



## 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.

BEHIND THE MENU IS CHEF ANDREA, BORN IN A SMALL TOWN BETWEEN MILAN AND LAKE COMO, WHOSE PASSION FOR FOOD WAS SHAPED BY THE FLAVOURS OF HIS CHILDHOOD.

HIS JOURNEY HAS TAKEN HIM ACROSS EUROPE AND AROUND THE GLOBE, EXPLORING DIVERSE CUISINES AND REFINING HIS CRAFT. NOW BASED ON HAYMAN ISLAND, HE BRINGS THE SPIRIT OF NORTHERN ITALY TO QUEENSLAND, CRAFTING DISHES THAT HONOUR HIS HERITAGE WHILE SHOWCASING THE BEST OF LOCALLY SOURCED AUSTRALIAN PRODUCE.

BUON APPETITO.

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

## AMICI

## BREAD & ANTIPASTI

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

## ENTREE

<b>TUNA CARPACCIO</b> Chili finger lime dressing (df, gf)	42
<b>CAPRESE</b> Buffalo mozzarella, basil, tomato (gf, vg)	38
<b>NONNA'S ARANCINI</b> Milk arancini, napoli sauce and parmesan (vg)	31
<b>CHARCOAL SWEET CORN SALAD</b> Pomegranate, mint, coriander and jalapeno dressing (gf, df, v)	34
<b>STRACCIATELLA</b> Confit cherry tomato and toast almond flake (gf vg)	34
<b>VITELLO TONNATO</b> Fried capers, carrot pickles (df, gf)	39
<b>ITALIAN-STYLE BEEF TARTARE</b> Egg yolk and parmesan custard (dfo). High quality meat, seasoned only with premium olive oil, salt and pepper.	39





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PASTA AND RISOTTO

<b>RICOTTA GNOCCHI</b> Pea cream and crispy leek (gf, vg)	42
<b>SLOW COOKED BEEF RAGU PAPPARDELLE</b> Parmesan and parsley (gfo, dfo)	46
<b>TOMATO RISOTTO</b> Burrata cream and basil pesto (gf, vg)	42
<b>LOCAL SEAFOOD PACCHERI</b> Crispy fennel (dfo, gfo)	45
<b>FREGOLA SARDA WITH CAPONATA</b> Seasonal vegetables (df, gfo, v)	41

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

<b>WAGYU LASAGNA</b> MB3 Wagyu Bolognese	48
<b>SEAFOOD LASAGNA</b> Local reef fish, prawn, fried soft shell crab & lobster bisque	55
<b>VEGETARIAN LASANGA</b> 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



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P I Z Z A



<b>MARGHERITA</b> Pomodoro, mozzarella, fresh basil, oregano, olive oil (vg)	32
<b>DIAVOLETTA</b> Hot salami, olives, pomodoro, mozzarella	36
<b>PROSCIUTTO</b> Pomodoro, mozzarella, rocket, prosciutto, burrata, balsamic glaze	38
<b>PRAWN</b> Mozzarella, 'nduja, onion, prawn, basil, cherry tomato	36
<b>NORTHERN QUEENSLAND</b> Pomodoro, mozzarella, ham, pineapple	34
<b>AMICI CALZONE</b> Pomodoro, mozzarella, mushroom, ham, basil	34
<b>BBQ MEAT LOVERS</b> Ground beef, pepperoni, ham, chicken, bacon, BBQ sauce, mozzarella cheese	36
<b>RAINFOREST</b> Rocket, eggplant, capsicum, cherry tomato, olives, pomodoro, mozzarella, mushrooms, baby spinach (vg)	31
<b>GOAT'S CHEESE</b> Mozzarella, creamy goat cheese, honey, toasted almond	38





AMICI

MAIN

LOCALLY CAUGHT REEF FISH Quinoa and seasonal dry fruit salad (df, gf)	58
AMICI FRITTO MISTO Garlic aioli (df)	59
SPINACH & TRUFFLE CHICKEN ROULADE Served with a spinach salad and parmesan (dfo, gfo)	52
OSSOBUCO ALLA MILANESE Crisp polenta (gfo)	59

SIDES

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