

Amici
WINE BAR DELI

SET MENU

BOOZY BRUNCH

\$75 PER PERSON | MIN. 4 GUESTS

AVAILABLE DAILY UNTIL 4PM

90 MINS OF BOTTOMLESS MIMOSAS

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)

main menu available till 9pm / 15% surcharge applies on sundays and 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

CHEESE & CHARCUTERIE PLATTERS

with marinated mixed olives and sourdough

JAMON & CRISPS

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

PUMPKIN & WALNUT SALAD

roast pumpkin, candied walnut, baby spinach, pickled eschalot, feta, and
balsamic vinegar

PIZZA

selection to share

CANNOLI

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

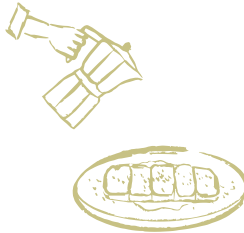
Raclette



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

\$42

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

\$30

PERSONALISED PLATTERS

\$52

Design your own Amici platter - Four selections, served with sourdough.
add crackers or extra sourdough +6

CHEESE

FOURME D'AMBERT BLUE

Light Fourme D'Ambert is a classic blue cheese from the Auvergne region of France. Patched with grey/white moulds on a natural thin rind, the interior is cream-coloured with smooth even marbling which never dominates the flavour. The texture is rich and mellow with a subtle nutty flavour (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).

TO SHARE

MARINATED OLIVES (VE)	12
natural mixed greek	
FRIED OLIVES (V)	14
crumbed almond stuffed olives with tomato relish	
PANE DI CASA SOURDOUGH (VE)	10
with evo oil and balsamic	
TINNED FISH & CRISPS (GF)	18
with ortiz sardines with tyrells potato crisps	
SARDINE & AGRODOLCE TOAST	22
sardine fillets on toasted sourdough, topped with sweet & sour herb salsa (2)	
MARINATED EGGPLANT (V)	22
with olive tapenade, semi dried tomato, feta, and pickled eschalot on sourdough toast (2)	
PROSCIUTTO DE PALMA	26
with goats curd, pickled baby figs, and basil on sourdough toast (2)	
PORK RILLETTE	24
with cornichons, fried leek, and watercress oil on sourdough toast (2)	

(gf) gluten free | (v) vegetarian | (ve) vegan

TRUFFLE & PARMESAN FRIES (v)	16
hand cut shoestring fries, white truffle oil, and grana padano	
STUFFED PEPPERS (v)	16
piquillo de lodosa peppers, stuffed with goats fetta, candied walnut dukkah and watercress oil (3)	
WAGYU BRESAOLA (GF)	24
with fresh arugula, grana padano, lemon, and ajvar	
BURRATA (v)	24
balsamic roasted baby beets, basil, candied walnut dukkah, and sourdough	
JAMON & CRISPS (GF)	22
jamon serrano with tyrells potato crisps and pickled chilli <i>add raclette +20</i>	
PUMPKIN & WALNUT SALAD (GF, V)	20
roast pumpkin, candied walnut, baby spinach, pickled eschalot, feta, and balsamic vinaigrette	
MIXED ANTIPASTI VEG (v, VE ON REQUEST)	26
chef's selection of pickled & preserved vegetables, dip, stuffed peppers, dolmades, and crackers <i>add vegan cheese +16</i>	

HAND STRETCHED PIZZA

PIZZA BIANCA / OLIVE OIL BASE

GARLIC (v)	18
fior di latte, garlic, buffalo mozzarella, and grana padano	
QUATTRO FORMAGGIO (v)	22
buffalo mozzarella, asiago, gorgonzola and parmiagiano	
PATATE (v)	24
fior di latte, royal blue potatoes, kalamata olives, rosemary, feta and chilli oil	
MORTADELLA	24
fior di latte, basil pesto, shaved mortadella, picantes, pistachio and arugula	
FUNGHI (v)	26
fior di latte, garlic, marinated wild mushrooms, truffle oil and asiago	
PUMPKIN & FETA (v)	26
fior di latte, garlic, roasted pumpkin, baby spinach, cherry tomatoes and feta	
PORCHETTA	28
fior di latte, mozzarella, porchetta, broccolini, green apple, gravy and red onion	

gluten free base +4 | vegan cheese +2.5 | anchovies +3.5

PIZZA ROSSA / TOMATO BASE

MARGHERITA (v)	20
fior di latte, oregano, olive oil and fresh basil	
NAPOLETANA (v)	22
fior di latte, anchovies, black olives, lilliput capers, pepperoncino and oregano	
DIAVOLA	24
fior di latte, hot pepperoni, spanish onion and kalamata olives	
CAPRICCIOSA	24
fior di latte, napoli sauce, ham, mushrooms, artichoke, olives and anchovies	
PROSCIUTTO	26
fior di latte, cherry tomato, shaved parmesan, prosciutto and fresh arugula	
SALSICCIA	26
fior di latte, pork sausage, red peppers and kalamata olives,	
BURRATA & NDUJA	28
fior di latte, nduja, spanish onion, roasted pepper and burrata	
MEJILLONES	28
fior di latte, smoked mussels, cherry tomato, baby spinach and spanish onion	

DESSERT

SEASONAL BAKED BRIE 125GM (GF)	20
fig jam, strawberries, pistachio, edible flowers, and honey	
RICOTTA CANNOLI	10
served with pistachio and shaved chocolate (2)	
AFFOGATO (GF)	8
st ali. coffee with vanilla bean gelato	
<i>add disaronno amaretto +8</i>	
ZEPPOLE	16
italian fried dough with icing sugar and smoked maple syrup	
HAZELNUT CALZONE	24
nutella, strawberries, marshmallows, icing sugar baked in hand stretched dough	
TABLESIDE TIRAMISU	30
ladyfinger biscuits drizzled with st ali. coffee, topped with vanilla mascarpone and cocoa	
<i>made at your table, devour it yourself or share with your amici</i>	
CAKES & TARTS	
see display fridge for today's selection	

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 5PM

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

PRE-MEAL APERITIVO

AMARO MONTENEGRO 10
chilled bittersweet italian amaro

VERMOUTH & ITALIAN SODA 12
vermouth of the week served with san pellegrino mineral water & fresh citrus

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

CHIN CHIN 14
cynar / san pellegrino chinotto / lemon

SPRITZ SELECTION

APEROL 20
aperol / soda / prosecco / almond stuffed olives

VENETIAN 22
select aperitivo / amaro montenegro / prosecco / soda / almond stuffed olives

LIMONCELLO 24
limoncello / vodka / soda / prosecco / lemon

HUGO 24
st. germain elderflower / vodka / lime / soda / prosecco

SPRITZ TOWER

MIN. 6 GUESTS

Drink in style with our signature Spritz Towers,
featuring 12 Aperol or Limoncello spritzes

\$200 | APEROL \$220 | LIMONCELLO



SIGNATURE & CLASSIC COCKTAILS

AMARETTO SOUR 24

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

ESPRESSO MARTINI 24

grey goose vodka / creme de cafe / st. ali italo disco espresso

SALTY DOG 22

grey goose vodka / pink grapefruit juice / honey / black salt

BASIL GIMLET 24

bombay gin / lime / sugar / basil

FRENCH MARTINI 22

grey goose vodka / chambord / pineapple / lime

NEGRONI 24

bombay gin / campari / rosso vermouth

WINE

CHAMPAGNE & SPARKLING

	<i>Gls</i>	<i>Btl</i>
Prosecco <i>Martini NV</i> Piedmont, Italy	15	81
Rose Brut <i>Veuve Ambal Vin Mousseux NV</i> Burgundy, France	18	98
Champagne <i>Veuve Cliquot NV</i> Champagne, France	28	150

ROSÉ & ORANGE

Rose <i>AIX Maison Saint 2022</i> Vin De Provence, France	19	85
Rose <i>Head Granache 2022</i> Barossa Valley, SA	17	76
Skin Contact <i>Whistler 'Back to Basics' 2023</i> Barossa Valley, SA	19	85

WHITE

Riesling <i>Henschke 'Peggys Hill' 2023</i> Eden Valley, SA	19	85
Pinot Gris <i>Snake & Herring 'Bizarre Love Triangle' Blend 2022</i> Great Southern, WA	18	81
Chenin Blanc <i>Aphelion Welkin 2023</i> Adelaide Hills, SA	18	81
Chardonnay <i>In Dreams 2022</i> Yarra Valley, VIC	17	76

RED

Pinot Noir <i>Fringe Societe 2023</i> Comte Tolosan, France	17	76
G.S.M <i>Lark Hill Estate 2022</i> Canberra District, ACT	22	99
Montepulciano <i>Contessa D'Abruzzo DOC 2022</i> Abruzzo, Italy	20	90
Shiraz <i>Whistler 'Atypical' 2023</i> Barossa Valley, SA	19	85

FAUXTAILS

SOUTHSIDE 16

naked spirits london dry / mint / lime

WATERMELON SPRITZ 16

monin watermelon / grapefruit / lemon / soda / mint

PACKAGED BEER

peroni red lager 4.7% | Italy 11

menabrea lager 4.8% | Italy 13

birra moretti lager 4.6% | Italy 12

birra moritz 5.4% | Spain 14

SOFTS

san pellegrino sanbitter 6

san pellegrino varieties 10

lemon lime bitters 8



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

www.amici.bar / [instagram](#) & [facebook](#): [amicibr](#)