



AMICI

MAIN MENU

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RISTORANTE

ANTIPASTI

Green Olive Giganti Marinare	4.95
Plump green olives gently marinated with fragrant rosemary, garlic, and lemon peel, finished in extra virgin olive oil.	
Warm Focaccia With Trio Of Butters & Balsamic <i>(Can Be To Share)</i>	7.50
Freshly baked focaccia served warm with a trio of flavoured butters: anchovy, sun-dried tomato, and pesto, alongside balsamic and extra virgin olive oil.	
Antipasto Misto Italiano - for 2 guests	22.95
A generous selection of Italian favourites including marinated giganti olives, wild mushroom arancini, tender meatballs, crispy calamari, garlic king prawns, and a variety of cured meats.	
Garlic Bread	6.50
Classic baked garlic bread with fresh herbs.	
Garlic Bread With Cheese	6.95
Topped with melted mozzarella for extra indulgence.	
Garlic Bread With Tomato	6.95
Topped with fresh tomato and herbs.	

STARTERS

Soup Of The Day	6.95
Freshly made soup served with warm focaccia bread.	
Bruschetta Pomodoro	7.50
Crisp toasted bread topped with vibrant red and yellow cherry tomatoes, garlic, red onion, basil, and a drizzle of olive oil and balsamic.	
Calamari Fritti	11.00
Crispy baby squid served with lemon and garlic aioli.	
Gambroni Amici	12.95
King prawns pan fried with chilli and lemon, served on toasted bruschetta.	
Mixed Italian Charcuterie Board - for 2 guests	21.95
A carefully curated selection of premium cured meats, mini mozzarella, cornichons, grilled peppers, and house pesto, served with toasted ciabatta crostini.	
Mushroom Crostini	9.95
Sauteed wild mushrooms in a light garlic and truffle cream sauce, served on toasted focaccia.	
Pate Di Pollo	9.50
Smooth chicken liver pâté paired with a sweet red pepper and onion chutney, crispy onions, and toasted crostini.	
Polpetta Della Casa	9.00
Braised meatballs gently simmered in a rich napoli sauce with a splash of red wine, served with toasted focaccia and finished with a sprinkling of parmesan.	
Arancini Ai Funghi	9.50
Golden Sicilian rice balls filled with wild mushrooms and ricotta, served with Napoli sauce, truffle mayo, parmesan, and micro basil.	
Caprese	11.95
Juicy sunripened tomatoes with creamy burrata, basil pesto drizzle balsamic vinegar and fresh basil.	

SALADS

Caesar Salad	10.95
Romaine lettuce, tossed with crispy bacon, garlic croutons, anchovies, grana padano and classic caesar dressing.	
Italian Garden Salad	13.00
Peppery rocket with shaved parmesan, green beans, crisp radicchio, cherry tomatoes, fresh orange segments, olives with lemon infused olive oil.	
Add Chicken or Prawns	5.50

PASTA

Bucatini Carbonara	16.95
Bucatini pasta with smoked pancetta, parmesan, and cream, topped with soft poached egg.	
Spaghetti Bolognese	16.00
Traditional slow cooked braised bolognese with tomato, vegetables, and oregano.	
Frutti di Mare Linguine	22.95
Linguine with prawns and calamari in a fragrant garlic white wine sauce with lemon, tomato, and broccoli.	
Crab Ravioli	22.00
Delicate crab-filled ravioli served in a luxurious saffron cream sauce with garlic shallots and herbs.	
Ravioli Funghi Porcini	18.00
Handmade ravioli filled with porcini mushrooms and cream ricotta, served in a light butter and sage sauce.	
Pappardelle Al Salmone Verde	21.50
Pappardelle with flaked salmon in a creamy garlic and white wine sauce with capers, lemon, and fresh herbs.	
Spaghetti Alla Puttanesca	16.00
Classic spaghetti with olives, capers, anchovies, and garlic in a rich tomato sauce, finished with crispy chillies.	
Rigatoni Al Pesto e Burrata	18.00
Rigatoni tossed in basil pesto with sun-dried and cherry tomatoes, finished with creamy burrata and pine nuts.	
Rigatoni Casalinga Alla Vodka	19.50
Italian sausage, mushrooms, and shallots in a rich vodka cream sauce, finished with mozzarella and parmesan.	
Pappardelle Al Ragù Di Manzo	17.00
Wide ribbons of fresh pappardelle tossed in slow cooked braised beef ragu, simmered in red wine and aromatic herbs, finished with a sprinkling of grated parmesan.	
Tortellini Alla Zucca	16.50
Delicate vegan tortellini filled with roasted pumpkin and herbs, tossed in a fragrant sage and olive oil sauce.	
Penne Arrabbiata	15.50
A spicy classic with garlic, cherry tomatoes, red chilli, and fresh basil in a fiery tomato sauce.	
Linguine Gamberoni	21.00
Linguine tossed with succulent king prawns, courgette ribbons, cherry tomatoes, and garlic-chilli butter.	
<i>(Each dish is prepared using our own freshly made pasta)</i>	
<i>You can add any Pasta or Forno to our Garlic Bread Bowl for additional £7.00</i>	

FORNO

Peperoni e Zucchini Al Forno	15.00
Layers of roasted red peppers and zucchini, baked in a rich tomato sauce, finished with mozzarella and garlic & herb crumb.	
Lasagne	17.50
Traditional Oven Baked lasagne with layers of pasta, slow cooked beef ragu, bechamel sauce, and melted mozzarella.	
Gnocchi Alla Bolognese	17.50
Soft potato gnocchi baked in a rich beef ragu with melted mozzarella and parmesan.	

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RISOTTO

Mediterranean Garden Risotto	16.00
Creamy spinach and pea risotto with garlic, white wine and butter, finished with parmesan and topped with crispy parma ham.	
Risotto Funghi	16.50
Sauteed wild mushrooms with thyme, finished with truffle oil parmesan and crispy parmesan wafer.	

PIZZA

Margherita	12.00
The classic rich tomato sauce and grated mozzarella	
Pepperoni	14.00
A favourite sliced pepperoni, rich tomato base, finished with melted mozzarella.	
Salsiccia e Prosciutto crudo	16.50
Fennel sausage, prosciutto crudo, roasted red peppers, sun dried tomatoes finished with hot honey.	
Capra e Pesto	15.50
Pesto base, topped with creamy goat cheese, caramelized onions, finished with rocket and balsamic glaze and shaved parmesan.	
Calabrese	15.50
Fiery nduja and spicy salami on a classic tomato base, finished with melted mozzarella and a touch of heat.	

MAINS

Agnello	27.00
Grilled lamb rump served with a rich red wine and mushroom sauce, fondant potato, roasted asparagus, and chantenay carrots.	
Anatra	24.50
Succulent roasted duck breast served with creamy mash, raspberry jus, fresh raspberries, and crispy kale.	
Branzino	26.00
Pan-fried seabass with capers, olives, and parsley in a delicate butter sauce, served with parmentier potatoes and roasted vine tomatoes.	
Salmone	27.00
Pan-seared salmon fillet with sautéed kale, green pepper salsa, spiced red pepper sauce, cannellini beans, and roasted new potatoes.	
Pollo Alla Parmigiana	21.50
Golden crumbed chicken topped with mozzarella and Napoli sauce, served with garlic herb potatoes or spaghetti pomodoro.	

Gnocchi Pollo al Pesto Rosso	22.50
Tender gnocchi with pan-seared chicken in a creamy red pesto sauce with cherry tomatoes, garlic, and fresh chives.	

Ossobuco Alla Milanese	26.50
Slow braised veal shank served with saffron risotto and a bright gremolata of lemon, garlic, and parsley.	

Pollo Alla Cacciatora	21.50
Tender braised with carrots, celery, and onion in a rich red wine sauce served over creamy polenta. Comforting taste of the Italian countryside.	

Nduja Mussels	18.50
Fresh mussels steamed in a smoky, spicy nduja sauce, served with fries and focaccia for dipping.	

Gnocchi Al Pomodoro Cremoso e Mozzarella	19.50
Potato gnocchi in a creamy tomato sauce with parmesan, finished with melted mozzarella for a rich, stretchy cheese pull.	

STEAK FROM THE GRILL

7oz Fillet	36.00
10oz Ribeye	34.00
10oz Sirloin	35.00
All Served With Fries, Roasted Tomato, Saute Mushrooms, And Your Choice Of Sauce: Peppercorn Garlic Butter Red Wine Jus	

SIDES

Fries	5.00
Posh Truffle Fries	6.00
Finished with truffle oil, parmesan and chives.	
Garlic Roasted New Potatoes	4.75
Crispy, golden potatoes tossed with garlic and herbs.	
Mash Potatoes	4.75
Fluffy potatoes whipped with butter and cream for the perfect comfort side.	
Rocket & Parmesan Salad	4.50
Fresh rocket tossed with shaved parmesan and a drizzle of extra virgin olive oil.	
Broccoli	5.00
Tender broccoli stem tossed in rich chilli garlic butter, finished with toasted garlic flakes.	

Customers with food allergies, intolerances, or dietary requirements are encouraged to speak with a member of staff before placing an order. A comprehensive allergen matrix, including information on gluten and cross-contamination risks, is available upon request.

AMICI
“BUON CIBO.
BUON VINO.
BUONI AMICI”