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AMICI

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**Taking influence from The Mediterranean, Amici's culinary philosophy is centered around sharing meals with family, and as the Italian origins of Amici suggests, "friends".**



To Start & share

<b>Sourdough focaccia, confit garlic &amp; fresh basil</b> Pendleton olive estate extra virgin olive oil (df)	<b>10</b>
<b>Oysters</b> Ceviche style (gf, df)	<b>6.50pp</b>
<b>Fried Padron peppers</b> Extra virgin olive oil (gf, df)	<b>22</b>
<b>Charcuterie platter (serves 2)</b> Home cured meat selection, pickled veg, dried fruit, olives, jam & chutney (gfo, dfo)	<b>55</b>



Small plates



<b>Market fish crudo</b>	<b>28</b>
Sumac, orange, chilli oil & pickled cucumber (gf, df) Caviar - add \$40	
<b>Wagyu beef carpaccio</b>	<b>28</b>
Baby rocket, quail egg, horseradish mousse & parmesan (gf, dfo)	
<b>Beetroot carpaccio</b>	<b>30</b>
Almond truffle cheese, walnuts & grilled fig (v, vegan, gf, df)	
<b>Confit octopus</b>	<b>28</b>
Saffron toum & fire roasted bullhorn peppers (gf, df)	
<b>Burrata Caprese salad</b>	<b>32</b>
Heirloom tomatoes, basil, Tasman salt & extra virgin olive oil (v, gf)	
<b>Tuna gazpacho tartare</b>	<b>30</b>
Dill salted crostini & caperberry (df, gfo)	
<b>House-made chorizo</b>	<b>32</b>
Apples, muscatels & Pedro Ximenez sherry (gf, df)	
<b>Tortellini</b>	<b>28</b>
Spinach & ricotta (v)	

Gluten-free pasta options available.

gf: gluten free  
df: dairy free

gfo: gluten free optional  
dfo: dairy free optional

v: vegetarian  
vegan: vegan

## PLATES

<b>Sourdough crumbed eggplant</b>	<b>38</b>
Basil and spinach puree, sauce vierge, hazelnut & charred lemon (df, vegan)	
<b>Smoked tomato risotto</b>	<b>36</b>
Parmesan crisp, heirloom cherry tomato & basil (v, gf, dfo)	
Prosciutto - add \$7	
<b>Pici cacio e pepe</b>	<b>36</b>
Pecorino Romano, fresh cracked black pepper & butter (v, gfo)	
<b>Grilled tiger prawns</b>	<b>65</b>
Smoked romesco, grilled leek & nasturtium gremolata (gf, df)	
<b>Market fish of the day</b>	<b>58</b>
Scallop, gnocchi, pine nuts, burnt butter sauce with sea herb salad (gfo, dfo)	
<b>Porchetta of the day</b>	<b>56</b>
Stuffed pork belly, apple, watercress salad & Aleppo pepper (gf, df)	
<b>Rib eye (300g)</b>	<b>80</b>
Panzanella, ricotta stuffed zucchini flower, garlic & lemon salt (gfo, dfo)	
<b>Smoked lamb rack</b>	<b>65</b>
Pumpkin hummus, pickled zucchini, mint salsa Verde & lemon (gf, df)	
<b>Grilled crayfish</b>	<b>199</b>
Saltbush & chorizo butter, confit heirloom tomatoes & charred lemon (gf, dfo)	
<b>Whole local reef fish of the day (serves 2)</b>	<b>145</b>
Harissa, grilled citrus & Mediterranean vegetables (gf, df)	



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SIDES

<b>Seasonal vegetables</b> Lemon oil (v, vegan, gf, df)	<b>23</b>
<b>Cos salad</b> Persian feta, olive oil, soft boiled egg (v, gf, dfo)	<b>18</b>
<b>Torn seasonal leaves</b> Burnt orange vinaigrette (v, vegan, gf, df)	<b>18</b>
<b>Roast beef tallow potato</b> Smoked sour cream & rosemary (gf, dfo)	<b>18</b>
<b>Broccoli &amp; brown butter</b> Pine nuts & olive oil (v, gf, dfo)	<b>23</b>



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PIZZA

**Sour dough pizza with fresh mozzarella**

**Red**

**Margherita** 28  
Pomodoro, mozzarella, basil & oregano

**Giardino** 35  
Pomodoro, mozzarella, mushroom, zucchini, red onion, taleggio & cherry tomato

**Monte** 30  
Pomodoro, mozzarella, seasonal mushrooms & pancetta

**Diavola** 35  
Pomodoro, mozzarella, spicy salami & chilli flakes

**White**

**Don Marco** 32  
4 cheeses & hot salami

**Prosciutto** 34  
Mozzarella, cherry tomato, parmesan & spinach

**Pesto** 28  
Mozzarella, pine nuts, basil & feta



Gluten-free pizza options available.  
Dairy-free cheese available.



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