

S o m e t h i n g . T o . N i b b l e

Bowl of olives £2.75
 Fresh bread with Olive Oil & balsamic £2.50

Z U P P A

ZUPPA DEL GIORNO 4.90
 Please ask for today's special

MINISTRONE 4.90
 home made soup with chunky vegetables

B R U S C H E T T A

TOMATO, GARLIC & HERBS (V) 4.95
this simple appetizer has become immensely popular at amici, and for good reason, it is delicious

ARTICHOKE, PESTO & PINE NUTS(V) 6.50
hard to imagine how something so simple can taste so good

GOAT'S CHEESE, SWEET PEPPERS (V) 6.50
simplicity itself, a wonderful combination of flavours

FETA CHEESE, EGG & TOMATO (V) 6.50
this is a must for all feta cheese lovers, we simply fry the cheese in butter, then add eggs and a touch of dill. you will love it

QUATTRO FORMAGGI E CIPOLLA (V) 6.50
 classic version of one of the most wonderful combinations of bread red onion and cheese imaginable

SMOKED SALMON, GOAT'S CHEESE WITH TOMATO AVOCADO SALSA *my favourite* 7.50
 goat cheese, topped with smoked salmon then salsa outstanding!!

A N T I P A S T I

FETT'UNTA (V)
 freshly baked neapolitan garlic bread with mozzarella cheese 3.95 4.95

VEGETALI MISTI GRIGLIATI (V) 6.50
grilled vegetables with extra virgin olive oil

CALDO AVOCADO (HOT AVOCADO IT IS BRILLIANT) (V) 6.50
 ripe avocado on a lake of napolitana sauce, topped with buffalo mozzarella and basil.

TIGER PRAWNS, GARLIC BUTTER 8.50
this is an amazingly good first course for garlic lovers with lots of amici crusty bread

SPICY CALAMARETTI *my favourite* 8.50 12.90
squid perfectly prepared, a simple dish & yet very tasteful made to order and takes 15 minutes to cook

ANTIPASTO MISTO 8.50 12.90
 selection of cured Italian meats served with wild rocket

VEGETARIANO (V) 8.50 12.90
 buffalo mozzarella served with sun kissed tomato and grilled vegetables, on a bed of fresh rocket



G i g a s . O y s t e r s . f r o m . W e s t . M e r s e a

Plate of Oysters each ½ dozen dozen
 Native: £2.50 £10 £19
 Gigas: £1.75 £9 £17

M E A T - F I S H

12* oz RIB-EYE STEAK 18.50
 cut from the same muscle as the Prime Rib, so it's always juicy, tender and full of flavor. The Ribeye's exquisite marbling is what provides that rich, flavorful beef experience, just the right amount of fat to tender lean. garnished with oven-roasted cherry tomatoes and button mushrooms

9* oz SIRLOIN STEAK 17.50
Grilled to your liking, garnished with oven-roasted cherry tomatoes and button mushrooms

VEAL SALTIMBOCCA 17.00
 we pan fry veal topped with prosciutto & sage leaf until golden brown served with green beans; "incidentally, saltimbocca means jump into the mouth"

VEAL MILANESE 18.00
 pan-fried veal escalopes served with spaghetti and a traditional tomato sauce

BRAISED LAMB SHANK *my favourite* 14.50
 tender lamb marinated in Italian spices and cooked slowly to perfection

SALMON STEAK 12.90
 baked pesto encrusted fillet of salmon served with green beans

PARMESAN CHICKEN BREASTS WITH CRISPY PROSCIUTTO 12.90
 the texture of the crisp cooked prosciutto goes brilliantly with the tender chicken, served with a crunchy salad, "made to order and takes 20 minutes to cook"

PETTO DI POLLO 12.90
 grilled marinated chicken breast served with red cabbage, "made to order and takes 20 minutes to cook"

S I D E - O R D E R S

Creamed mashed potato (V) £2.50 Mixed side salad (V) £2.50

French fries (V) £2.50 Peppercorn and brandy sauce (V) £1.50

Pan fried herb potato(V) £2.50 Porchni Gorgonzola sauce(V) £1.50

Sautéed spinach (V) £3.00 Pepper sauce(V) £1.50

Green bean (V) £3.00 Béarnaise sauce (V) £1.50

P A S T A - F O R N O

LASAGNE AL FORNO 12.95
 meaty & cheesy lasagne with mozzarella, and parmesan cheese layered with red sauce, browned beef & herbs *(why not add your favourite topping I usually add meatballs and artichoke hearts,a list of all extras is on pizza menu page)*

FOUR CHEESE BAKED PENNE a cheese lovers delight just wonderful! 12.95

PENNE AL FORNO CON VEGETALI 12.95
 roasted vegetables & pasta laced with our delicious tomato sauce with chicken, chorizo or meatballs

13.95

P A S T A

SPAGHETTI ALLA BOLOGNESE 8.50 12.50
 like many classic, handed down recipes, there are countless versions of bolognese sauce, this is ours

SPAGHETTI CARBONARA WITH **PARMA HAM** 9.50 15.00
 this rich italian favourite is flavoured with a sauce of parma ham, cream, eggs, and parmesan

SPAGHETTI POLPETTE 8.50 12.50
 meatballs with a our wonderful napolitana sauce and mushrooms

SPAGHETTI ALLA PUTTANESCA 7.50 11.50
 red chilli, capers, olives, tomatoes and anchovy. the sauce is usually associated with naples and calabria its name means in the manner of puttana (prostitute)

PENNE ALLA NORMA 7.50 11.50
 aubergine, anchovies, mozzarella and tomato sauce. legend has it that this recipe was created as a tribute to the opera "norma," composed by vincenzo bellini

PENNE ARRABBIATA 6.00 9.90
 enraged pasta - due to the fiery nature of the spicy pepper with chicken, chorizo or meatballs 8.50 12.50

TAGLIATELLE PASTA AMICI 8.50 12.50
 a classic kennington dish with smoked ham and mushrooms in a light tomato and cream sauce

TAGLIATELLE GORGONZOLA E PESTO 8.50 12.50
 a wonderful combination of two very rich pasta sauces - and absolutely delicious!

PENNE PESTO CON POLLO *Lee's favourite* 8.50 12.50
 our home made pesto with tender chicken and mushrooms Lee's favourite

LINGUINE FRUTTI DI MARE 8.50 12.50
 clams, mussels and baby prawns cooked simply in fish stock and white wine

LINGUINE MARINARA 8.50 12.50
 "This spicy red sauce is great with seafood"

LINGUINE TIGER PRAWNS 9.50 15.00
 with spicy arrabbiata sauce or sage butter

LINGUINE SEAFOOD SPECIAL 17.00
5 tiger prawn, clams & mussels. a must for hungry seafood lovers

* Represents uncooked weight. (V) Suitable for vegetarians. G M FOODS – It is our policy not to use genetically modified products in our food.

NUT ALLERGIES – Amici cannot guarantee that items on this menu do not contain nuts or nut derivatives. Fish products may contain bones. All products are subject to availability. All prices are inclusive of VAT

R I S O T T O

SEAFOOD	8.90	12.90
i love seafood risotto and for a good reason, incorporating the fish stock as flavouring for the rice stretches these luxury ingredients to the maximum. it doesn't hurt that seafood risotto is also delicious and tres chic		
SEAFOOD PORCINI	9.50	15.00
is the crown prince of all risottos, for my money. the earthy undertones of this seafood risotto, produced by these exotic, italian mushrooms and their "stock", teams with traditional risotto ingredients to create a truly, sumptuous dish <i>my favourite</i>		
TIGER PRAWN AND ZUCCHINI	9.50	15.00
i love the combination of sweet, tender tiger prawn and fresh zucchini in creamy risotto, and I will often order it for my break, although cheese generally isn't used with seafood, I do like parmesan cheese in this dish		
SEAFOOD SPECIAL		18.00
5 tiger prawn, clams and mussels, a must for hungry seafood lovers		
CHICKEN & MUSHROOM	8.90	12.90
mushrooms are combined with creamy risotto and moist roasted chicken to create an unforgettable dish		
PORCINI	8.90	12.90
this is a delicious classic risotto made with dried porcini which have a wonderful earthy flavour. the porcini are soaked in water to soften them and then the soaking water is added to the stock so that none of the flavour is wasted.		
ALLA BOLOGNESE	8.90	12.90
perfection, home made bolognese, tender green beans and creamy risotto.		
BOSCAIOLA	7.50	11.50
spinach, egg, parmesan and olives, it is fab		
VEGETARIANO	7.50	11.50
sun kissed tomato, grilled vegetables, artichoke and fresh rocket		

P I Z Z A - C A L A Z O N E

At Amici, our 12 inch pizzas are tossed, topped and fired following strict traditions. Amici serves Neapolitan style pizza. Unlike many American pizza brands that boast cheese hidden within folds of crust, Amici specializes in pizza based on recipes straight from Naples, Italy, which means the dough is thin and crispy. "all pizzas except primavera and Italia come with our home made tomato sauce and mozzarella"

MARGHERITA	6.99
tomato, mozzarella & basil leaf. was supposedly invented in the late 1800s by 'rafaele esposito neapolitan pizzaiolo' who made a pizza with the national colours to honour queen margherita di savoia	
NAPOLITANA, anchovies, capers and oregano 'widely regarded as the best in london'	8.50
QUATTRO FORMAGGI	8.95
classic version of one of the most wonderful combinations of bread and cheese imaginable	
QUATTRO STAGIONI	9.50
for those who cannot make their mind up - olives, mushrooms ham and artichoke	
AMICI , ham, spring onions and mushrooms	8.95
DIABOLO, pepperoni and hot red chillies - pizza with a wild and fiery character	8.95
DIABOLO POLPETTE, meatballs, red onions and hot red chillies	10.50
MEXICANA, our meaty bolognese, topped with mozzarella and jalapeno	10.95
AMERICANA, pepperoni, meatballs, chicken, mushrooms and red hot chillies	10.95
FIORENTINA , <i>fresh spinach, egg, parmesan, olives</i>	9.00
TONNO E CIPOLLA, tuna and red onions	9.00
ORTOLANA , marinated aubergine, courgette, roasted peppers, parsley and garlic	9.95
CAPRICCIOSA, mushroom, ham, olives, capers, egg	9.50
ITALIA, rocket, parma ham, parmesan	10.90
DI CAPRA, sun kissed tomatoes, goat cheese, rocket, parmesan	9.50
PRIMAVERA, cherry tomato, buffalo mozzarella, bresola, rocket, and parmesan	10.90

E X T R A S

DELUXE:	2.10
smoked salmon, bresola, parma ham, Milano Salami, buffalo mozzarella	
MEAT & FISH:	1.90
meatballs, pepperoni, ham, mortadella, chorizo, chicken, anchovies, tuna	
CHESES:	1.20
mozzarella, goats cheese, gorgonzola, parmesan	
VEGGIES:	1.20
artichoke hearts, sun dried tomato, courgette, aubergine, rocket, capers, mushrooms, olives, red onions, spring onions, cherry tomato, spinach, egg, capers, jalapeños , fresh green chillies	
HERBS AND HOT STUFF : fresh basil, red hot chillies,	0.25

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S A L A D S

ROCKET & PARMESAN	5.50	9.50
a truly wonderful combination		
ROCKET & PARMA HAM	6.50	10.50
triumphant pleasure		
ROCKET, PARMA HAM & PARMESAN	7.50	11.50
INSALATA SICILIANA	6.50	10.50
baby spinach, sweet garden peas, feta cheese and lemon juice		
TRICOLORE	7.50	11.50
true hand-made campania buffalo mozzarella we serve it with fresh ripe beef tomatoes, avocado & basil leaves		
TUSCAN SALAD	7.50	11.50
romaine lettuce, cucumber, crumbled feta cheese, thinly sliced red onion, olives and sliced roasted sweet peppers		
with :	8.50	12.50
chicken or tuna		
tiger prawns	9.50	15.50
CAESAR SALAD	6.50	10.50
romaine leaves, fresh ground pepper, a dash of salt, extra virgin olive oil, fresh lemon juice, a touch of garlic, anchovy, croutons and parmesan cheese with oven roasted chicken		
NIZZARDA	8.50	12.50
baby spinach, tuna, anchovies, egg, olives & our own dressing		
D O L C I		
PANNA COTTA ,		4.50
a rich smooth Italian dessert with coffee sauce		
CREME BRULEE ,		4.50
HOME MADE TIRAMISU		4.90
TARTUFO		4.50
the famous italian chocolate ice-cream <i>my favourite</i>		
DAIRY ICE CREAM		4.50
generous scoopes of vanilla, and chocolate,		
CASSATA - HAND MADE ICE-CREAM,		4.50
the perfect way to finish off a meal		
STICKY TOFFEE SPONGE PUDDING ,		4.50
served with hot custard		
SPOTTED DICK ,		4.50
traditional sponge pudding served with hot custard		
AMARETTI		5.50
amaretti biscuits soaked in amaretto and topped with chocolate cream		
CHOCOLATE BROWNIE AND ICECREAM		5.50
warm home made chocolate brownie with a generous scoopes of vanilla		