

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, cherry tomatoes & red onions

Beef Tartare 12

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

Asparagus Spears Baked In Parma Ham 11

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

Burrata Salad 11

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

Duck Breast Salad 11

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

Waldorf Salad S 11 / M 15

fresh lettuce, crisp apples, juicy grapes, sweet golden raisins, crunchy walnuts and celery with Amici house mayo dressing

Caesar Salad S 9 / M 12

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

Add-On To Any Salad

saffron marinated grilled chicken breast 6

Pasta & Oven baked



Cacio & Pepe Agnolotti 14

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



Duck Confit Ravioli 15

served with a light chicken and porcini mushroom sauce

Fresh Pasta Lasagne 12.5

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

Linguine Frutti Di Mare 16

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

Perse - fish

fish & seafood

House Special

Pignata-Style Octopus 16

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



Mediterranean Salmon 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 & pea puree

Rib Eye Steak 22

simply the best steak in town, perfectly cooked to your liking. served with home-cut chips & amici's creamy peppercorn sauce



Amici's Wagyu Beef Burgers 12.9

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, burrata cheese & basil

SIDES

Truffle Fries 5.5
must be tried

Chunky Triple-Cooked Chips (vg) 4.5
rosemary or garlic salted

Mashed Potatoes (v) 4.5

Asparagus Spears (v) 7
with parsley butter

Trio Of Broccoli (v) 7
friarielli, tenderstem & calabrese

Oven Roasted Carrots & Parsnips (v) 4
butter maple syrup & thyme

DESSERTS

Tiramisu 6.5
"pick me up" espresso soaked ladyfingers, layered mascarpone, egg yolks & cream

Soft White Chocolate Panna Cotta 6.5
hazelnuts crumble, you will dream about this

Baba Au Rhum 6.5
cake saturated in syrup made with rum, and filled vanilla chantilly cream

Ice Cream 6.5
your choice chocolate, vanilla, strawberries, pistachio, coconut or lemon sorbet

Pizza/Calzoni

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 16

parma ham, burrata &, rocket

Nduja & Broccoli 16

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 & walnuts

Italia (v) 17

parma ham, parmesan, 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.

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 can guarantee our dishes are 100% free of these ingredients. (V)vegetarian - (vg) Vegan

