Sauvignon Blanc</i>   Marlborough, NZ  | 75  |
| 2017 Bannockburn <i>Sauvignon Blanc</i>   Geelong, VIC                          | 75  |
| 2022 Ottelia <i>Sauvignon Blanc</i>   Coonawarra, SA                            | 68  |
| 2021 Kir Yianni <i>Assyrtiko</i>   Amyndeon, GRE                                | 75  |
| 2021 The Other Wine Co. <i>Arinto</i>   Adelaide Hills, SA                      | 60  |
| 2021 Abruzzo <i>Pecorino</i>   Abruzzo, ITA                                     | 65  |
| 2022 Rockbare <i>Riesling</i>   Clare Valley, SA                                | 70  |
| 2021 Nick O'Leary 'White Rocks' <i>Riesling</i>   Canberra District             | 82  |
| 2021 Robert Stein Dry <i>Riesling</i>   Mudgee, AUS                             | 75  |
| 2022 Dead Man Walking <i>Riesling</i>   Clare Valley, SA                        | 70  |
| 2021 Louis Lageder <i>Pinot Grigio</i>   Alto Adige, ITA                        | 85  |

## RED

|   |     |
|---|-----|
| 2020 Craggy Range <i>Pinot Noir</i>   Marlborough, NZ                 | 105 |
| 2021 Fringe Societe <i>Pinot Noir</i>   Pays DOC, FRA                 | 68  |
| 2021 Shaw and Smith <i>Pinot Noir</i>   Adelaide Hills, SA            | 110 |
| 2019 Save Our Souls <i>Pinot Noir</i>   Mornington Peninsula, VIC     | 70  |
| 2020 Yangarra <i>Shiraz</i>   McLaren Vale, SA                        | 110 |
| 2021 Whistler 'Atypical' <i>Shiraz</i>   Barossa Valley, SA           | 88  |
| 2020 The Other Wine Co. <i>Shiraz</i>   Adelaide Hills, SA            | 72  |
| 2022 Nick Spencer 'Gundagai' <i>Shiraz</i>   Gundagai, NSW            | 76  |
| 2021 Head Red <i>Cabernet Sauvignon</i>   Barossa Valley, SA          | 85  |
| 2015 Coonawarra <i>Cabernet Sauvignon</i>   Coonawarra, SA            | 175 |
| 2016 Suckfizzle <i>Cabernet Sauvignon</i>   Margaret River, WA        | 145 |
| 2019 Puerto Del Monte <i>Mencía</i>   Castilla y León, SPA            | 60  |
| 2021 The Other Wine Co. <i>Barbera</i>   Adelaide Hills, SA           | 72  |
| 2021 Somos Biodynamic <i>Aglianico</i>   McLaren Vale, SA             | 78  |
| 2019 Jerome Balmet 'Lemonhead' <i>Gamay</i>   Beaujolais, FRA         | 120 |
| 2021 Mada 'Rouge' <i>Shiraz/Cabernet/Nebbiolo</i>   Canberra District | 78  |
| 2020 Henschke 'Five Shillings' <i>Shiraz</i>   Barossa Valley, SA     | 110 |
| 2020 Poggio Al Sale <i>Sangiovese</i> DOCG   Toscana, Chianti         | 68  |

## VINO BY THE GLASS

### CHAMPAGNE & SPARKLING

|  | Gls | Btl |
|--|-----|-----|
| NV Martini <i>Prosecco</i>   Piedmont, ITA         | 14  | 68  |
| NV Chandon Brut <i>Rosé</i>   Yarra Valley, SA     | 16  | 68  |
| 2013 Moët & Chandon Grand Vintage   Champagne, FRA | 30  | 180 |
| 2021 Borgo <i>Moscato d'Asti</i>   Piedmont, ITA   | 16  | 68  |

### ROSÉ & ORANGE

|   |    |    |
|---|----|----|
| 2022 Nick Spencer <i>Rosé</i>   Hilltops, NSW                                 | 16 | 72 |
| 2021 Rameau D'OR <i>Rosé Provence</i>   Côtes de Provence, FRA                | 18 | 81 |
| 2021 Whistler 'Back to Basics' <i>Skin Contact Blend</i>   Barossa Valley, SA | 16 | 72 |

### WHITE

|   |    |    |
|---|----|----|
| 2020 Cantina Riff <i>Pinot Grigio</i>   Veneto, ITA         | 16 | 72 |
| 2021 Lark Hill <i>Regional Riesling</i>   Canberra District | 16 | 72 |
| 2021 Dog Point <i>Sauvignon Blanc</i>   Marlborough, NZ     | 18 | 81 |
| 2021 In Dreams <i>Chardonnay</i>   Yarra Valley, VIC        | 16 | 72 |

### RED

|   |    |    |
|---|----|----|
| 2021 Reverie <i>Pinot Noir</i>   Languedoc, FRA       | 15 | 67 |
| 2020 Poggio Anima <i>Chianti</i> DOCG   Tuscany, ITA  | 15 | 67 |
| 2020 Karman Tinto Rijos <i>Garnacha</i>   Rijoca, SPA | 16 | 72 |
| 2022 Swinging Bridge 009* <i>Gamay</i>   Orange, NSW  | 18 | 81 |

\*served chilled

*grazie*