





WELCOME TO

TRATTORIA
amica
ITALIAN

OPEN
5.30PM - LATE



*For allergen free options, speak with your waitperson.
15% surcharge applies on public holidays.*

STARTERS

Garlic pizza topped with crushed confit garlic and parmesan | 14

Arancini filled with Fontina cheese, tomato and black garlic aioli | 16

Roasted house olives with pickled chilli | 8

Antipasto selection of shaved smallgoods, ripped mozzarella, house pickles and grissini | 21

Rocket salad with fennel, gorgonzola, candied walnuts, balsamic emulsion | 14

Caesar salad, coddled egg, bacon crumble, white anchovies, croutons, parmesan, Caesar dressing | 18

SIDES

Real fries, herb aioli | 10

Simple salad, house dressing | 8

Green vegetables, of the season garlic black pepper butter | 8

MAIN DISHES

Buttered spaghetti with Bolognese sauce | 21

Roasted Mooloolaba prawns, linguini, tomato, chili, garlic crumbs | 38

Saffron risotto with globe artichokes, asparagus and broad beans | 24

Oven-baked lasagne with a side of basil pesto | 25

Tagliatelle Carbonara, pancetta, soft poached egg, pecorino, black pepper and mascarpone | 26

Today's fish with orzo pasta, asparagus and macadamia pesto | 36

PIZZA

Our signature thin crust pizza are hand crafted with 24 hour fermented dough, topped with San Marzano tomato passata and house mozzarella. Gluten free bases available, 3 each

Pomodoro, various heritage tomatoes, mozzarella, basil | 21

Verdura, pumpkin, peppers, mushrooms, charred onions, capers, toasted almonds | 23

Carne, pepperoni, prosciutto, ham, chicken breast, barbeque sauce | 26

Pollo, chicken breast, cipollini onion, roast mushrooms, macadamia pesto | 28

The Amici, sopressa, pepperoni, mushrooms, cherry tomato, basil, olives | 26

Pepperoni, mozzarella, basil | 24

Hawaiian, ham, charred pineapple | 21

DESSERTS

Sixteen layer chocolate mud torta
burnt marshmallow cream | 16

Amerena cherry almond crostata
lashings of Amerena cream | 14

Chocolate nougat cannoli with whipped ricotta | 7

Potted Tiramisu, coffee, sponge fingers, mascarpone | 14

Three Artisan cheeses of the season, sundried mango cheeks, pears, activated charcoal cracker | 21

Gelato, raspberry, mango, lemon,
1 scoop | 5 2 scoops | 7 3 scoops | 9

Affogato, amaretto, espresso, ice cream | 15

SET MENUS

Minimum 6 people

Menu 1 | 30 per person

Starters

Roasted house olives with pickled chilli

Pizza

Our signature thin crust pizza are hand crafted with 24 hour fermented dough, topped with San Marzano tomato passata and house mozzarella

Pomodoro, various heritage tomatoes, mozzarella, basil

Verdura, pumpkin, peppers, mushrooms, charred onions, capers, toasted almonds

Pollo, chicken breast, cipollini onion, roast mushrooms, macadamia pesto

The Amici, sopressa, pepperoni, mushrooms, cherry tomato, basil, olives

Side

Rocket salad with fennel, gorgonzola, candied walnuts, balsamic emulsion

Menu 2 | 38 per person

Starters

Antipasto selection of shaved smallgoods, ripped mozzarella, house pickles and grissini

Roasted house olives with pickled chilli

Pizza

Our signature thin crust pizza are hand crafted with 24 hour fermented dough, topped with San Marzano tomato passata and house mozzarella

Verdura, pumpkin, peppers, mushrooms, charred onions, capers, toasted almonds

Carne, pepperoni, prosciutto, ham, chicken breast, barbeque sauce

Main Dishes

Buttered spaghetti with Bolognese sauce

Tagliatelle Carbonara, pancetta, soft poached egg, pecorino, black pepper and mascarpone

Side

Simple salad, house dressing

SET MENUS

Menu 3 | 49 per person

Starters

Garlic pizza topped with crushed confit garlic and parmesan

Arancini filled with Fontina cheese, tomato and black garlic aioli

Antipasto selection of shaved smallgoods, ripped mozzarella, house pickles and grissini

Pizza

Our signature thin crust pizza are hand crafted with 24 hour fermented dough, topped with San Marzano tomato passata and house mozzarella

Pomodoro, various heritage tomatoes, mozzarella, basil

Pollo, chicken breast, cipollini onion, roast mushrooms, macadamia pesto

The Amici, sopressa, pepperoni, mushrooms, cherry tomato, basil, olives

Main Dishes

Saffron risotto with globe artichokes, asparagus and broad beans

Tagliatelle Carbonara, pancetta, soft poached egg, pecorino, black pepper and mascarpone

Today's fish with orzo pasta, asparagus and macadamia pesto

Side

Simple salad, house dressing