

Amici
WINE BAR DELI

WHAT'S ON

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

Table for Two

Whether it's a girls' night, or you're trying to impress that certain someone – we've got your date nights covered! Enjoy a hand-stretched pizza, raclette, olives, tiramisu and a glass of wine each (red, white or rosé).

EVERY THURSDAY

\$100 PER COUPLE

WHAT'S ON

Twilight Sessions

Whether you're on a date, catching up with friends, or out with the family; enjoy an evening of chilled live music with delicious drinks, cheese, pizzas and desserts. Canberra's best musicians will be here for you every Thursday night.

LIVE MUSIC THURSDAYS FROM 6.30PM

NO COVER CHARGE

Tipsy Sundaze

We'll be pouring the vino, shaking up the cocktails and serving up your favourite cheese & charcuterie platters at Tipsy Sundaze. An afternoon of chilled live music is ready to help you unwind before the work week begins all over again.

LIVE MUSIC SUNDAYS FROM 2.30PM – 5PM

NO COVER CHARGE

SET MENU

BOOZY BRUNCH

\$65 PER PERSON | MIN. 4 GUESTS

AVAILABLE UNTIL 3.30PM

Drink

90 MINS OF BOTTOMLESS MIMOSAS

Eat

SELECTION OF CHEESE & CHARCUTERIE PLATTERS

with sourdough

BURRATA

with heirloom tomatoes, house pickled peaches, basil,
candied walnut dukkah, served with sourdough

CANNOLI

fresh ricotta custard cannoli, with chocolate flakes and
crushed pistachio (1pp)

main menu available till 9pm / 10% surcharge applies on sundays / 15% surcharge applies on public holidays

SET MENU

PRIX FIXE

\$75 PER PERSON

Arrival spritz of choice

ST. GERMAIN SPRITZ

st. germain elderflower,
prosecco, lime and soda

FRENCH MARTINI

chambord, pineapple juice,
vodka and lime

Eat

CHEESE & CHARCUTERIE PLATTER

with marinated mixed olives and sourdough

JAMON & CRISPS

jamon serrano with potato crisps, guindilla chilli and extra virgin olive oil

SALAD *of your choice*

please find selection on page ten

PIZZA *of your choice*

please find selection on page eleven

CANNOLI

fresh ricotta custard cannoli, with chocolate flakes and
crushed pistachio (1pp)

10% surcharge applies on sundays / 15% surcharge applies on public holidays

FOOD

(GF) GLUTEN FREE | (V) VEGETARIAN | (VE) VEGAN

main menu available till 9pm / 10% surcharge applies on sundays / 15% surcharge applies on public holidays

PERSONALISED PLATTERS

\$48

Design your own Amici platter - Four selections, served with sourdough.
add crackers or extra sourdough +4

CHEESE

TARAGO RIVER 'SHADOWS OF BLUE'

Light and smooth flavoured blue cheese wrapped in beeswax. Double the cream of traditional blue, waxed early to control the balance of sweet and pungent flavours (gf).

ADELAIDE HILLS TRIPLE CREAM BRIE

The extra butter fat gives this cheese a mild and creamy taste (gf).

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 (gf).

MILLEL PECORINO PEPATO

Hard style, authentic cheese made in Australia.
A traditional table cheese offering contrast to mild and soft cheeses (gf).

CHARCUTERIE

SOPRESSAPICCANTE (FREE RANGE)

A traditional salami from southern Italy.
Flavoured with peppercorn and fennel seeds (gf).

PRINCI - MORTADELLA

A staple in Bologna, filled with subtle flavours and laced with intricate aromas.
This pork sausage is cured to perfection using traditional methods (gf).

JAMON DE SERRANO RESERVA

Serón is a village in Spain with cold, dry winds - perfect for curing hams and shoulders in a slow, natural process, and reducing the amount of salt necessary (gf).

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 (gf).

TO SHARE

MARINATED OLIVES (VE)	10	SHAVED WAGYU BRESAOLA (GF)	20
		with fresh arugula, grana padano, lemon and ajvar	
MARTINI OYSTER (GF)	6ea	MIXED ANTIPASTI VEG (V, VE ON REQUEST)	24
narooma rocks oyster, served with a pipette of never never distilling co's oyster shell gin		chef's selection of pickled and preserved vegetables, dip, crackers, stuffed peppers and dolmades	
		<i>add vegan cheese +\$12</i>	
SOURDOUGH (VE)	12	BURRATA (V)	24
with australian extra virgin olive oil and balsamic		with heirloom tomatoes, house pickled peaches basil, candied walnut dukkah, served with sourdough	
GILDA	12	MARINATED EGGPLANT (V)	18
with almond stuffed olives, white cantabrian anchovy and guindilla chilli (3)		with olive tapenade, semi dried tomato, feta, pickled eschallot, served on sourdough toast (2)	
SARDINE AND AGRODOLCE TOAST	18	JAMON & CRISPS (GF)	20
nuri sardine fillets on toasted sourdough, topped with sweet and sour herb salsa, currants and pine nuts (2)		jamon serrano with potato crisps, guindilla chilli and extra virgin olive oil	
		<i>add raclette +\$20</i>	
STUFFED PEPPERS (V)	14	PROSCIUTTO DE PALMA	22
piquillo de lodosa peppers, stuffed with meredith dairy goats fetta, topped with candied walnut dukkah and watercress oil (3)		with goats curd, pickled peaches, baby figs, basil, served on sourdough toast (2)	
TINNED FISH & CRISPS (GF)	18	LP'S SALAMI COTTO (GF)	18
with ortiz sardines and potato crisps		with semi dried tomato, picos, guindilla chilli and olive oil	
TOMATO TOAST (V)	14	PORK RILLETTE	22
garlic toasted sourdough, rubbed with bottega 1900 salted italian tomato, grated grana padano and basil (2)		with cornichons, fried leek, watercress, served on sourdough toast (2)	
<i>add white anchovies +\$4</i>			

Raclette



dellendale raclette, melted and scraped table side over a generous portion of our jamon & crisps (gf).

\$40

Tableside Tiramisu



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

\$24

SALAD

PUMPKIN & WALNUT (V, GF)

16

roast pumpkin, candied walnut, spinach, pickled eschallot, feta and balsamic vinaigrette

CAPRESE (V, GF)

18

heirloom tomato, buffalo mozzarella, basil, balsamic vinaigrette and extra virgin olive oil

FENNEL & RADICCHIO (V, GF)

16

radicchio, shaved fennel, orange segments, pickled eschallots, mint, rocket and balsamic vinaigrette

FROM THE SEA

Artisanal sardines from Portugal, a family owned company operating since 1920, Nuri sources their sardines from master fisherman, cleaned and packed by hand using the same techniques used for generations. Served with guindilla chilli and fresh sourdough.

sardines in olive oil

16

sardines in tomato

16

mackerel fillets in olive oil

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

GARLIC & MOZZARELLA (v) 16

garlic, buffalo mozzarella and grana padano

PORCHETTA 26

porchetta, garlic roasted broccolini, green apple, bocconcini, gravy and red onion

MEJILLONES 26

smoked mussels, napoli sauce, garlic, spinach, parmesan, cherry tomatoes and red onion

BURRATA & NDUJA 25

napoli sauce, buffalo mozzarella, nduja, red onion, roasted peppers and vanella burrata

SALSICCIA 22

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

PROSCIUTTO ARUGULA 24

napoli sauce, mozzarella, shaved grana padano, prosciutto di parma and fresh arugula

PATATE (v) 20

roasted garlic, shaved potato, rosemary, kalamata olives, feta and chilli oil

FUNGHI (v) 22

garlic, mozzarella, marinated wild mushrooms, truffle oil and asiago

CAPRICCIOSA 20

napoli sauce, mozzarella, ham, mushrooms, artichoke, olives and anchovies

CAPONATA (v) 20

caponata (italian-style ratatouille), buffalo mozzarella, basil and reggiano

DIAVOLA 20

hot pepperoni, spanish onion and kalamata olives

MORTADELLA 20

pesto, buffalo mozzarella, fresh shaved mortadella, pickled picantes, pistachio and rocket

MARGHERITA (v) 18

napoli sauce, mozzarella and fresh basil

PUMPKIN & FETA (v) 20

garlic, mozzarella, roasted pumpkin, baby spinach, cherry tomatoes and feta

QUATTRO FORMAGGIO (v) 18

garlic, buffalo mozzarella, asiago pressato, gorgonzola and reggiano

PORK RILLETES 24

garlic, pork rillettes, pear, caramelised eschallots, rocket and aged balsamic

DESSERT

SEASONAL BAKED BRIE 125GM (GF) 20

ask your server for our current baked brie special

RICOTTA CANNOLI 10

served with pistachio and shaved chocolate (2)

AFFOGATO (GF) 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

COCKTAILS

SIGNATURE & CLASSIC COCKTAILS

AMARETTO SOUR 20

strega amaretto / rye whiskey / lemon / egg white / sugar / bitters

SALTY DOG 18

grey goose vodka / pink grapefruit juice / black salt

BASIL GIMLET 20

fords gin / lime / sugar / basil

FRENCH MARTINI 20

grey goose vodka / chambord / pineapple / lime

SPRITZ SELECTION

APEROL 20

aperol / soda / prosecco / almond stuffed olives

CYN CHIN 20

cynar aperitif / san pellegrino chinotto / prosecco / lemon

LIMONCELLO 22

limoncello / soda / prosecco / lemon

HUGO 20

st. germain elderflower / lime / soda / prosecco

BLACK RASPBERRY 22

chambord / soda / prosecco / lemon

AMARO & APERITIVO COCKTAILS

AMARORITA 24

herradura plata tequila / amaro montenegro / lime / agave

SUNSET NEGRONI 24

fords gin / campari / lillet blanc / grapefruit bitters

MARTINI PERFECTO 24

fords gin / dolin dry vermouth / antica formula / orange bitters / lemon twist

PAPER PLANE 22

woodford reserve bourbon / aperol / amaro nonino / lemon

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



APEROL SPRITZ TOWER

Drink in style with our signature Spritz Tower, featuring 12 Aperols

\$180 | MIN. 6 GUESTS

FAUXTAILS

SOUTHSIDE 16
naked spirits london dry / mint / lime

NAKED SPIRITS VENETO SPRITZ 16
0% abv take on the aperol spritz

WATERMELON SPRITZ 16
monin watermelon / grapefruit / lemon / soda / mint

TAPPED BEER

pirate life lager italiana 5.2% | Adelaide, SA 13
balter 'captain sensible' mid strength 3.5% | Currumbin, QLD 13

PACKAGED BEER

peroni red lager 4.7% | ITA 12
menabrea lager 4.8% | ITA 11
birra moretti lager 4.6% | ITA 12
ichnusa non filtrata 5.0% | ITA 14
peroncino lager 5.0% | ITA 14
barossa cider co. squashed apple cider 5.0% | Barossa, SA 11
barossa cider co. squashed pear cider 5.0% | Barossa, SA 11

SOFTS

san pellegrino sanbitter 6
san pellegrino varieties 10
lemon lime bitters 8

WINE

BY THE BOTTLE

RARE & FINE

2019 Penfolds 'St Henri' Shiraz McLaren Vale, SA	280
2016 Charles Melton 'The Reformation' Old Vine Grenache Barossa Valley, SA	120
2019 Craggy Range 'Sophia' Merlot/Cabernet Hawkes Bay, NZ	180
2018 Canalicchio Di Sopra Sangiovese Rosso Di Montalcino, ITA	140
2019 Domaine Clavel Syrah/Grenache/Mourvèdre Languedoc-Roussillon, FRA	140
2017 Angove 'The Medhyk' Shiraz McLaren Vale, SA	220
2022 Giant Steps 'Applejack Vineyard' Pinot Noir Yarra Valley, VIC	180
2021 Yarra Yering Chardonnay Yarra Valley, VIC	220
2021 Yarra Yering Pinot Noir Yarra Valley, VIC	220
2021 Yarra Yering 'Dry Red No3' Red Blend Yarra Valley, VIC	230
2020 Yarra Yering 'Dry Red No3' Red Blend Yarra Valley, VIC	240
2022 Yarra Yering 'Underhill' Shiraz Yarra Valley, VIC	240
2020 Yarra Yering 'Carrodus' Pinot Noir Yarra Valley, VIC	720
2019 Yarra Yering 'Carrodus' Cabernet Sauvignon Yarra Valley, VIC	720

CHAMPAGNE & SPARKLING

NV Chandon Brut Rosé Yarra Valley, SA	68
2013 Moët & Chandon NV Grand Vintage Champagne, FRA	180
NV GH Mumm Grand Cordon Champagne, FRA	160
NV Piper Heidsieck Cuvee Brut Champagne, FRA	180
NV Ruinart Blanc de Blanc Champagne, FRA	280
2012 Dom Perignon Vintage Champagne, FRA	620
2013 Louis Roederer 'Cristal' Vintage Champagne, FRA	720

ROSÉ, ORANGE & PET NAT

Head Grenache Rosé Barossa Valley, SA	88
Snake and Herring 'Tainted Love' Syrah Rosé Margaret River, WA	86
Mercer Rosato Central Ranges, NSW	74
World's Apart 'Everlasting Happiness' Syrah Rosé McLaren Vale, SA	68
Somos Barbera Rosé McLaren Vale, SA	68

Clos De Caille 'Anomis' Rosé Côtes de Provence, FRA	90
Chateau Roubine R de Roubine Rosé Côtes de Provence, FRA	72
Whistler 'Skeleton in a Tutu' Pet Nat Rosé Barossa Valley, SA	74
Seven Eves Carbonic Maceration Pinot Gris Adelaide Hills, SA	64
Cullen Wines 'Amber' Sauvignon/Semillon Margaret River, WA	85
Kunpira Maru 'El Pacu' Chardonnay King Valley, VIC	72
Range Life 'Shady Lane' Pet Nat Pinot Noir Mount Martha, VIC	74
Ravensworth Pinot Gris Canberra District ACT	66
Cullen 'Rose Moon' Pet Nat Margaret River, WA	92
Dr Edge 'Ambrosia' Pinot Gris/Schonburger Cambridge, TAS	72

WHITE

El Desperado Pinot Grigio Adelaide Hills, SA	65
Henschke 'Sass The Tailor' Pinot Gris Blend Eden Valley, SA	72
Ravensworth Pinot Gris Canberra District	70
Eden Road 'The Long Road' Pinot Gris Canberra District	68
Frederick Stevenson Grillo Adelaide Hills, SA	65
Poggio Anima 'Uriel' Grillo Terre Siciliane, ITA	48
Lark Hill Marsanne Hilltops, NSW	70
Stonier Chardonnay Mornington Peninsula, VIC	76
Tar and Roses Chardonnay Mornington Peninsula, VIC	90
Nick Spencer Tumbarumba Chardonnay Tumbarumba, NSW	72
Neudorf 'Tiritiri' Chardonnay Nelson, NZ	78
Cullen 'Grace Madeleine' Sauvignon Blanc/Semillon Margaret River, WA	100
Catalina Sounds 'Sound of White' Barrel Ferment Sauvignon Blanc Marlborough, NZ	75
The Other Wine Co Arinto Riverland, VIC	68
Shaw + Smith Riesling Adelaide Hills, SA	76
Worlds Apart 'In The Flowers' Riesling Eden Valley, SA	68
Nick Spencer Gruner Veltliner Hilltops, NSW	70
Loimer 'Gluegglich' NV Blend Kamptal, Austria	76
Inama Vin Soave Classico Veneto, ITA	78
Yangarra Blanc Grenache Blanc, Picpoul, Roussanne McLaren Vale, SA	78

RED

The Pawn <i>Montepulciano</i> Adelaide Hills, SA	70
Frederick Stevenson <i>Montepulciano</i> Eden Valley, SA	78
Le Ragnaie <i>Sangiovese</i> Tuscany, Italy	78
Lark Hill <i>Sangiovese</i> Canberra District, ACT	78
Frederick Stevenson <i>Sangiovese</i> Adelaide Hills, SA	75
Aphelion Welkin <i>Nero d'Avola</i> McLaren Vale, SA	80
Frederick Stevenson <i>Nero d'Avola</i> Adelaide Hills, SA	70
Dal Zotto <i>Barbera</i> King Valley, VIC	65
Trediberri <i>Barbera d'Alba</i> Piedmont, Italy	78
Somos <i>Mencia</i> Adelaide Hills, SA	58
Snake and Herring 'At First Sight' <i>Grenache</i> Wilyabrup, WA	86
Somos 'Garnacha and Amigos!' <i>Grenache Blend</i> McLaren Vale, SA	68
Dr Edge <i>Pinot Noir</i> Cambridge, TAS	72
Red Claw <i>Pinot Noir</i> Mornington Peninsula, VIC	86
Shaw + Smith <i>Pinot Noir</i> Adelaide Hills, SA	110
Shawdowfax <i>Nebbiolo</i> Geelong, VIC	76
Heathcote Estate PF Organic 'Primal' <i>Shiraz</i> Heathcote, VIC	72
Lark Hill Regional <i>Shiraz</i> Canberra District, ACT	72
Yangarra <i>Shiraz</i> McLaren Vale, SA	78
Yangarra Noir <i>Grenache/Shiraz/Mourvedre/Cinsault</i> McLaren Vale, SA	82
Somos <i>Cabernet Franc</i> McLaren Vale, SA	62
Vino Monteleone <i>Etna Rosso Nerello Mascalese</i> Etna, ITA	180

BY THE GLASS

CHAMPAGNE & SPARKLING

	<i>Gls</i>	<i>Btl</i>
NV Bandini <i>Prosecco</i> Piedmont, ITA	14	68
NV Bandini <i>Rosé</i> Piedmont, ITA	14	68
2021 Borgo <i>Moscato d'Asti</i> Piedmont, ITA	16	68

ROSÉ & ORANGE

Tar & Roses <i>Rosé Mediterraneo</i> Heathcote, VIC	15	67
Poggio Anima Raphael <i>Rosato</i> Italy	15	67
Whistler 'Back to Basics' <i>Skin Contact Blend</i> Barossa Valley, SA	16	72
Fabien Jouvès <i>Skin Contact Maceration Orange</i> Cahors, FRA	17	81

WHITE

Monte Tondo <i>Soave Classico</i> DOC Veneto, ITA	17	81
Dead Man Walking <i>Riesling</i> Clare Valley, SA	15	67
Aquilani <i>Pinot Grigio</i> Friuli, ITA	15	67
Amelia Park <i>Chardonnay</i> Margaret River, WA	18	82

RED

Lark Hill Regional <i>Pinot Noir</i> Canberra District, ACT	16	72
Contesa <i>Montepulciano</i> Abruzzo, ITA	18	82
Nick Spencer P.A.R. <i>Sangiovese</i> Hilltops, NSW	17	81
Whistler 'Atypical' <i>Shiraz</i> Barossa Valley, SA	17	81
Reverie <i>Gamay</i> Languedoc, FRA	16	72



Online Deli

ENJOY AMICI AT HOME

Whether you're having a picnic by the lake, cosying up on the couch, hosting a party or 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

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