

## PRE DINNER DRINKS OR SIMPLY SOCIAL

### BEERS ON TAP

**Peroni Nastro Azzurro** 2.9 / 4.9  
HALF / PINT

### ITALIAN ARTISAN BEERS

**Gradisca 330ml** 4.5  
*(Emilia Romagna Vol 5.2%)*

**Menabrea 330ml** 4  
*(Piedmont Vol 4.8%)*

**Baladin Nazionale** 6.5  
*(Piedmont Vol 6.5%)*

**Crow 330ml (Gluten Free)** 7  
*(From Corvino Corn, slightly bitter, fermented in the bottle Vol 4.9%)*

### ITALIAN APPLE CIDER

**MelaRossa 330ml** 4  
*(Trentino Vol 5%)*

### FRESHLY SQUEEZED JUICES

**Apple** 3

**Orange** 3

**Orange, Apple & Passion Fruit** 3.5

**Orange, Carrot & Ginger** 3.5

**Spinach, Cucumber, Celery,  
Apple & Carrots** 4

**Orange, Carrot & Lemon** 3.5

### DRINKS / 2.5

**Coca Cola / Diet Coke**

**Chinotto**

**San Pellegrino Lemonade**

**San Pellegrino Aranciata**

**San Benedetto Ice Tea**

*Peach or Lemon*

**Vivreau Purified Water**

*Still or Sparkling, Unlimited Refills*

1.5

### SWEET ENDINGS

*Try our delicious homemade deserts...*

**TRADITIONAL TIRAMISU 5.5**

**SEADAS DI RICOTTA 6**  
*Warm Puff Pastry filled With Ricotta,  
Honey and Vanilla Ice Cream*

**SEMIFREDDO AL PISTACCHIO CAMELLATO,  
SALSA AL CIOCCOLATO 5.5**  
*Caramelized Pistacchio Pairfait, Chocolate*

**ANGIOLETTI ALLA NUTELLA 4.5**  
*Sweet Deep Fried Sourdough, Nutella*

**PANNACOTTA AL CAMELLO 5.5**  
*Caramel Pannacotta, Almonds Crumbles*

**CANNOLO SICILIANO 5.5**  
*Tube-shaped pastry filled with sweet creamy  
ricotta, candid fruit and pistacchio*

**AFFOGATO 3.5**  
*Scoop of ice cream topped with an espresso*

**SELECTION OF ICE CREAM**  
**ONE SCOOP 2 / TWO 3.5 / THREE 5**  
*Vaniglia, Sneaker e Salted caramel*

**SELECTION OF SORBET**  
**ONE SCOOP 2 / TWO 3.5 / THREE 5**  
*Mango, Lime and Mint, Cocco*

### HOT DRINKS

**Espresso** 2

**Double Espresso** 2.5

**Macchiato** 2

**Cappuccino** 2.5

**Caffe' Latte** 2.5

**Organic Hot Chocolate** 2.5

**Organic Teas & Infusion** 2.5

**from Canton Tea Co.**

*Earl Grey, English Breakfast, Peppermint,  
Green Tea, Lemongrass & Ginger or Camomile*

### AFTER DINNER / 6.5

**Espresso Martini**

*Espresso coffee, Vodka, Kahlua*

**Irish Coffee**

*Irish Whisky, Espresso, Sugar & Cream*

★ ASK TO SEE OUR WINE LIST ★



## WELCOME FRIENDS

# MENU

## TO THE ITALIAN KITCHEN



PIZZA • PASTA • COCKTAILS • SPECIALS

SPRING 2017

**amicimiei**

Home of traditional Italian cooking  
020 7729 1594 • info@amici-miei.co.uk

## OUR STORY



*Our food is fresh, seasonal and homemade.  
Most of all, it's simple and delicious...*

Amici Miei – “my friends”  
welcome to our Italian kitchen.

We are passionate about home made  
Italian cooking and our seasonal dishes are  
proudly made fresh every day in the  
traditional Italian way.

Just so you know, our pasta is home made from  
scratch. Our Sourdough pizzas are made using  
a slow rising process, proving over a minimum  
of 48 hours and then cooked at 450°C in a  
traditional wood fired oven.

Relax, enjoy our hospitality.

*Any dietary requirements or allergies please  
don't hesitate to make a request.*

## ASK YOUR SERVER FOR DAILY SPECIALS

**OLIO SAPORA OLIVE OIL**

WE USE AN ORGANIC COLD PRESSED EXTRA VIRGIN OLIVE OIL  
WHICH COMES FROM ROMAN SABINA, WHERE THE ART  
OF MAKING OLIVE OIL HAS A MILLENNIAL HISTORY.

IF YOU WOULD LIKE TO TAKE SOME HOME  
0.5ML BOTTLE 9 / 5LTR CAN 55



**f** /AmiciMieiLDN **t** @Amici\_Miei **i** amicimieildn

FOLLOW US FOR LATEST OFFERS AND MENU UPDATES

**amicimiei2go.**

OUR PIZZAS ARE ALSO AVAILABLE TO TAKE AWAY OR HOME DELIVER FROM  
AMICIMIEI2GO NEXT DOOR. ASK YOUR SERVER FOR A TAKE AWAY MENU.

## CICCHETTI *Italian Tapas*

<b>Suppli' Di Riso (v)</b> <i>Deep fried rice croquette, mozzarella, tomato</i>	4
<b>Mozzarelline (v)</b> <i>Deep Fried Baby Mozzarella, Tomato Sauce</i>	4.5
<b>Bruschetta al Pomodoro (v)</b> <i>Fresh Tomato, Garlic, Oregano and Basil</i>	4
<b>Gnocco Fritto con Prosciutto di Parma</b> <i>Deep Fried Sourdough, Parma Ham</i>	4.5
<b>Panzerottini Fritti (v)</b> <i>Deep Fried Folded Sourdough, Tomato, Mozzarella, Oregano</i>	4
<b>Polenta Fritta con Salsa al Gorgonzola (v)</b> <i>Polenta Chips, Gorgonzola Dip</i>	4
<b>Angioletti al Pomodoro (v)</b> <i>Deep fried sourdough, cherry tomatoes with basil and oregano</i>	4.5

## BREADS & FOCACCIAS

<b>Bread / Bread &amp; Oil (v)</b> <i>Sourdough Bread &amp; Carasau Bread</i>	2.5 / 3
<b>Bread &amp; Olives (v)</b> <i>Nocellara Olives, Sourdough Bread &amp; Carasau Bread</i>	4
<b>Focaccia All'Aglio (v)</b> <i>Garlic Bread</i>	4
<b>Focaccia con Ricotta Salata e Cime di Rapa (v)</b> <i>Focaccia with grated salted ricotta and Italian broccoli</i>	6
<b>Focaccia al Rosmarino (v)</b> <i>Rosemary Focaccia</i>	4
<b>Focaccia con Mortadella</b> <i>Focaccia with mortadella</i>	5



CHECK OUR BLACKBOARD FOR DAILY SPECIALS

SOME OF OUR DISHES MAY CONTAIN NUTS. PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY ALLERGIES. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO EVERY BILL.

## ANTIPASTI

<b>Burrata (v)</b> <i>Burrata, Sourdough, Cherry Tomato Confit, Basil</i>	8
<b>Frittura di Mare e Verdurine</b> <i>Deep Fried Fresh Squid, Tiger Prawns, Crunchy Veg</i>	11
<b>Antipasto Misto</b> <i>Selection Of Italian Cured Meat, Cheese &amp; Grilled Vegetables</i>	8.5 / 15 SMALL / LARGE
<b>Vellutata Di Piselli con Burrata (v)</b> <i>Velvet Peas Soup, Burrata, Croutons, Mint</i>	8
<b>Cozze alla Marinara, Crostone All'Aglio</b> <i>Mussels, Garlicky Sourdough Bread, Tomato, Garlic</i>	7.5
<b>Formaggio Di Capra, Cipolla (v)</b> <i>Caramellata, Noci e Miele</i> <i>Goat's cheese, caramelized onion, walnut, honey</i>	7
<b>Tartar di tonno, aneto, cipolla rossa, carasau</b> <i>Tuna Tartare, Dill, Red Onion, Carasau Bread</i>	9
<b>Melanzane alla Parmigiana (v)</b> <i>Oven Baked Aubergine Layers with Tomato, Mozzarella and Parmesan</i>	7.5

## ★ PASTA ★

<b>Tortellini al Granchio</b> <i>Crab Tortellini, Lemon Butter, Parsley</i>	8 / 13.5 SMALL / MAIN
<b>Spaghetti alle Vongole con Crema All'Aglio</b> <i>Clams, Garlic Emulsion</i>	8 / 14
<b>Pappardelle Aromatiche Al Cinghiale</b> <i>Aromatic Pappardelle, Wild Boar Ragù</i>	7 / 12.5
<b>Malloreddus Alla Campidanese</b> <i>Traditional Sardinian Pasta, Tomato Sauce, Saffron, Fresh Sausages &amp; Pecorino</i>	6.5 / 11.5
<b>Risotto Agli Asparagi (v)</b> <i>Asparagus Risotto</i>	6.5 / 11.5
<b>Gnocchi alla Sorrentina Gratinati (v) al Forno</b> <i>Potato Gnocchi, Tomato, Parmesan, Mozzarella, Oven Baked</i>	10
<b>Orecchiette Alle Cime Di Rapa</b> <i>Ear shaped pasta, Italian broccoli, pecorino cheese, chillies (add fresh sausages for £1)</i>	11

## SECONDI

<b>Salmone Alla Griglia Con Insalatina Di Avocado</b> <i>Grilled Salmon, Avocado Salad, Salmoriglio Dressing</i>	14.5
<b>Polpo Alla Griglia</b> <i>Grilled Octopus, Black Ink, Chilly, Potato Capers Celery and Olives Caponata</i>	15
<b>Branzino in Padella</b> <i>Pan Fried Sea Bass, Creamy Basil and Courgette, Soft Potato, Cherry Tomatoes</i>	15
<b>Bistecca Alla Griglia</b> <i>Rib Eye Served With Rocket and Balsamic Reduction</i>	16
<b>Polletto al Forno</b> <i>Thyme and Garlic Marinated Chicken Poussin, New Potato, Mustard Seeds</i>	14
<b>Porchetta Alla Romana</b> <i>Slow Cooked Roasted Pork, Roast Potato and Onion Dip</i>	12
<b>Strudel Vegetariano con Salsa (v) al Gorgonzola</b> <i>Studel Pastry Filled with Vegetables, Served with Gorgonzola Sauce</i>	11.5

## CONTORNI

<b>Insalata Verde (v)</b> <i>Green Salad</i>	4
<b>Insalata Mista (v)</b> <i>Mixed Salad</i>	4
<b>Rucola, Grana E Pomodorini (v)</b> <i>Rocket Salad, Cherry Tomatoes &amp; Parmesan Cheese</i>	5
<b>Patate Al Forno (v)</b> <i>Roast Potatoes</i>	4
<b>Hand Cut Chips (v)</b>	4
<b>Hand Cut Chips Cacio e Pepe (v)</b> <i>Grated salted ricotta, black pepper</i>	4.5
<b>Verdure Grigliate (v)</b> <i>Grilled Vegetables</i>	4

### SHARE OUR 'MAIALETTO SARDO'

OVEN ROASTED SUCKLING PIG SERVED WITH ROASTED POTATOES & FRESH VEGETABLES

\*PRE BOOKED ONLY, MINIMUM 5 PEOPLE

<b>Half</b> 5-6 people	140
<b>Whole</b> 10-12 people	280

## ★ PIZZA ★

CHOOSE YOUR FAVORITE DOUGH CLASSIC OR NEAPOLITAN STYLE

<b>MARGHERITA (v) 7.5</b> <i>TOMATO, MOZZARELLA, FRESH BASIL</i>
<b>AMICI MIEI 11</b> <i>TOMATO, MOZZARELLA, PARMA HAM, ROCKET, PARMESAN</i>
<b>ROMANA 10.5</b> <i>TOMATO, MOZZARELLA, FRESH SAUSAGES, SPINACH, GORGONZOLA CHEESE, FRESH CHILLIES</i>
<b>DUE SARDI 10.5</b> <i>TOMATO, MOZZARELLA, SARDINIAN SAUSAGES, PECORINO CHEESE AND RED ONION</i>
<b>DELIZIOSA 10.5</b> <i>MOZZARELLA, AUBERGINE, COURGETTE, MUSHROOMS, SHAVED PARMESAN, PARMA HAM</i>
<b>DIAVOLA 10</b> <i>TOMATO, MOZZARELLA, SPICY SALAMI AND FRESH CHILLIES</i>
<b>CALZONE ITALIANO 10.5</b> <i>MOZZARELLA, SARDINIAN SAUSAGE, RICOTTA, BUFALA, PARMESAN CHEESE, BASIL, TOMATO SAUCE</i>
<b>VEGETARIANA (v) 10</b> <i>TOMATO, MOZZARELLA, AUBERGINE, COURGETTE, MUSHROOMS, PEPPERS, BLACK OLIVES AND GARLIC OIL</i>
<b>QUATTRO FORMAGGI (v) 10.5</b> <i>MOZZARELLA, GORGONZOLA CHEESE, PECORINO CHEESE, PARMESAN</i>
<b>DELICATA (v) 10.5</b> <i>MOZZARELLA, MUSHROOMS, SHAVED PARMESAN, TRUFFLE OIL</i>
<b>BUFALA (v) 9.5</b> <i>TOMATO, BUFFALO MOZZARELLA, FRESH BASIL</i>
<b>BROCCOLONA 11.5</b> <i>MOZZARELLA, WILD NEAPOLITAN BROCCOLETTI AND FRESH SAUSAGES</i>
<b>NAPOLI 10.5</b> <i>MOZZARELLA, TOMATO, BUFFALO MOZZARELLA, ANCHOVIES, OLIVES, FRESH BASIL</i>
<b>PUGLIESE (v) 11</b> <i>MOZZARELLA, BURRATA AND BASIL PESTO, CHERRY TOMATO</i>
<b>SUPERCAZZOLA 11</b> <i>MOZZARELLA, PORCHETTA SLOW ROASTED PORK BELLY, ROAST POTATO, PECORINO</i>
<b>PROSCIUTO E FUNGHI 9.5</b> <i>ROAST HAM AND MUSHROOMS</i>
<b>ROSSA 10</b> <i>TOMATO, OREGANO, BASIL AND BURRATA</i>
<b>MORTADELLA 10.5</b> <i>MOZZARELLA, MORTADELLA HAM, RICOTTA, PISTACHIO AND BASIL</i>