

Benvenuti amici

..... intros

In Italy aperitif & intros are served whilst you are looking through the menu 'a great way to start your meal'

OLIVES	marinated in garlic and chilli oil	1.95
NUTS	pistachios, & salted nuts	1.95

PROSECCO	fresh and vibrant	5.00
HOUSE CHAMPAGNE	ideal aperitif	6.50
CHAMPAGNE COCKTAIL	champagne, brandy, angostura, sugar	6.00
KIR ROYAL	champagne, creme de cassis	6.00
CARDINALE	campari & prosecco	6.50
DRY MARTINI	gin & dry martini <i>my favourite</i>	5.50
COSMOPOLITAN	vodka, cointreau, fresh lime, cranberry	5.50
BLOODY MARY	vodka, tomato juice, lemon juice, worcestershire sauce, tabasco	5.50
TEQUILA SUNRISE	tequila, grenadine, orange juice	5.50
MARGHARITA	tequila, triple sec, fresh lime	6.00
CAPHIRINIA	Cachaca (pron. "KA SHA SA"), lime and sugar	6.00

Spirits all 50ml

GORDONS GIN (37.5%)	4.50
BOMBAY SAPPHIRE (40%)	5.50
ABSOLUT / SMIRNOFF RED (40%)	4.50
BACARDI RUM (37.5%)	4.50
MALIBU (40%)	4.50
BELLS (40%)	4.50
THE FAMOUS GROUSE (40%)	5.00
CHIVAS REGAL (40%)	5.50
GLENFIDDICH 12YEAR OLD (40%)	6.50
TALISKER 10YEAR OLD (45.8%)	7.50
JAMESON IRISH WHISKEY (37.5%)	5.00
JACK DANIELS (40%)	5.50
MINERAL AND JUICE MIXERS	0.50
COGNAC HINE	12.00
REMY MARTIN XO	17.00

Vermouth

MARTINI EXTRA DRY (14.7%)	4.50
MARTINI ROSSO (14.7%)	4.50
CAMPARI (25%)	4.50

Sherry

TIO PEPE PALOMINO FINO	5.00
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Beer

NASTRO / BECKS / BUDVAR	3.50
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Soft drinks

COCA COLA / DIET COKE	2.25
LEMONADE	2.25
TONIC / SODA WATER	1.95
BOTTLE MINERAL WATER S	2.25
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Luscombe Organic

SICILIAN LEMONADE, GINGER BEER,	3.50
PEAR JUICE, APPLE & ELDERFLOWER	

Brandy

Sparkling Wine & Champagne

	Bottle	125ml
Prosecco, Jeio, DOC Valdobbiadene, NV Italy, Veneto Aromas of wildflowers and almonds are balanced on the palate by notes of pear and a refreshingly crisp acidity.	24.00	5.00
Brut Rose, Jeio, Valdobbiadene, NV Italy, Veneto Complex nose with rose notes, hints of fresh fruit, citrus & lychees	27.00	5.50
De Nuaroy Brut, Champagne, NV France A fresh, lemony palate with a nose of brioche	29.00	6.50
De Nuaroy Brut Rosé, Champagne, NV France Beautiful house rose with plenty of red berry fruit & a very forward style	35.00	7.50
Mumm Cordon Rouge, Champagne, NV France Aromas of fresh and tropical fruits with vanilla and caramel overtones.	39.00	

White Wine

	Bottle	175ml	250ml
Il Banchetto Bianco, 2008 Italy An easy-drinking style and plenty of pear, citrus and apple fruit.	£12.95	£4.10	£4.60
El Muro Blanco (Macabeo/Airen), 2007 Spain Full flavoured and round with zippy acidity	£13.95	£4.30	£4.95
Pinot Grigio, Conto Vecchio Pinot Grigio 2008 Veneto, Italy Floral nose of jasmine and honeysuckle this wine is fresh and zesty on the palate	£15.95	£4.75	£5.55
Sauvignon Blanc, San Rafael, 2008 Chile, South America Soft tropical fruit notes of pineapple and passion fruit cut by citrusy lime and gooseberry on the refreshing finish.	£16.95	£4.85	£5.80
Rioja Blanco, Monte Clavijo, 2007 Rioja, Spain Soft lemon and peach fruit on the nose and a crisply pressed palate with more citrus and peach notes and a subtle hint of fresh white flowers.	£17.95		
Villa Lucia Bianco, Castellani, 2008 Tuscany, Italy Apples and wild flowers on the nose with more floral fruit running through the palate	£18.50		
Chardonnay, Poeta, 2008 Veneto, Italy A delicate creaminess, some toasty oak and ripe tropical fruit. Hints of vanilla & roasted almonds.	£18.90		
Orvieto Classico, Castellani, 2007 Tuscany, Italy Very elegant on the palate, soft, fresh style with typical almond taste on the finish.	£19.50		
Chenin Blanc, Saam Mountain 2008 Paarl, South Africa In Afrikaans "saam" means together!! This Chenin Blanc has a tropical aromas of pear, guava and ripe yellow stone fruit.	£20.50		
Viognier, Ceps du Sud, 2007 Provence, France This wine never fails to make an impression! Wonderfully aromatic with peach and apricots on the nose. The palate is soft and fruity, with more stone fruit, a hint of spice.	£20.95		
Vernaccia di San Gimignano, 2007 Tuscany, Italy Chic, fresh Italian white with light lemon and apple fruit with a delicious, subtle twist of bitter almonds on the finish.	£21.95		
Gavi DOCG, Riva Leone, 2008 Piedmont, Italy A stunning hit of white flowers, apples & vanilla	£22.50		
Chablis Bouchard Aine & Fils, 2007 Burgundy, France Light, fresh and fruity with flinty flavours, white flowers, peach hints, dried fruit and hazelnut.	£28.50		

Rosé Wine

	Bottle	175ml	250ml
La Serre Syrah Rose, 2008 South France Red and black fruits on the nose, and floral fragrances.	£16.50	£4.95	£5.50
Pinot Grigio Blush, Conto Vecchio, Cantina Palazzo, 2008 Veneto, Italy Pale and light with subtle raspberry and strawberry notes adding to classic lemon and apple Pinot Grigio notes	£18.50	£5.50	£6.17
Rioja Rosado, Monte Clavijo, 2007 Rioja, Spain Bright rose petal colour with flavours of strawberry, jasmine and roses.	£19.50		
Tenute Rapitala` Rosato, 2007 Sicily, Italy Bright pink colour, with a fruity, floral bouquet and a dry, full elegant, clean	£22.00		

Red Wine

	Bottle	175ml	250ml
Sangiovese, Terre Forti, 2008 Emilia-Romagna Italy Crisp cherry and raspberry fruit with ripe tannins and a wave of refreshing acidity on the finish.	£12.95	£4.10	£4.60
Picoutine Rouge, 2007 France Medium bodied with soft, spicy fruit!	£13.95	£4.30	£4.65
Cabernet Sauvignon, Casa de Piedra, 2007 Chile, South America A powerful flavour of red and black fruits, with a hint of dark chocolate.	£15.95	£4.75	£5.32
Merlot, Poeta, 2008 Veneto, Italy Herbaceous bouquet, personality and character in the mouth with a pleasantly fruity finish; notes of plum and vanilla.	£17.55	£4.95	£5.95
Chianti Classico, Castellani, 2007 Tuscany, Italy The palate is fresh and racy with a fine weight of crisp red and black fruit, cinnamon spice and ripe, savoury tannins.	£18.50	£5.50	£6.50
Shiraz, Saam Mountain Paarl, 2007 South Africa The intensity of the fruit is carried on to the palate where it fills one's mouth with juicy tannins and ripe, dark, sweet fruit, rounded off by a dash of well managed oak.	£19.50		
Montepulciano d'Abruzzo, Adesso, 2007 Abruzzo, Italy Ripe, rounded, slightly rustic Italian red combining spicy black olives with morello cherry notes and a refreshing acidity.	£20.50		
Rioja Crianza, Castillo de Clavijo, 2004 Rioja, Spain Aromas of good intensity and smooth complexity of ripe red-berries, spices and vanilla.	£21.95		
Barbera, Riva Leone, 2008 Piedmont, Italy Fresh & fruity palate, full & elegant with a pleasant lingering aftertaste of wild cherry preserve	£22.50		
Cabernet Sauvignon, Corvina, Thesaurum, 2006 Veneto, Italy Perfumed almost floral nose with cherries, violets and cassis. The palate is fresh and bright with deep black olive and blackberry flavours and subtle peppery spice.	£24.50		
Chianti Riserva, Villa di Campobello 2004 Tuscany, Italy Dry, savoury palate with black cherry and dark chocolate notes and spicy oak all playing a role.	£25.95		
Reserve Pinot Noir, Valdivieso, 2007 Chile, South America Intense fruit showing strong cassis and dark cherry aromas full bodied yet lively.	£26.95		
Chateau La Croix Ferrandat, St-Emilion, 2004 St Emilion, Bordeaux, France Ripe and rounded with plum, bramble jelly and blackcurrant fruit. Rounded and smooth, it is medium to full bodied with soft tannins and a long, fresh finish.	£21.95		
Ceppaiano Alle Viole, "Super Tuscan", Tenute di Ceppaiano 2005 Bolgheri, Tuscany, Italy Creamy mouth feel with gentle acidity, dark fruits, aniseed & orange peel.	£30.50		
Chateauneuf du Pape, Les Galets du Haut, L. Bernard, 2006 Rhone, France A deep garnet red nectar with loads of black & dried fruits mixed with aromas of coffee, wax & cedar wood.	£35.50		
Barolo DOCG Zonchera, Ceretto, 2004 Piedmont, Italy Well-balanced & ripe with savoury cherry & blackberry fruit, roses & a savoury, leathery edge on the long finish.	£45.00		

Dessert, Sherry and Port

	Bottle	125ml
Ermita Dulce Viognier, 2007 Spain The palate is sweet but juicy and ripe with bags of peachy fruit and enough acidity to leave you reaching for more.	23.50	4.50
Port Fonseca Bin 27 Portugal Very rich with complex fruitcake and spice aromas and luscious black fruit intensity on the palate	28.95	5.50
La Gitana Manzanilla 50cl Spain The palate is lemony-fresh with a moreish salty-sour nutty twist on the finish.	19.50	5.00

Zuppa

	starter	main
ZUPPA DEL GIORNO <i>please ask for today's special</i>		4.50
MINISTRONE <i>home made soup with chunky vegetables</i>		4.50

Bruschetta

my favourite

TOMATO, GARLIC & HERBS <i>italian by tradition, this simple appetizer has become immensely popular at amici, and for good reason, it is delicious</i>		4.90
ARTICHOKE, PESTO & PINE NUTS <i>simply stunning, hard to imagine how something so simple can taste so good</i>		5.95
GOAT'S CHEESE, SWEET PEPPERS <i>simplicity itself, a wonderful combination of flavours</i>		5.95
FETA CHEESE, EGG & TOMATO <i>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</i>		6.50
SMOKED SALMON, GOAT'S CHEESE WITH TOMATO-AVOCADO SALSA <i>goat cheese, topped with smoked salmon then salsa outstanding!!</i>		7.50
QUATTRO FORMAGGI E CIPOLLA <i>classic version of one of the most wonderful combinations of bread red onion and cheese imaginable</i>		6.50

Antipasti

my favourite

FETT'UNTA, <i>freshly baked neapolitan garlic bread with mozzarella cheese</i>		3.90	4.90
VEGETALI MISTI GRIGLIATI <i>grilled vegetables with extra virgin olive oil</i>		6.50	
CALDO AVOCADO <i>(HOT AVOCADO IT IS BRILLIANT) ripe avocado on a lake of napolitana sauce, topped with buffalo mozzarella and basil.</i>		5.95	
TIGER PRAWNS, GARLIC BUTTER <i>this is an amazingly good first course for garlic lovers with lots of amici crusty bread to mop up all the delicious juices</i>		8.50	
HERB ROAST TOMATOES <i>full flavoured tomatoes with thyme and garlic breadcrumbs "make a tasty vegetarian starter"</i>		6.50	
SPICY CALAMARETTI <i>squid perfectly prepared, a simple dish & yet very tasteful made to order and takes 15 minutes to cook</i>	8.50		10.50
ANTIPASTO MISTO <i>selection of cured Italian meats served with wild rocket</i>	8.50		10.50
VEGETARIANO <i>buffalo mozzarella served with sun kissed tomato and grilled vegetables, on a bed of fresh rocket</i>	8.50		10.50

Meat & fish

FILETTO 19.50
7oz of prime Scottish fillet served on a bed of red cabbage, and your choice of potatoes and steak sauce

12 OZ RIB-EYE STEAK 19.50
12oz of prime Scottish rib-eye served on a bed of spinach and your choice of potatoes and steak sauce

GRIDDLED SIRLOIN STEAK 17.00
stuffed with piccante gorgonzola, and served with and your choice of potatoes and salad

STEAK SAUCES: RED WINE SAUCE, PEPPER SAUCE, PORCHNI GORGONZOLA SAUCE

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 17.00
pan-fried veal escalopes served with spaghetti and a traditional tomato sauce

my favourite BRAISED LAMB SHANK 13.50
tender lamb marinated in Italian spices and cooked slowly to perfection

SALMON STEAK 11.90
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 11.90
grilled marinated chicken breast served with red cabbage, "made to order and takes 20 minutes to cook"

Side orders

FRENCH FRIES, MASHED OR PAN FRIED HERB POTATO 2.90

FAGIOLINI VERDI, green beans 2.90

SPINACH 2.90

HERB ROAST TOMATOES 5.00

GRILLED VEGETABLES SERVED WITH EXTRA VIRGIN OLIVE OIL 6.50

5 TIGER PRAWNS IN GARLIC BUTTER 8.50

Salads

my favourite

	starter	main
GREEN SALAD <i>tender, fresh greens tossed ever so gently with just the right amount of oil and vinegar</i>	3.50	5.50
ROCKET & PARMESAN , a truly wonderful combination	5.50	8.50
ROCKET & PARMA HAM , triumphant pleasure	6.50	9.50
ROCKET, PARMA HAM & PARMESAN	7.50	10.50
INSALATA SICILIANA <i>baby spinach, sweet garden peas, feta cheese and lemon juice</i>	6.50	9.50
TRICOLORE <i>true hand-made campania buffalo mozzarella has three special characteristics, it is pure white, eaten ultra-fresh and has a very particular stringy, shreddy texture that almost squeaks against the teeth. we serve it with fresh ripe beef tomatoes, avocado & basil leaves</i>	7.50	10.50
TUSCAN SALAD <i>romaine lettuce, cucumber, crumbled feta cheese, thinly sliced red onion, olives and sliced roasted sweet peppers</i>	6.50	9.50
with :		
oven roasted chicken	7.50	10.50
sicilian tuna salad	7.50	10.50
tiger prawns	9.50	13.50
CAESAR SALAD <i>made from simple, fresh ingredients, cold, heart of romaine leaves, fresh ground pepper, a dash of salt, extra virgin olive oil, fresh lemon juice, a touch of garlic, anchovy, home made croutons and parmesan cheese</i>	6.50	9.50
with oven roasted chicken	7.50	10.50
NIZZARDA <i>baby spinach, tuna, anchovies, egg, olives & our own dressing</i>	7.50	10.50
ROASTED VEGETABLE COUSCOUS & FETA CHEESE <i>this salad is one of the best vegetarian dishes the combination of feta' cheese and roasted vegetables on a cool bed of couscous mixed with salad leaves and fresh lemon juice positively five-star</i>	7.50	10.50

Pasta

	starter	main
SPAGHETTI ALLA BOLOGNESE <i>like many classic, handed down recipes, there are countless versions of bolognese sauce, this is ours</i>	8.50	11.50
SPAGHETTI CARBONARA WITH PARMA HAM <i>this rich italian favourite is flavoured with a sauce of parma ham, cream, eggs, and parmesan</i>	8.50	11.50
SPAGHETTI POLPETTE <i>meatballs with a our wonderful napolitana sauce and mushrooms</i>	8.50	11.50
SPAGHETTI ALLA PUTTANESCA <i>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)</i>	7.50	10.50
PENNE ALLA NORMA <i>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</i>	7.50	10.50
PENNE ARRABBIATA <i>enraged pasta - due to the fiery nature of the spicy pepper with chicken, chorizo or meatballs</i>	6.00	9.50
TAGLIATELLE PASTA AMICI <i>a classic kennington dish with smoked ham and mushrooms in a light tomato and cream sauce</i>	8.50	11.50
TAGLIATELLE GORGONZOLA E PESTO <i>a wonderful combination of two very rich pasta sauces - and absolutely delicious!</i>	8.50	11.50
PENNE PESTO CON POLLO <i>our home made pesto with tender chicken and mushrooms</i>	8.50	11.50
LINGUINE FRUTTI DI MARE <i>clams, mussels and baby prawns cooked simply in fish stock and white wine</i>	8.50	11.50
LINGUINE MARINARA <i>"This spicy red sauce is great with seafood"</i>	8.50	11.50
LINGUINE TIGER PRAWNS <i>with spicy arrabbiata sauce or sage butter</i>	9.50	13.50
LINGUINE SEAFOOD SPECIAL <i>5 tiger prawn, clams & mussels. a must for hungry seafood lovers</i>		17.00

my favourite

Forno

LASAGNE AL FORNO <i>a very 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</i>		11.95
FOUR CHEESE BAKED PENNE <i>a cheese lovers delight just wonderful!</i>		11.95
PENNE AL FORNO CON VEGETALI <i>roasted vegetables & pasta laced with our delicious tomato sauce with chicken, chorizo or meatballs</i>		12.95

Risotto

starter

main

"an incredibly delicious, relatively simple way to take the natural goodness of the grain to great heights by making it the vehicle for all sorts of exceptional ingredients. the result is a dish with a rare combination of grandeur and down to earth goodness that few others can match"

SEAFOOD 8.50 11.50

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

my favourite

SEAFOOD WITH PORCINI MUSHROOMS 9.50 13.50

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

TIGER PRAWN AND ZUCCHINI 9.50 13.50

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 17.00

5 tiger prawn, clams and mussels, a must for hungry seafood lovers

CHICKEN & MUSHROOM 8.50 11.50

mushrooms are combined with creamy risotto and moist roasted chicken to create an unforgettable dish

PORCINI 8.50 11.50

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 8.50 11.50

perfection, home made bolognese, tender green beans and creamy risotto.

BOSCAIOLA 8.50 11.50

spinach, egg, parmesan and olives, it is fab

VEGETARIANO 8.50 11.50

sun kissed tomato, grilled vegetables, artichoke and fresh rocket

Pizza & calazone

At Amici, our 12 inch pizzas are tossed, topped and fired before the customer's eyes 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	8.50
'widely regarded as the best in london'	
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, fresh spinach, egg, parmesan, olives	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	10.50
DI CAPRA, sun kissed tomatoes, goat cheese, rocket, parmesan	9.50
PRIMAVERA, cherry tomato, buffalo mozzarella, bresola, rocket, and parmesan	10.50

my favourite

Extras

CREATE YOUR OWN £7.99	
Deluxe:	2.10
smoked salmon, bresola, parma ham, Milano Salami, buffalo mozzarella	
Meat & Fish:	1.20
meatballs, pepperoni, ham, mortadella, chorizo, chicken, anchovies, tuna	
Chesses:	1.20
mozzarella, goats cheese, gorgonzola, parmesan	
Veggies:	0.95
artichoke hearts, sun dried tomato, courgette, aubergine, rocket, capers, mushrooms, olives, red onions, spring onions, cherry tomato, spinach, egg	
Herbs and Hot stuff :	0.25
fresh basil, red hot chillies, jalapeños, fresh green chillies, crushed garlic	

Dolci

PANNA COTTA, a rich smooth Italian dessert with coffee sauce	4.50
CREME BRULEE, creamy dessert made with crème fraîche and free range egg	4.50
HOME MADE TIRAMISU savoiardi biscuits soaked in strong espresso and coffee liqueur with mascarpone & chocolate	4.50
TARTUFO the famous italian chocolate ice-cream with real jamaican rum and covered in dutch cocoa very addictive!	4.50
DAIRY ICE CREAM generous scoopes of vanilla, and chocolate, for the discerning palate, made with real double cream	4.50
CASSATA - HAND MADE ICE-CREAM, the perfect way to finish off a meal	4.50
STICKY TOFFEE SPONGE PUDDING, served with hot custard	4.50
SPOTTED DICK, traditional sponge pudding served with hot custard	4.50
AMARETTI amaretti biscuits soaked in amaretto and topped with chocolate cream	4.50
CHOCOLATE BROWNIE AND ICECREAM warm home made chocolate brownie with a generous scoopes of vanilla	5.50

Digestive

grappa, lemoncello, averna, sambuca, liqueure strega, amaretto disaronno	2.95
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Tea & coffee

ESPRESSO pure, rich coffee ground shortly before brewing to keep it fresh	1.90	LATTE one shot of espresso with steamed milk that reaches almost to the top of the glass	2.60
LARGE ESPRESSO	2.45		
MACCHIATO as espresso, but with a spoon- ful of foamed milk added to the top	1.95	MOCHA latte with chocolate	2.80
AMERICANO one shot of espresso mixed with a cup of hot water	1.95	HOT CHOCOLATE	2.80
CAPPUCCINO a shot of espresso, topped with steamed and hot, frothed milk	2.40	ENGLISH BREAKFAST TEA	1.90
		HERBAL & FRUIT TEA	2.10