

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

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

Formaggi



A rotating selection of some our favourite formaggi, served with 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

SIGNATURE PLATTERS

45

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.

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

TO SHARE

marinated olives (v)	10
sourdough with australian extra virgin olive oil and balsamic (v)	12
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	18
chef's selection mixed antipasti veg (v)	24
burrata with marinated tomatoes, basil, candied walnut dukkah, served with sourdough (v)	22
marinated eggplant, olive tapenade, semi dried tomato, feta, pickled eschallot, served with sourdough toast (2) (v)	18
jamon serrano with patatas fritas, guindilla chilli, and extra virgin olive oil	20
prosciutto de palma, goats curd, pickled baby figs, basil, served on sourdough toast (2)	22
LP's saucisson sec, guindilla chili, cantabrian anchovy fillets, and olive oil	18
City Larder pork rilette, cornichons, fried leek, watercress, served on sourdough toast (2)	22

SALAD

PUMPKIN & WALNUT	16
roast pumpkin / candied walnut / spinach / pickled eschallot / feta / balsamic vinaigrette (v)	
ROCKET & PEAR	16
fresh pear / rocket / reggiano / sourdough croutons / lemon / extra virgin olive oil	
FROM THE SEA	
<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
la narval mejillones (mussels) in galician sauce	18

HAND STRETCHED PIZZA

gluten free available +4

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

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 16

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 24

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

pirate life lager italiana 5.2% | Adelaide, SA 13

balter 'captain sensible' mid strength 3.5% | Currumbin, QLD 12

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

2003 Charles Melton <i>Shiraz</i> Barossa Valley, SA	550
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
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
2018 Charles Melton 'Nine Popes' <i>Grenache/Shiraz/Mataro</i> Barossa Valley, SA	185

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 <i>Cuvee Brut</i> Champagne, FRA	180
NV Taittinger <i>Brut Réserve</i> Champagne, FRA	220
NV Ruinart <i>Blanc de Blanc</i> Champagne, FRA	280
NV Ruinart <i>Rosé</i> 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 Swinging Bridge #003 <i>Pinot Gris/Gewurztraminer/Riesling</i> Orange, NSW	76
2022 Mercer <i>Rosato</i> Central Ranges, NSW	74
2021 Whistler 'Skeleton in a Tutu' <i>Pet Nat Rosé</i> Barossa Valley, SA	74
2021 Seven Eves <i>Carbonic Maceration Pinot Gris</i> Adelaide Hills, SA	64
2021 Cullen Wines 'Amber' <i>Sauvignon/Semillon</i> Margaret River, WA	85
2021 Kunpirra 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
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
2022 Frederick Stevenson <i>Grillo</i> Adelaide Hills, SA	65

RED

2021 Somos Biodynamic <i>Aglianico</i> McLaren Vale, SA	78
2021 De Forville <i>Barbera D'Alba DOC</i> Barbaresco, ITA	95
2022 Frederick Stevenson <i>Nero d'Avola</i> Adelaide Hills, SA	68
2021 Snake and Herring 'At First Sight' <i>Grenache</i> Great Southern, WA	86
2022 Swinging Bridge 009 <i>Gamay</i> Orange, NSW	81
2020 Poggio Al Sale <i>Sangiovese DOCG</i> Toscana, Chianti	68
2022 Frederick Stevenson <i>Sangiovese</i> Adelaide Hills, SA	75
2022 Frederick Stevenson <i>Montepulciano</i> Eden Valley, SA	78
2020 Craggy Range <i>Pinot Noir</i> Marlborough, NZ	105
2021 Swinging Bridge <i>Reserve Pinot Noir</i> Orange, NSW	82
2020 Yangarra <i>Shiraz</i> McLaren Vale, SA	110
2020 Henschke 'Five Shillings' <i>Shiraz</i> Barossa Valley, SA	110
2022 Nick Spencer 'Gundagai' <i>Shiraz</i> Gundagai, NSW	76
2022 Heathcote Estate 'Primal' <i>Organic Shiraz</i> Heathcote, VIC	72
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
2021 Fabien Jouves 'YOU F*CK MY WINE!?' <i>Jurançon Noir</i> Cahors, FRA	92
2021 Yangarra Noir <i>Grenache/Shiraz/Mourvedre/Cinsault</i> McLaren Vale, SA	82
2020 Giant Steps <i>Syrah/Carignan/Grenache</i> Yarra Valley, SA	76
2021 Charles Melton 'La Belle Mere' <i>GSM</i> Barossa Valley, SA	90

VINO BY THE GLASS

CHAMPAGNE & SPARKLING

	<i>Gls</i>	<i>Btl</i>
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
2022 Yangarra Estate <i>Grenache Rosé</i> McLaren Vale, SA	18	82
2021 Whistler 'Back to Basics' <i>Skin Contact Blend</i> Barossa Valley, SA	16	72

WHITE

2022 The Other Wine Co. <i>Pinot Gris</i> Adelaide Hills, SA	16	72
2021 Lark Hill <i>Regional Riesling</i> Canberra District	16	72
2022 Te Mata Estate <i>Sauvignon Blanc</i> Hawkes Bay, NZ	16	72
2022 Swinging Bridge 'Mrs Payton' <i>Chardonnay</i> Orange, NSW	16	72

RED

2021 Reverie <i>Pinot Noir</i> Languedoc, FRA	15	67
2019 Puerto Del Monte <i>Mencia</i> Bierzo, SPA	16	70
2022 Nick Spencer P.A.R <i>Sangiovese</i> Hilltops, NSW	17	81
2022 Whistler 'Atypical' <i>Shiraz</i> Barossa Valley, SA	17	81

Amici

AT HOME

Whether you're having a picnic by the lake, cosying up on the couch, hosting a party or even heading out on a GoBoat, we've got your cheese and wine needs covered.

Our perfectly presented grazing boxes are packed with the best quality meats, incredible cheeses, Laurent Bakery sourdough and other delicious treats. Pizzas, platters and wines are available for drive-through collection daily within as little as an hour.

SHOP THE ONLINE DELI AT WWW.AMICI.BAR