



A N T I P A S T I

AMICI TAGLIERE

Selection of Italian artisan cured meats, with fine Italian cheese (St - £12 / Lg - £20)

SALMONE AFFUMICATO

Finest fresh smoked salmon garnished with pink pepper corns, capers sliced pickles and pickled red onions drizzled with lemon & olive oil. £10.50

CAPRINO ALLE CASTAGNE

Baked goat cheese with chestnut in honey, with a balsamic vinegar reduction on a mixed salad £10.50

BRUSCHETTA AMICI

Toasted Altamura bread with cream of spicy nduja and pecorino dip and cetara anchovies fillet £8

ARROSTICINI DI AGNELLO

Abruzzo classic street food, chargrilled lamb skewers with rosemary oil salad garnish and pot of BBQ sauce dip £9

GRAN FRITTO DI PESCE E CROSTACEI CON ZUCCHINE

Deep fried calamari, prawns, langoustine and zucchini, with tartar sauce (St -12/ Lg - 20)

PÂTÉ ALLA TOSCANA

Chicken liver pâté, with Altamura bread and homemade jam £9.50

MINISTRONE (V)

Our delicious homemade soup full of fresh vegetables with toasted Italian bread £8

GAMBERONI MARECHIARO

Garlic and chilli pan fried tiger prawns served with focaccia bread £12

BURRATA PUGLIESE & PROSCIUTTO DI PARMA

Creamy soft cheese with parma ham, vine tomatoes and rocket salad £11

BRUSCHETTA CLASSICA (V)

Toasted Italian bread with chopped baby plum tomato, garlic, basil and extra virgin olive oil £7.50

MOZZARELLA DI BUFALA CAMPANA

Buffalo mozzarella, plum tomato, rocket and basil £10

P A N E

AMICI BREAD SELECTION £6.50

MARINATED OLIVES (NOCELLARA & KALAMATA) £5.50

GARLIC BREAD AMICI

Pizza bread with tomato, homemade olive tapenade, and a hint of chilli £9

GARLIC PIZZA BREAD WITH CHEESE £8.50

GARLIC PIZZA BREAD WITH TOMATO £7.50

GARLIC BREAD CETARA

Garlic bread tomato base, basil, capers and cetara anchives £9.50

L E P A S T E

LASAGNE ROMAGNOLE

Layers of pasta baked with mozzarella, Bolognese, parmesan, béchamel and tomato sauce, made to our traditional Italian recipe (St - £10 / Mc - £14)

LINGUINE ALLA CARBONARA

Linguine pasta with Italian guanciale, egg yolk black pepper and parmesan cheese (St - £10 / Mc - £14)

CAVATELLI AL SUGO DI CINGHIALE

Wild boar ragu with porcini mushrooms cooked in red wine & tomato sauce and pecorino cheese. (St - £10 / Mc - £14)

PASTA AL FORNO (V)

Oven baked pasta with broccoli, mushroom and peas in a creamy tomato sauce, topped with mozzarella cheese (St - £10 / Mc - £14)

CALAMARATA RISOTTO

Risotto is one of our Italian favourite way to enhance seafood, Bisque of Langoustines, calamari e cozze with cream of buffalo cheese and fresh basil leaves £15

TAGLIATELLE RAGU di AGNELLO

Tagliatelle Molisana with lamb ragu, in a cheesy pecorino peppery sauce (St - £10 / Mc - £14)

PENNE NDJUA

Penne pasta with cream of broccoli, Calabrian spicy sausage and King prawns (St - £10 / Mc - £14)

RAVIOLI RICOTTA & WILD SPINACH

Fresh homemade ravioli, filled with RICOTTA cheese and wild spinach. Served with garlic, Piennolo del Vesuvio tomatoes. (St - £10 / Mc - £14)

MEZZI RIGATONI ARRABIATA

Mezzi rigatoni pasta with Italian sausage, tomato chilli sauce and burrata cheese (St - £10 / Mc - £14)



S O U R D O U G H P I Z Z A & P I N S A R O M A N A

LA CLASSICA MARGHERITA (V)

Mozzarella, tomato, basil and a hint of oregano £11

PIZZA NDJUA

Tomato base, mozzarella, red onions, Calabrian salami, ndjua sausage, and chilli £14

PIZZA BIANCA

Mozzarella and basil, topped with parma-ham, plum cherry tomatoes, sliced buffalo mozzarella finished with a drizzle of olive oil £14

PIZZA CARNIVORA

Tomato based pizza with mozzarella cheese, Italian sausage, nduja, salami and roast ham £14.50

PROSCIUTTO & FUNGHI

Tomato base with mozzarella, roasted ham and mushrooms £13.5

SPICY BURRATA PIZZA

Tomato / mozzarella fresh burrata cheese spinach and spianata piccante & roast peppers £14

PIZZA JALEPENO

Tomato based pizza, mozzarella, yellow cherry tomatoes, spicy salami, roast peppers and jalepeno peppers £14

PINSA AL CINGHIALE

Tomato base with mozzarelle cheese, wild boar salame, nduja, roast peppers, fresh chillies, olive oil and basil £14

PIZZA ORTOLANA

Tomato base, mozzarella, roast peppers, zucchini, arichokes, red onions and olives £14

CALZONE FARCITO CLASSICO

Folded pizza with mozzarella, spinach, ricotta cheese, mushrooms and ham £14

KING PRAWN PINSA

Tomato base with mozzarella cheese, King Prawns with a baby plum tomatoes finished with fresh chili and rocket £15

PIZZA SALSICCIA

Tomato based pizza with mozzarella, gorgonzola cheese, Italian sausage, mushrooms and finished off with a pinch of chills £14

EXTRA TOPPINGS

Spinach, olives, peppers, goat's cheese, gorgonzola, Italian spicy salami £3
Artichoke hearts £3
Parma ham £3.50

P O L L A M E

POLLO MONTANARO

Pan fried chicken breast with button and porcini mushrooms in a white wine and cream sauce £18.50

POLLO ALLA MILANESE

Chicken in breadcrumbs, with salad garnish £18

POLLO ALLA GRIGLIA

Grilled chicken escalope, with a light summer salad and tartar sauce £17.50

POLLO NDJUA & KING PRAWNS

Pan fried chicken breast with spicy nduja sausage, black olives, king prawns and rich tomato sauce £19

ANATRA ALLE CASTAGNE

Pan fried duck breast in a honey and chestnut glazed sauce, served on a bed of mash and amarene cherries and carrot glaze £20

FILETTO AL PEPE

Grilled 9oz fillet served with a green peppercorn sauce and with French Fries £31

COSTOLETTE D'AGNELLO ALLA ROMANA

Rosemary and Thyme grilled lamb cutlets, with a mint and herb sauce £24

RIBEYE STEAK

160z grilled ribeye steak with a peppercorn sauce and salad garnish £25

BRANZINO AMICI

Seabass fillet, pan-fried with purple sprouting broccoli & chilli £21

SALMONE & ASPARAGI

Grilled salmon served with pea puree, asparagus, and sun dried tomato £21

BRANZINO DI MARE

Grilled Seabass fillet, with grilled king prawns (shell on), langoustines adn calamari £24

FISH FEAST PLATTER

Catch of the day selection of grilled fresh market fish (ask your server which selection) lemon juice, olive oil. Single £25 - share for two £48

I C O N T O R N I

SPINACI ALLA DIAVOLA

Baby spinach leaves sautéed in garlic and chilli £5

FRENCH FRIES

Thin, long and crispy £5

ROAST POTATOES

Sautéed and seasoned for a tasty side dish £5

ZUCCHINE FRITTE

Italian style crispy fried courgette £5

BROCCOLI

Fresh and crisp £5

BUTTER MASH POTATO

£5

MIXED LEAF SALAD

Beautiful mixed leaf salad £5

PISELLI E PANCETTA

Garden peas with bacon and onions £5

INSALATA DI RUCOLA E PARMIGGIANO (V)

Rocket leaves with parmesan shavings, dressed with aged balsamic £5

A M I C I G I F T V O U C H E R S

our stylish gift vouchers are available to buy in £10/£20/£50

(v) Suitable for vegetarians.

Food Allergies and Intolerances; Please speak to our staff about the ingredients in your meal, when making your order. Please note a discretionary 10% service charge will be included in your bill. VAT included.