

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.

\$30 PER PERSON, EVERY TUESDAY FROM 5.45PM

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).

\$100 PER COUPLE, EVERY THURSDAY

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

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 2PM - 4PM

SET MENU

BOOZY BRUNCH

\$65 PER PERSON | MIN. 4 GUESTS

AVAILABLE UNTIL 3PM

Drink

90 MINS OF BOTTOMLESS MIMOSAS

Eat

SELECTION OF CHEESE & CHARCUTERIE PLATTERS

with sourdough

BURRATA

balsamic roasted baby beets, basil, and candied walnut dukkah,
served with sourdough

CANNOLI

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

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 chillies and extra virgin olive oil

SALAD

selection to share

PIZZA

selection to share

CANNOLI

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

FOOD

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

SOPRESSA PICCANTE (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).

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

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

TO SHARE

MARINATED OLIVES (VE)	10
FRIED OLIVES (V) crumbed almond stuffed olives with tomato relish	12
SOURDOUGH (VE) with australian extra virgin olive oil and balsamic	12
TINNED FISH & CRISPS (GF) with ortiz sardines and potato crisps	18
SARDINE AND AGRODOLCE TOAST nuri sardine fillets on toasted sourdough, topped with sweet & sour herb salsa, currants, and pine nuts (2)	18
TOMATO TOAST (V) garlic toasted sourdough, rubbed with bottega 1900 salted italian tomato, grated grana padano and basil (2) <i>add white anchovies +4</i>	14
MARINATED EGGPLANT (V) with olive tapenade, semi dried tomato, feta, and pickled eschallot, served on sourdough toast (2)	18
PROSCIUTTO DE PALMA with goats curd, pickled peaches, baby figs, and basil, served on sourdough toast (2)	22
PORK RILLETTE with cornichons, fried leek, and watercress, served on sourdough toast (2)	22

TRUFFLE AND PARMESAN FRIES (V) hand cut shoestring fries, white truffle oil, and grana padano	14
STUFFED PEPPERS (V) piquillo de lodosa peppers, stuffed with meredith dairy goats fetta, topped with candied walnut dukkah and watercress oil (3)	14
SHAVED WAGYU BRESAOLA (GF) with fresh arugula, grana padano, lemon, and ajvar	20
BURRATA (V) balsamic roasted baby beets, basil, and candied walnut dukkah, served with sourdough	24
GORGONZOLA STUFFED FIGS (V) (GF) murrumbateman figs, gorgonzola piccantes, dukkah, and balsamic reduction <i>+prosciutto wrapped \$6</i>	15
JAMON & CRISPS (GF) jamon serrano with potato crisps, guindilla chillies, and extra virgin olive oil <i>add raclette +20</i>	20
LP'S SALAMI COTTO (GF) burrata, semi dried tomatoes, pistachios, and almond stuffed sicilian olives	24
MIXED ANTIPASTI VEG (V, VE ON REQUEST) chef's selection of pickled and preserved vegetables, dip, crackers, stuffed peppers and dolmades <i>add vegan cheese +12</i>	24

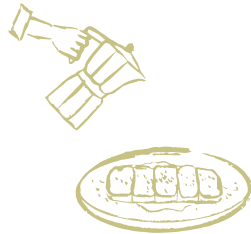
Raclette



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

\$40

Tableside Tiramisu



ladyfinger biscuits drizzled with st. ali 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

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 en 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

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

st ali. 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 st ali. 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

PRE-MEAL APERITIVO

AMARO MONTENEGRO 10
chilled bittersweet italian amaro

VERMOUTH & ITALIAN SODA 10
vermouth of the week served with san pellegrino mineral water & fresh citrus

CHERRY COLA AMERICANO 14
fortified cherry amaro / select aperitivo / maraschino / cola / lemon

FERNET & CHINOTTO 14
fernet branca / san pellegrino chinotto / lemon

SPRITZ SELECTION

APEROL 20
aperol / soda / prosecco / almond stuffed olives

VENETIAN 20
select aperitivo / amaro montenegro / prosecco / soda / almond stuffed olives

LIMONCELLO 22
limoncello / soda / prosecco / lemon

HUGO 20
st. germain elderflower / lime / soda / prosecco

SIGNATURE & CLASSIC COCKTAILS

AMARETTO SOUR 22
disaronno amaretto / rye whiskey / lemon / egg white / sugar / bitters

ESPRESSO MARTINI 20
grey goose vodka / tia maria / st. ali italo disco espresso

SALTY DOG 20
grey goose vodka / pink grapefruit juice / honey / black salt

BASIL GIMLET 20
fords gin / lime / sugar / basil

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

BOTANIST'S BRUNCH 24
botanist islay gin / cointreau / lemon / black tea syrup / orange marmalade

AMARORITA 24
herradura plata tequila / amaro montenegro / lime / agave

SUNSET NEGRONI 24
fords gin / select aperitivo / rosso vermouth / grapefruit bitters

REBEL'S HIGHBALL 26
lark 'rebellion' chinotto cask whiskey / woodford reserve bourbon / chinotto / soda / burnt orange



SPRITZ TOWER
MIN. 6 GUESTS
Drink in style with our signature Spritz Towers,
featuring 12 Aperol or Limoncello spritzes
\$180 | APEROL \$200 | LIMONCELLO

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

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

PACKAGED BEER

peroni red lager 4.7% | Italy 12

menabrea lager 4.8% | Italy 12

birra messina lager 4.7% | Italy 12

birra antoniana 5.2% | Italy 12

3 ravens juicy IPA 6% | AUS 10

birra moretti lager 4.6% | Italy 12

ichnusa non filtrata 5.0% | Italy 14

birra moritz 5.4% | Spain 12

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 Bel Colle 'Monvigliero' <i>Barolo</i> Piedmont, Italy	220
2019 Penfolds 'St Henri' <i>Shiraz</i> McLaren Vale, SA	230
2018 Charles Melton '9 Popes' <i>Shiraz</i> Barossa Valley, SA	185
2017 Angove 'The Medhyk' <i>Shiraz</i> McLaren Vale, SA	220
2022 Giant Steps 'Applejack Vineyard' <i>Pinot Noir</i> Yarra Valley, VIC	180
2021 Yarra Yering <i>Chardonnay</i> Yarra Valley, VIC	220
2021 Yarra Yering <i>Pinot Noir</i> Yarra Valley, VIC	220
2021 Yarra Yering 'Dry Red No3' <i>Red Blend</i> Yarra Valley, VIC	230
2020 Yarra Yering 'Dry Red No3' <i>Red Blend</i> Yarra Valley, VIC	240
2022 Yarra Yering 'Underhill' <i>Shiraz</i> Yarra Valley, VIC	240
2020 Yarra Yering 'Carrodus' <i>Pinot Noir</i> Yarra Valley, VIC	720
2019 Yarra Yering 'Carrodus' <i>Cabernet Sauvignon</i> Yarra Valley, VIC	720
2003 Charles Melton <i>Shiraz</i> Barossa Valley, SA	550

CHAMPAGNE & SPARKLING

NV Chandon <i>Brut Rosé</i> Yarra Valley, SA	68
NV Veuve Clicquot <i>Brut</i> Champagne, France	120
2013 Moët & Chandon NV Grand Vintage Champagne, France	180
NV Ruinart <i>Blanc de Blanc</i> Champagne, France	280
2012 Dom Perignon Vintage Champagne, France	620
2013 Louis Roederer 'Cristal' Vintage Champagne, France	720

ROSÉ, ORANGE & PET NAT

Head Grenache <i>Rosé</i> Barossa Valley, SA	88
Poggio Anima 'Raphael' <i>Rosato</i> Italy	67
Snake and Herring 'Tainted Love' <i>Syrah Rosé</i> Margaret River, WA	86
World's Apart 'Everlasting Happiness' <i>Syrah Rosé</i> McLaren Vale, SA	68
Somos <i>Barbera Rosé</i> McLaren Vale, SA	68
Clos De Caille 'Anomis' <i>Rosé</i> Côtes de Provence, France	90
Chateau Roubine R de Roubine <i>Rosé</i> Côtes de Provence, France	72

Domaine de Chatillon <i>Rosé</i> Vin De Savoie, France	90
Tar & Roses <i>Rosé Mediterraneo</i> Heathcote, VIC	67
Mayfield 'Five Rows' <i>Rosé</i> Orange, NSW	72
Mount Edward 'Clockwork' <i>Chardonnay/Riesling/Pinot Gris</i> Central Otago, NZ	82
Whistler 'Skeleton in a Tutu' <i>Pet Nat Rosé</i> Barossa Valley, SA	74
Cullen Wines 'Amber' <i>Sauvignon/Semillon</i> Margaret River, WA	85
Kunpirra Maru 'El Pacu' <i>Chardonnay</i> King Valley, VIC	72
Ravensworth <i>Pinot Gris</i> Canberra District ACT	66
Cullen 'Rose Moon' <i>Pet Nat</i> Margaret River, WA	92
Dr Edge 'Ambrosia' <i>Pinot Gris/Schonburger</i> Cambridge, TAS	72

WHITE

El Desperado <i>Pinot Grigio</i> Adelaide Hills, SA	65
Henschke 'Sass The Tailor' <i>Pinot Gris Blend</i> Eden Valley, SA	72
Eden Road 'The Long Road' <i>Pinot Gris</i> Canberra District	68
Aquilani <i>Pinot Grigio</i> Friuli, Italy	67
Havilah <i>Pinot Gris</i> Tamar Valley, TAS	68
Poggio Anima 'Uriel' <i>Grillo</i> Terre Siciliane, Italy	48
Tar and Roses <i>Chardonnay</i> Mornington Peninsula, VIC	90
Red Claw <i>Chardonnay</i> Mornington Peninsula, VIC	82
Cullen 'Grace Madeleine' <i>Sauvignon Blanc/Semillon</i> Margaret River, WA	100
Dog Point <i>Sauvignon Blanc</i> Marlborough, NZ	70
Catalina Sounds 'Sound of White' <i>Sauvignon Blanc</i> Marlborough, NZ	82
Worlds Apart 'In The Flowers' <i>Riesling</i> Eden Valley, SA	68
Easy Peasy <i>Riesling</i> Hilltops, NSW	60
Mayfield 'Backyard' <i>Riesling</i> Orange, NSW	68
Dead Man Walking <i>Riesling</i> Clare Valley, SA	67
Loimer 'Gluegglich' <i>NV Blend</i> Kamptal, Austria	76

RED

The Pawn <i>Montepulciano</i> Adelaide Hills, SA	70
Frederick Stevenson <i>Nero d'Avola</i> Eden Valley, SA	70
Bel Colle 'Langhe' <i>Nebbiolo</i> Piedmont, Italy	86
Somos <i>Mencia</i> Adelaide Hills, SA	58
Puerto Del Monte <i>Mencia</i> Castilla y León, Spain	70
Snake and Herring 'At First Sight' <i>Grenache</i> Wilyabrup, WA	86
Somos 'Garnacha and Amigos!' <i>Grenache Blend</i> McLaren Vale, SA	68
Mount Edward <i>Gamay</i> Central Otago, NZ	64
Worlds Apart 'Blue Eyes' <i>Gamay</i> Adelaide Hills, SA	68
Worlds Apart 'Blewitt Springs' <i>Grenache</i> Adelaide Hills, SA	68
Whistler 'Atypical' <i>Shiraz</i> Barossa Valley, SA	81
Kaesler 'The Bogan' <i>Shiraz</i> Barossa Valley, SA	120
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
Worlds Apart 'Into the Black' <i>Syrah</i> Adelaide Hills, SA	68
El Desperado <i>Pinot Noir</i> Adelaide Hills, SA	70
Lark Hill Regional <i>Pinot Noir</i> Canberra District, ACT	72
Fringe Societe <i>Pinot Noir</i> Comté Tolosan, France	65
Domaine Cornu Savigny-les-Beaune <i>Pinot Noir</i> Cote de Beaune, France	90
Somos <i>Cabernet Franc</i> McLaren Vale, SA	62
Vino Monteleone Etna Rosso <i>Nerello Mascalese</i> Etna, Italy	180

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

BY THE GLASS

CHAMPAGNE & SPARKLING

	Gls	Btl
NV Bandini <i>Prosecco</i> Piedmont, Italy	14	68
NV Bandini <i>Rosé</i> Piedmont, Italy	14	68
2021 Borgo <i>Moscato d'Asti</i> Piedmont, Italy	16	68
NV Champagne Devaux <i>Cuvee D</i> Côte Des Bar, France	30	130
Veuve Clicquot Brut Yellow Label <i>Champagne</i> Champagne, France	28	120

ROSÉ & ORANGE

Shadowfax Minnow <i>Rosé</i> Mornington Peninsula, VIC	15	65
Maison Saint AIX <i>Rosé</i> Vin De Provence, France	16	72
Whistler 'Back to Basics' <i>Skin Contact Blend</i> Barossa Valley, SA	16	72
Fabien Jouvès <i>Skin Contact Maceration Orange</i> Cahors, France	17	81

WHITE

Monte Tondo <i>Soave Classico</i> DOC Veneto, Italy	17	81
Robert Stein Dry <i>Riesling</i> Mudgee, NSW	15	67
Days & Daze 'Sunswill' Organic <i>Pinot Gris</i> VIC	16	72
Neudorf 'Tiritiri' <i>Chardonnay</i> Nelson, NZ	16	72

RED

Snake and Herring 'Wide Open Road' <i>Pinot Noir</i> Wilyabrup, WA	16	72
Dal Zotto <i>Barbera</i> King Valley, VIC	18	82
Lark Hill <i>Sangiovese</i> Canberra District, ACT	17	81
Alkoomi Collection <i>Shiraz</i> Great Southern, WA	17	81
Swinging Bridge 009 <i>Gamay</i> Orange, NSW*	16	72

* served chilled

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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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