



AMICI TRATTORIA

AT THE HEART OF AMICI IS LA FAMIGLIA, THE TRADITION OF GATHERING AROUND THE TABLE, SAVOURING FOOD MADE WITH LOVE, AND ENJOYING LIFE'S SIMPLE PLEASURES WITH FRIENDS.

CHEF ANDREA WAS BORN IN A SMALL TOWN BETWEEN MILANO AND LAGO DI COMO, IN NORTHERN ITALY. FROM HIS NONNA'S KITCHEN TO THE VIBRANT FOOD MARKETS OF EUROPE, HIS PASSION FOR FOOD HAS TAKEN HIM ACROSS THE CONTINENT AND BEYOND.

NOW BASED HERE ON HAYMAN ISLAND, AUSTRALIA, CHEF ANDREA BRINGS THE FLAVOURS OF HIS HOMETLAND TO LIFE. EACH DISH TELLS A STORY, INSPIRED BY THE WARMTH OF AN ITALIAN TABLE SHARED WITH FRIENDS AND FAMILY. MANGIAMO INSIEME—LET'S EAT TOGETHER.

BUON APPETITO!

AMICI

BREAD & ANTIPASTI

FLAT BREAD Confit garlic cream (df, vg)	12
NATURAL OYSTERS Mignonette, fresh lemon wedge (gf, df)	Half Dozen 45 Dozen 90
CHARCUTERIE & CHEESE BOARD Selection of cured meats, cheeses, muscatels, quince paste, marinated olives, artisan bread and crackers	95

ENTREE

TUNA CARPACCIO Chili finger lime dressing (df, gf)	36
CAPRESE Buffalo mozzarella, basil, tomato (gf, vg)	32
NONNA'S ARANCINI Milk arancini, napoli sauce and parmesan (vg)	29
CHARCOAL SWEET CORN SALAD Pomegranate, mint, coriander and jalapeno dressing (gf, df, v)	25
STRACCIATELLA Confit cherry tomato and toast almond flake (gf vg)	34
VITELLO TONNATO Fried capers, carrot pickles (df, gf)	32
BEEF TARTARE Egg yolk and parmesan custard (dfo)	34





A M I C I

PASTA AND RISOTTO

RICOTTA GNOCCHI Pea cream and crispy leek (gf, vg)	36
SLOW COOKED BEEF RAGU PAPPARDELLE Parmesan and parsley (gfo, dfo)	38
TOMATO RISOTTO Burrata cream and basil pesto (gf, vg)	38
LOCAL SEAFOOD PACCHERI Crispy fennel (dfo, gfo)	42
FREGOLA SARDA WITH CAPONATA Seasonal vegetables (df, gfo, v)	34

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

WAGYU LASAGNA MB3 Wagyu Bolognese	48
SEAFOOD LASAGNA Local reef fish, prawn, fried soft shell crab & lobster bisque	36
VEGETARIAN LASANGA Seasonal vegetables (vg)	45

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

PIZZA



A M I C I

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LOCALLY CAUGHT REEF FISH Quinoa and seasonal dry fruit salad (df, gf)	56
AMICI FRITTO MISTO Garlic aioli (df)	65
SPINACH & TRUFFLE CHICKEN ROULADE Served with a spinach salad and parmesan (dfo, gfo)	52
OSSOBUCO ALLA MILANESE Crisp polenta (gfo)	58

S I D E S

BROCCOLINI Dill creme fresh, garlic chips (gf, dfo, vgo)	18
GRILLED ASPARAGUS Orange segment, roast macadamia and Mediterranean dressing (df, gf, v)	18
DUCK FAT POTATOES (df, gf)	18
CRISP POLENTA (gf, v)	18
SEASONAL MIXED LEAVES Balsamic vinaigrette (df, gf, v)	18