



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.

A M I C I

BREAD & ANTIPASTI

FLAT BREAD Confit garlic cream (df, vg)	13.5
NATURAL OYSTERS Mignonette, fresh lemon wedge (gf, df)	Half Dozen 49 Dozen 99
CHARCUTERIE & CHEESE BOARD Selection of cured meats, cheeses, muscatels, quince paste, marinated olives, artisan bread and crackers	104.5

ENTREE

TUNA CARPACCIO Chili finger lime dressing (df, gf)	47
CAPRESE Buffalo mozzarella, basil, tomato (gf, vg)	42
NONNA'S ARANCINI Milk arancini, napoli sauce and parmesan (vg)	35
CHARCOAL SWEET CORN SALAD Pomegranate, mint, coriander and jalapeno dressing (gf, df, v)	35
STRACCIATELLA Confit cherry tomato and toast almond flake (gf vg)	37
VITELLO TONNATO Fried capers, carrot pickles (df, gf)	42
ITALIAN-STYLE BEEF TARTARE Egg yolk and parmesan custard (dfo). High quality meat, seasoned only with premium olive oil, salt and pepper.	42



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 PACCHERI 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 Local reef fish, prawn, fried soft shell crab & lobster bisque	59
VEGETARIAN LASANGA Seasonal vegetables (vg)	50

Gluten-free pasta options available.
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PIZZA

MARGHERITA Pomodoro, mozzarella, fresh basil, oregano, olive oil (vg)	35.5
DIAVOLETTA Hot salami, olives, pomodoro, mozzarella	39
PROSCIUTTO Pomodoro, mozzarella, rocket, prosciutto, burrata, balsamic glaze	41
PRAWN Mozzarella, 'nduja, onion, prawn, basil, cherry tomato	39
NORTHERN QUEENSLAND Pomodoro, mozzarella, ham, pineapple	38
AMICI CALZONE Pomodoro, mozzarella, mushroom, ham, basil	37
BBQ MEAT LOVERS Ground beef, pepperoni, ham, chicken, bacon, BBQ sauce, mozzarella cheese	41
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





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MAIN

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

AMICI FRITTO MISTO 65
Garlic aioli (df)

SPINACH & TRUFFLE CHICKEN ROULADE 57
Served with a spinach salad and parmesan (dfo, gfo)

OSSOBUCO ALLA MILANESE 65
Crisp polenta (gfo)

SIDES

BROCCOLINI 20
Dill creme fresh, 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 20
Balsamic vinaigrette (df, gf, v)

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