AMICI TRATTORIA

TAKING INSPIRATION FROM THE MEDITERRANEAN, AMICI IS A CELEBRATION OF FOOD, FAMILY, AND CONNECTION. AMICI, TRANSLATING TO "FRIENDS" IN ITALIAN, SPEAKS TO THE HEART OF OUR CULINARY PHILOSOPHY: MEALS MADE TO BE SHARED.

BUON APPETITO.

Please note a 10% surcharge on Sunday and 15% surcharge on public holidays applies.

AMICI

OYSTERS

NATURAL OYSTERS Lemon Granita Mignonette	DF	9 each

STARTERS 3 FOR 85

PIZZA FRITTA Fried bites with pomodoro sauce	VG	14
FOCACCIA Grilled, confit garlic	VG,DF	18
ANTIPASTO Mozzarella and San Daniele Prosciutto, rosemary grissini and aged balsamic		32
WHIPPED RICOTTA Green olives, almonds, lemon zest and lavash	VG	28
CAPRESE SALAD Buffalo mozzarella, basil, tomato and croutons	VG	36
MARINATED OLIVES Toasted fennel seeds, chilli flakes, cracked coriander and lemon zest	VG,GF,DF	17
BRUSCHETTA Charred sourdough and heirloom cherry tomato salad	VG,DF	32
CALAMARI Queensland whole squid, herb semolina and lemon aioli	DF	34
WAGYU BEEF & PORK MEATBALLS Pomodoro sauce and fior di latte		34
AMICI TRUFFLE & PORCINI ARANCINI Truffle arancini, herb and garlic aioli	VG	32

Please note that a specially prepared meal for guests with allergies may still contain traces of allergens.

GF: Gluten Free
DF: Dairy Free
GFO: Gluten Free Option
DFO: Dairy Free Option
VG: Vegetarian
V: Vegan
NF: Nut Free

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PIZZA

MARGHERITA Basil, extra virgin olive oil, fior di latte	VG	36
DIAVOLETTA Calabrese salami, chilli flakes, fior di latte		39
GAMBERETTI Queensland garlic prawns, pomodoro, zucchini, stracciatella		42
PROSCIUTTO San Daniele Prosciutto, cherry tomatoes, rocket, parmesan, ricotta		42
ORTOLANA Eggplant, zucchini, capsicum, cherry tomatoes olives, fior di latte	VG	39
AMICI CALZONE Ricotta, mozzarella, Italian sausage, spinach		36

GFO: Gluten free option available.
V: Vegan option available.

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PASTA AND RISOTTO

SEAFOOD MARINARA Queensland mussels, squid, prawns, squid ink pasta and marinara sauce	DF	56
BUTTERNUT PUMPKIN RISOTTO Charred pumpkin, sage brown butter and toasted pepitas	VG,GF	42
TORTELLINI Ricotta and Hayman Island lemon	VG	48
CASARECCE SALSICCIA E RICOTTA Italian pork and fennel sausage, ricotta, white wine, garlic, parmigiano Reggiano and lemon and basil		46
QUEENSLAND PRAWN SPAGHETTI Preserved lemon, olive, chilli, garlic and bottarga crumb		52
BAKED GNOCCHI Pomodoro and mozzarella	VG,GF	44
BEEF & OXTAIL RAGU PAPPARDELLE Parmesan and parsley		52

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MAIN

VEAL COTOLETTA ALLA MILANESE 58
Rocket salad and lemon cheek

MARKET FISH GF 62
Queensland prawns, salmoriglio, charred lemon and shaved fennel herb salad

SCOTCH FILLET GF 85
Italian and Romesco compound butter, potato, guanciale and mushroom

SIDES 3 FOR 50

RADDICHIO VG,GF 16
Vincotto and pecorino

ROCKET SALAD VG,GF 16
Shaved parmesan and balsamic vinegar

OLIVE OIL POTATO VG,GF 18
Rosemary sea salt

SEASONAL GREENS VG,GF,DF 19
Cavolo Nero, broccolini, French beans, garlic and chilli

CHIPS VG 18
Rosemary sea salt and parmigiano Reggiano

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