

Welcome to Amici

Oysters

three of our award winning Mersea oysters "like kissing the sea on the lips"

Catalan-Style Octopus

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

Beef Tartare

chopped raw ribeye of beef, cornichons, shallots and capers, served with soft quail egg - why not pair with truffle fries

Vitello Tonnato

poached, sliced veal with a velvety cream sauce of capers, anchovies and tuna.
an Italian classic mistrusted by those encountering it for the first time (sorry, veal with tuna mayonnaise?)
but adored by legions of Italophiles. This is our version and once you try it, you'll love it too

Burrata Salad

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

Chicken Ballotine

friarielli, Italian sausage & cream cheese stuffed chicken

Mediterranean Fish Foil Packets

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

Rib Eye Steak

28 day matured Irish beef, "bronze winner at world steak challenge 2017",
perfectly cooked to your liking. served with peppercorn sauce

Aubergine Parmigiana

Aubergine parmigiana is one of the most iconic Italian dishes. It is made with fried aubergine slices,
layered with tomato sauce, mozzarella and Parmigiano Reggiano.

Pizza Ortolana

aubergine, zucchini, peppers, mushroom

Cannolo

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

Fresh Fruit Salad

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

Affogato

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

If oysters and lobsters reign supreme in the ocean,
then the opulent fungus we call truffle is king on the terrain.
add fresh black summer truffles to any dish + 5

2 course meal 29 pp - 3 course meal & coffee 36pp

COCKTAILS

Kir Royal 11
champagne and crème de cassis

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

Espresso Martini 9
vodka, kahlua, espresso

Cosmopolitan 9
vodka, cointreau, fresh lime cranberry

Bellini 9
prosecco & peach purée

Negroni 9
gin, vermouth rosso, campari

SPRITZ

White Wine Spritz 6
trebbiano with a dash of soda

Aperol Spritz 11
prosecco and aperol

limoncello Sprits 9
prosecco and limoncello

Mimosa Spritz 11
g. marnier, orange juice, prosecco, soda

Tom Collins 11
tanqueray, lemon juice, syrup & soda

Amici Summer Spritz 12
beefeater gin, rosé wine, elderflower
cordial & san pellegrino sparkling water

VIRGING

Elderflower Spritz 6
elderflower, mint, lemon, lime, soda

Virgin Mojito 8
ginger beer, apple juice, muddled limes,
fresh mint

Virgin Gordon 6
gordon's new alcohol free g & t

TO SHARE

Olive Ascolane 6.5
possibly the most renowned appetizers
throughout Italy, green pitted olives
covered in breadcrumbs stuffed with
beef, pork & mortadella



Bread Selection 4

handcrafted, long fermentation, great
tasting and nutritious selection made
from diverse historical grains served
with extra virgin olive oil & balsamic

Torres Potato Crisps 6

smoked paprika, black truffle, ibérico
ham, vegetable crisps, caviar, or cured
cheese served with house yogurt &
salsa

Marinated Olives 5.5
spanish style, bella di cerignola gigantic
black & green olives



Salted Marcona Almonds 7

150g these fried, salted marcona
almonds from catalonia are crisp and
richly oily and ideal with a glass of Villa
des Croix :-)



Spicy Broad Beans 4

100g , hint of spiciness and saltiness
of the habas picantes are designed to
match perfectly with a long, cold beer

Perelló Gordal Pitted Olives 7
150g of gordal green olives, crisp and
fleshy with a touch of heat from the
guindilla chillies in the marinade



Wasabi Spicy Rice Snacks 2.5

baked rice snacks & coated peanut
crackers with a smashing herb mix



Pistachio 3

100g of finest persian salted pistachio

SIDES

Green Beans olive oil & sea salt

4

Truffle Fries must be tried

6

Asparagus Spears with parsley butter

6

Chunky Triple-Cooked Chips

5

Trio Of Broccoli friarielli, tender & calabrese

7

Carrots & Parsnips maple syrup & thyme

4

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