



A
AMICI

MAIN MENU

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RISTORANTE

ANTIPASTI

Green Olive Giganti Marinata 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 7.50
(Can Be To Share)
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.

Lasagne Bites **NEW** 12.50
Golden, crispy lasagne bites filled with slow-cooked beef ragu, silky béchamel and melted mozzarella, served on a rich San Marzano tomato sauce and finished with fresh basil, parsley and a sprinkle of Parmesan.

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.

Zucca e Caprino Salad 13.00
Rocket, radicchio, roasted butternut squash, goat's cheese, olives, toasted pumpkin seeds, pickled red onion and fresh basil with lemon herb dressing.

Add Chicken or Prawns 5.50

PASTA

Bucatini Carbonara 16.95
Bucatini pasta with smoked pancetta, parmesan, and cream, topped with soft poached egg.
(vegetarian option available please ask server)

Spaghetti Bolognese 16.00
Traditional slow cooked braised bolognese with tomato, vegetables, and oregano.

Lobster Ravioli 23.95
Delicate lobster-filled ravioli served in a luxurious saffron cream sauce with garlic, shallots, white wine, Parmesan and fresh herbs, finished with premium Keta caviar and fresh chervil.

Pappardelle Al Pepe Verde **NEW** 24.95
Fresh pappardelle tossed in a velvety green peppercorn cream sauce, topped with tender slices of perfectly cooked steak and finished with Parmesan, cracked black pepper and fresh herbs.

Rigatoni Casalunga Alla Vodka 19.50
Italian sausage, mushrooms, and shallots in a rich vodka cream sauce, finished with mozzarella and parmesan.
(vegetarian option available please ask server)

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.

(Each dish is prepared using our own freshly made pasta)

You can add any Pasta or Forno to our Garlic Bread Bowl for additional £7.00

FORNO

Peperoni e Zucchine 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.

(Each dish is prepared using our own freshly made pasta)

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.

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”