

Raw Bar

Haward Family Cultivating Oysters Since 1732

the award winning mersea oysters. richard supplies some of the finest oysters in the world. for eight generations they have been cultivating mersea oysters in the river blackwater, purifying them with that same sea water, giving them their unique and remarkable flavour.

"just like kissing the sea on the lips"

Oysters With Spicy Chorizo

this is delicious based on the Bordeaux Christmas custom of eating oysters with a spicy sausage, the contrast in taste sensations "hot and cold, salty and peppery" is very exciting. served with mignonette sauce, spicy chorizo and fiery tobasco.

3 Mersea Rock Oysters 9

6 Mersea Rock Oysters 17

12 Mersea Rock Oysters 33

6 Oysters & a bottle house Champagne 46

Starters



Catalan-Style Octopus 11

"a real labour of love. slow, gentle braised octopus tentacles, delicate, soft and delicious." fennel, tomatoes & red onions

Beef Tartare S 12 / M 16

chopped raw ribeye of beef, cornichons, shallots and capers, served with soft quail egg and rosemary olive oil biscuits

Asparagus Spears & Parma Ham 11

crisp asparagus shoots, salty parma ham and a light asparagus dressing, it's the perfect harmony on a plate.

S - Starter, M - Main

Burrata Salad 11

mozzarella's creamier, more decadent cousin, mouthwatering salad of tomato, fresh basil & pesto

Duck Breast Salad S 11 / M 15

with pear, endive & walnut salad, full of flavour & texture

Caesar Salad S 9 / M 12 with chicken M18

crisp greens, toasty sourdough croutons, parmesan, ortiz anchovy fillets in a umami-rich dressing

Pasta

& Oven baked



Cacio & Pepe Tortellacci 14 with pancita 16

if one pasta dish exemplifies the complexity of pan sauce precision, it's cacio e pepe (literally, cheese and pepper). our fresh pasta is filled with herbs, spiniac & ricotta then covered with this magnificent pan sauce.



Tortelli al Cinghiale Tartufo 18

wild boar ragu tortelli, in a creamy truffle sauce, drizzle of white truffle oil

Linguine Frutti Di Mare 16

fresh clams, mussels, prawns, tomatoes, a touch of chilli, garlic & extra virgin olive oil

Fresh Pasta Lasagne 14

always a favorite at Amici. Paper-thin lasagna noodles layered with besciamella, ragu Bolognese and Parmigiano-Reggiano

Perse - fish

fish & seafood

House Special

Pignata-Style Octopus 17

cooked with tomato, potatoes, onion, chilie and galric, Long and slow cooking a natural cuisine that perfectly delicious taste

Mediterranean Fish Foil Packets 18

fish en Papillote the classic flavors of that sunny region with tomatoes, olives, capers, mussels, clams, olive oil and lemon!



Meat

Chicken Ballotine 16

friarielli, Italian sausage & cream cheese stuffed chicken

Rib Eye Steak 19

simply the best steak in town, perfectly cooked to your liking. served with peppercorn sauce



Amici's Wagyu Beef Burgers 13

the height of fine dining in a burger! Tender and juicy with the full flavour that only comes from wagyu, served with roast cherry tomato, crisp salad, garlic herbs mayo, cheese & basil

Nduja Wagyu Burgers with Burrata 19 New

finest wagyu meat topped with calabrian Nduja, hot & spicy! served with sundried tomatoes, crisp salad, garlic herbs mayo & Natoora burrata cheese.

SIDES

Truffle Fries 5.5

must be tried

Chunky Triple-Cooked Chips (vg) 4.5

rosemary or garlic salted

Asparagus Spears (v) 7

with parsley butter

Trio Of Broccoli (v) 7

friarielli, tenderstem & calabrese

Oven Roasted Carrots & Parsnips (v) 4.5

butter maple syrup & thyme

Tartufo Nero 6.5

truffle shaped zabaglione and chocolate ice cream, rolled in crushed hazelnut and dusted with cocoa powder

Ice Cream 6.5

your choice chocolate, vanilla, strawberries, pistachio, coconut or lemon sorbet

Affogato 4

vanilla ice cream & in espresso espresso with hot chocolate 6+ dash of grappa or baileys 2.50

Cheese Board for one 9 for two 17

continental cheeses, homemade preserves, chutney & biscuits

DESSERTS

Cannolo 7

a crispy pancake rolled into a tub with a layer of chocolate filled with a rich ricotta cream and chopped candied fruit

Baba Au Rhum 8

cake saturated in syrup made with rum, and filled vanilla chantilly cream

Sticky Toffee Pudding 8.5

sticky toffee packed with dates and coated with lashings of butterscotch

Pizza/Calzone

pizza rossa tomato sauce, fior di latte, basil

Margherita (v) 10

fior di latte, fresh basil

Napoli 10

anchovies, black olives

Diavola 12

salami piccante & chilli flakes

Di Capra (v) 12

goat cheese, red peppers & onions

Ortolana (v) 12

aubergine, zucchini, peppers, mushroom

Ragu Bolognese 12

bolognese ragu on a pizza

Prosciutto Cotto e Funghi 13

ham & mushrooms

Calzone Classico 13

ham, salami milano, ricotta cheese

Capricciosa 13

ham, mushroom, artichoke, black olives

Meat Lover 16

chicken, beef, ham, pepperoni & jalapeno

Burratina 17

parma ham, burrata &, rocket

Nduja & Broccoli 16 New

nothing will make you want to eat your greens like adding spicy salami into the mix.

pizza bianca, fior di latte, fresh basil

Formaggio Blue (v) 13

gorgonzola, rocket and walnuts

Italia 17

parma ham, parmesan and rocket

Carrettiera, Friarielli & Italian Sausage 16

there's a famous Campanian saying that says "A sasicc è a mort re friariell," combination of friariell & fresh Italian sausage is unmatched.

Funghi e Crema di Tartufo porcini (v) 18 New

forest mushrooms cream of tartufo sauce all enhanced with summer truffle oil

service: your generosity is a direct reward for our team who have made your experience extra special.

if you have a food allergy, intolerance or sensitivity, please let your server know before you order. they will be able to suggest the best dishes for you our dishes are prepared in areas where allergenic ingredients are present. we cannot guarantee our dishes are 100% free of these ingredients. (V)vegetarian - (vg) Vegan



COCKTAILS

Champagne Cocktail £12
champagne, brandy, angostura, sugar

Kir Royal £11
champagne and crème de cassis

Aperol Spritz £11
prosecco and aperol

Negroni £9
gin, vermouth rosso, campari



Espresso Martini £9
vodka, kahlua, espresso

Lemon Secco £9
prosecco and limoncello

Bellini £9
prosecco & peach purée

Cosmopolitan £9
vodka, cointreau, fresh lime and cranberry

Blood & Sand £9
whisky, sweet vermouth, cherry liqueur, orange juice

CHAMPAGNE AND SPARKLING WINES

1. Prosecco, Casa Amici, NV Veneto, Italy G £6.7 / B £24
grape glera - aromas of wildflowers & almonds are balanced on the palate by notes of pear and a refreshingly crisp acidity

3. Prosecco Lampo – Borgoluce NV B £29
grape glera - wonderfully slick with an excellent energy, freshness & purity of fruit.

4. Paul Langier Brut Champagne NV Champagne, France G £9 / B £40
grape chardonnay, pinot noir, pinot meunier - this is a stylish dry wine, offering ripe fruit and a biscuity finish.

5. Champagne Lanson Black Label N.V Champagne, France B £64
grapes approximately 50% pinot noir, 15% pinot meunier and 35% chardonnay - light, delicate nose, biscuit and brioche hints, palate has considerable depth & elegance

6. Veuve Clicquot Yellow Label, NV Champagne, France £69
grapes approximately 50% pinot noir, 15% pinot meunier and 35% chardonnay
golden colour, with rich yeasty biscuity aromas. well-structured palate with balanced acidity

WHITE WINES

10. Ribellata Trebbiano 2019 Veneto, Italy 125ml £5.2 / 250ml £9 / B £24
grape trebbiano - immediately uplifting, this wine displays pear & apple which is followed by a splash of lime zest.

11. Domaine Durup Petit Chablis 2018 Burgundy, France 125ml £5.2 / 250ml £9 / B £24
grape chardonnay - open aroma, notes of grapefruit and lemon. vivid, powerful, with a marked minerality attack.

12. Villa des Croix 2019 Picpoul de Pinet France 125ml £5.4 / 250ml £9.3 / B £25
grape picpoul blanc - the nose has delicate aromas of marine air, and lime flowers. it presents a dry floral palate with a hint of flint. raw honey flavors a delicate acidity to the end

13. Chardonnay, Bolzano 2016 Piedmont Italy 125ml £5.5 / 250ml £9.7 / B £26
grape chardonnay - easy drinking and subtle as you'd expect.

14. Falanghina Oltre passo, 2019 Italy 125ml £5.7 / 250ml £10 / B £27
grape falanghina - floral character of camomile and the fruit tones are those of white peach. on the palate, hints of both peach & citrus, together with zesty freshness and some salinity.

15. Contesa Pecorino Colline Pescaresi, 2019 Italy 125ml £5.9 / 250ml £10.3 / B £28
grape pecorino - pale yellow, with a remarkably intense nose of citrus fruits, hints of hawthorn & orange blossom. soft, clean, but persistent palate texture, with a pleasing mineral complexity.

19. Gavi, La Toledana 2018 Piedmont, Italy 125ml £6.7 / 250ml £12 / B £32.95
grape cortese - Very elegant on the palate, soft, fresh style with typical almond taste on the finish

ROSE WINES

40. Château Pesquie Le Paradou Cinsault, 2019 France 125ml £5.2 / 250ml £9 / B £26
grape cinsault - bright pink with golden highlights. aroma subtle, elegant, with notes of strawberry and citrus fruits. clean, fresh, smooth, with notes of grapefruit, mango and red fruit flavour

41. Chateau St Hippolyte Rose 2018 Côteaux d'Aix-en-Provence 250ml £10.7 / B £29
grape glera - wonderfully slick with an excellent energy, freshness & purity of fruit.

42. Rosato di Toscana – Rocca di Montegrossi, 2017 Tuscany, Italy B £29.5
grape chardonnay, pinot noir, pinot meunier - this is a stylish dry wine, offering ripe fruit and a biscuity finish.

RED WINES

100. Ribellata Sangiovese, 2018 E-Romagna, Italy 125ml £5.2 / 250ml £9 / B £24
grape sangiovese - aromas of cherries, raspberry & plums follow onto the palate with juicy tannins giving a lovely smooth texture.

101. Torre Cerere Montepulciano d'Abruzzo 2019 Italy 125ml £5.2 / 250ml £9 / B £24
grape montepulciano - soft, fruity approachable with notes of warm plum and blackberry fruit.

103. Oltre Passo Primitivo, Salento, 2019 Puglia, Italy 125ml £6 / 250ml £10.7 / B £29
grape primitivo - deep, dense ruby in colour, with a nose of warm prunes, dates & figs, with hints of sweet spice. full and voluptuous, the feel is soft & plush, with toasty. notes that linger on the finish.

104. Chianti Classico Ceppeto Mannucci Droandi 2016 Tuscany, Italy 125ml £8.1 / 250ml £11 / B £30
grape sangiovese, canaiolo nero - this organically made Chianti hits all the right notes and is a striking example of Tuscany's most historic wine

105. Rosso di Montepulciano, Palazzo Vecchio 2016 Tuscany, Italy 250ml £11.3 / B £31
grape sangiovese easy drinking, plums, vanilla, and toasty notes. very smooth and bright.

106. Roagna Dolcetto d'Alba, 2018 Piedmont. Italy 250ml £11.7 / B £32
grape dolcetto - seductive with notes of dewy roses, briar fruit and mint. on the palate, it's elegant with fine tannins and cascading notes of red berries & spice

107. Château Thivin Brouilly 'Reverdon', 2017 Burgundy, France 250ml £12 / B £33
grape gamay raspberry, rhubarb and cherry with a nice balance. restrained and easy drinking.

109. Chianti Classico – Castell'in Villa, 2015 Italy B £34
grape sangiovese - earthy on the nose, the fruit of the grapes blend beautifully in this unusually concentrated chianti classico. the wine production is still overseen by septuagenarian Italian Princess Coralia Pignatelli della Leonessa

111. Siblings Shiraz, Leeuwin Estate, 2017 Argentina 250ml £12.7 / B £35
grape shiraz - soft, plush, blackberry fruit with hits of mint, earth, violets and black pepper. A far more elegant and nuanced Shiraz than is often found and a wonderful introduction to the great wines of Leeuwin Estate, one of Australia's icons.

328. Valpolicella – Azienda Agricola Novaia Italy B £35
Super fruity with lot of cherry and some cinnamon. Low tannin easy drink but good acids and fruity palate

112. Leung Estate Ma Maison Pinot Noir, 2016 New Zealand 250ml £17.3 / B £49
grape pinot noir - aroma of violets & leather well rounded flavour earthy and rich, ripe cherries

114. Châteauneuf-du-Pape Domaine & Selection 2009 Rhone valley France B £82
grape grenache, mourvedre, shiraz/syrah - nicely aged, still with a lot of fruits & silky tannins.