



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

BREAD & ANTIPASTI

FLAT BREAD 135
Confit garlic cream (df, vg)

NATURAL OYSTERS (A) Half Dozen 50
Mignonette, fresh lemon wedge (gf, df) Dozen 95

CHARCUTERIE & CHEESE BOARD 100
Selection of cured meats, cheeses, muscatels, quince paste, marinated olives, artisan bread and crackers

ENTREE

TUNA CARPACCIO (A) 47
Chili finger lime dressing (df, gf)

CAPRESE 42
Buffalo mozzarella, basil, tomato (gf, vg)

NONNA'S ARANCINI 34
Milk arancini, napoli sauce and parmesan (vg)

CHARCOAL SWEET CORN SALAD 36
Pomegranate, mint, coriander and jalapeno dressing (gf, df, v)

STRACCIATELLA 37
Confit cherry tomato and toast almond flake (gf vg)

VITELLO TONNATO 42
Fried capers, carrot pickles (df, gf)

ITALIAN-STYLE BEEF TARTARE 42
Egg yolk and parmesan custard (dfo).
High quality meat, seasoned only with premium olive oil, salt and pepper.



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

gf: gluten free gfo: gluten free optional vg: vegetarian nf: nut free
df: dairy free dfo: dairy free optional v: vegan



A M I C I

PASTA AND RISOTTO

RICOTTA GNOCCHI Pea cream and crispy leek (gf, vg)	46
SLOW COOKED BEEF RAGU PAPPARDELLE Parmesan and parsley (gfo, dfo)	51
TOMATO RISOTTO Burrata cream and basil pesto (gf, vg)	45
LOCAL SEAFOOD LINGUINE (M) Crispy fennel (dfo, gfo)	51
FREGOLA SARDA WITH CAPONATA Seasonal vegetables (df, gfo, v)	43

A M I C I L A S A G N E

WAGYU LASAGNA MB3 Wagyu Bolognese	58
SEAFOOD LASAGNA (M) Local reef fish, prawn, fried soft shell crab & lobster bisque	59
VEGETARIAN LASANGA Seasonal vegetables (vg)	50

Gluten-free pasta options available.
Please note that a specially prepared meal for guests with allergies may still contain traces of allergens.

gf: gluten free gfo: gluten free optional vg: vegetarian nf: nut free
df: dairy free dfo: dairy free optional v: vegan

AMICI

PIZZA

MARGHERITA Pomodoro, mozzarella, fresh basil, oregano, olive oil (vg)	35.5
DIABOLETTA Hot salami, olives, pomodoro, mozzarella	39
PROSCIUTTO Pomodoro, mozzarella, rocket, prosciutto, burrata, balsamic glaze	42
PRAWN (A) Mozzarella, 'nduja, onion, prawn, basil, cherry tomato	40
NORTHERN QUEENSLAND Pomodoro, mozzarella, ham, pineapple	38
AMICI CALZONE Pomodoro, mozzarella, mushroom, ham, basil	38
BBQ MEAT LOVERS Ground beef, pepperoni, ham, chicken, bacon, BBQ sauce, mozzarella cheese	40
RAINFOREST Rocket, eggplant, capsicum, cherry tomato, olives, pomodoro, mozzarella, mushrooms, baby spinach (vg)	35
GOAT'S CHEESE Mozzarella, creamy goat cheese, honey, toasted almond	41





AMICI

MAIN

LOCALLY CAUGHT REEF FISH (A) 64
Quinoa and seasonal dry fruit salad (df, gf)

AMICI FRITTO MISTO (M) 65
Garlic aioli (df)

PAN SEARED CHICKEN BREAST 57
Truffle cheese gnocchi, chorizo oil (dfo)

OSSOBUCO ALLA MILANESE 65
Crisp polenta (gfo)

SIDES

BROCCOLINI 20
Dill creme fraiche, garlic chips (gf, dfo, vgo)

GRILLED ASPARAGUS 20
Orange segment, roast macadamia and Mediterranean dressing (df, gf, v)

DUCK FAT POTATOES 20
(df, gf)

CRISP POLENTA 20
(gf, v)

SEASONAL MIXED LEAVES 16
Balsamic vinaigrette (df, gf, v)

gf: gluten free gfo: gluten free optional vg: vegetarian nf: nut free
df: dairy free dfo: dairy free optional v: vegan