

## 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 desserts...

#### TRADITIONAL TIRAMISU 5.5

BOMBA RIPIENA 6  
Fried Sourdough, Filled with Custard Cream,  
Topped with Nutella

SEMIFREDDO AL PISTACCHIO CARAMELLATO,  
SALSA ALL'ARANCIA 5.5  
Caramelized Pistachio Parfait, Orange Sauce

ANGIOLETTI ALLA NUTELLA 4.5  
Sweet Deep Fried Sourdough, Nutella

PANNACOTTA AL LIMONE E TIMO  
CON SALSA ALLE FRAGOLE 5.5  
Lemon Thyme Pannacotta Topped with Strawberry Sauce

CANNOLO SICILIANO 5.5  
Tube-shaped pastry filled with sweet creamy  
ricotta, candied fruit and pistachio

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

AUTUMN 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 @Amici\_Miei 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><br><i>Deep fried rice croquette, mozzarella, tomato</i>   | 4   |
| <b>Mozzarelline (v)</b><br><i>Deep Fried Baby Mozzarella, Tomato Sauce</i>   | 4.5 |
| <b>Bruschetta al Pomodoro (v)</b><br><i>Fresh Tomato, Garlic, Oregano and Basil</i>  | 4   |
| <b>Gnocco Fritto con Prosciutto di Parma</b><br><i>Deep Fried Sourdough, Parma Ham</i>   | 4.5 |
| <b>Polenta Fritta con Salsa al Gorgonzola (v)</b><br><i>Polenta Chips, Gorgonzola Dip</i>  | 4   |
| <b>Crocchetta Di Patate e Nduja Con Salsa Ai Formaggi</b><br><i>Deep Fried Potato Croquette, Nduja Hot Sausages, Melted Cheese</i> | 5.5 |
| <b>Fiori Di Zucca In Pastella, Mozzarella e Acciughe</b><br><i>Stuffed Courgette Flower with Mozzarella and Anchovies</i>          | 5.5 |

## BREADS & FOCACCIAS

|  |         |
|--|---------|
| <b>Bread / Bread &amp; Oil (v)</b><br><i>Sourdough Bread &amp; Carasau Bread</i>   | 2.5 / 3 |
| <b>Bread &amp; Olives (v)</b><br><i>Nocellara Olives, Sourdough Bread &amp; Carasau Bread</i>                            | 4       |
| <b>Focaccia All'Aglio (v)</b><br><i>Garlic Bread</i>   | 4       |
| <b>Focaccia con Ricotta Salata e Cime di Rapa (v)</b><br><i>Focaccia with grated salted ricotta and Italian broccoli</i> | 6       |
| <b>Focaccia al Rosmarino (v)</b><br><i>Rosemary Focaccia</i>   | 4       |
| <b>Focaccia con Mortadella</b><br><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><br><i>Burrata, Sourdough, Cherry Tomato Confit, Basil</i>  | 8                         |
| <b>Frittura di Mare e Verdurine</b><br><i>Deep Fried Fresh Squid, Tiger Prawns, Crunchy Veg</i>                                 | 11                        |
| <b>Antipasto Misto</b><br><i>Selection Of Italian Cured Meat, Cheese &amp; Grilled Vegetables</i>                               | 8.5 / 15<br>SMALL / LARGE |
| <b>Vellutata di pomodori e peperoni, semi di chia e crostini</b><br><i>Velvet Tomato and Peppers Soup, Chia Seeds, Croutons</i> | 7.5 (v)                   |
| <b>Cozze alla Marinara, Crostone All'Aglio</b><br><i>Mussels, Garlicky Sourdough Bread, Tomato, Garlic</i>                      | 8                         |
| <b>Formaggio Di Capra, Cipolla Caramellata, Noci e Miele</b><br><i>Goat's Cheese, Caramelized Onion, Walnut, Honey</i>          | 7 (v)                     |
| <b>Tartar di tonno, aneto, cipolla rossa, carasau</b><br><i>Tuna Tartare, Dill, Red Onion, Carasau Bread</i>                    | 10.5                      |
| <b>Melanzane alla parmigiana su crostone</b><br><i>Oven Baked Aubergine Layers with Tomato, Mozzarella and Parmesan</i>         | 4.5 (v)                   |

## ★ PASTA ★

|   |                          |
|---|--------------------------|
| <b>Tortellini al Granchio</b><br><i>Crab Tortellini, Lemon Butter, Parsley</i>  | 8 / 13.5<br>SMALL / MAIN |
| <b>Tagliolini, Pesto, Pinoli, Pomodorini e Crema Di Burrata (v)</b><br><i>Basil Pesto, Pinut, Cherry Tomato and Burrata</i>     | 8 / 13.5                 |
| <b>Pappardelle Aromatiche Al Cinghiale</b><br><i>Aromatic Pappardelle, Wild Boar Ragù</i>                                       | 7 / 12.5                 |
| <b>Malloreddus Alla Campidanese</b><br><i>Traditional Sardinian Pasta, Tomato Sauce, Saffron, Fresh Sausages &amp; Pecorino</i> | 6.5 / 11.5               |
| <b>Risotto ai Frutti di Mare</b><br><i>Seafood Risotto</i>  | 8 / 13.5                 |
| <b>Gnocchi Alla Sorrentina in Cestino Di Pane</b><br><i>Potato Gnocchi, Tomato, Parmesan, Mozzarella on a Sourdough</i>         | 10.5 (v)                 |
| <b>Raviolo Gorgonzola e Noci, Burro e Salvia</b><br><i>Gorgonzola and Walnut Stuffed Ravioli on a Butter and Sage</i>           | 7 / 12 (v)               |

## SECONDI

|   |        |
|---|--------|
| <b>Salmone Alla Griglia Con Insalatina Di Avocado</b><br><i>Grilled Salmon, Avocado Salad, Salmoriglio Dressing</i>   | 14.5   |
| <b>Coniglio Ripieno Prosciutto, Scamorza e Spinacini con Scalogno in Agrodolce</b><br><i>Stuffed Rabbit with Ham, Smoked Mozzarella, Spinach, Sweet and Sour Shalot</i> | 15     |
| <b>Baccala in padella Su Crema Di Ceci e Olio Al Rosmarino</b><br><i>Pan Fried Cod on a Creamy Chickpeas, Rosemary Oil</i>  | 14.5   |
| <b>Bistecca alla Griglia con Patate Arrosto</b><br><i>Rib Eye Steak, Roast Potatoes</i>   | 16     |
| <b>Polletto al Forno</b><br><i>Thyme and Garlic Marinated Chicken Poussin, New Potato, Mustard Seeds</i>  | 14     |
| <b>Parmigiana Di Melanzane (v)</b><br><i>Oven Baked Aubergine Layers with Tomato, Mozzarella and Parmesan</i>   | 12 (v) |

## CONTORNI

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

### 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

**MARGHERITA (v) 7.5**  
TOMATO, MOZZARELLA, FRESH BASIL

**AMICI MIEI 11**  
TOMATO, MOZZARELLA, PARMA HAM, ROCKET, PARMESAN

**SIMOCLEO 9.5**  
SMOKED MOZZARELLA, PANCETTA

**DUE SARDI 10.5**  
TOMATO, MOZZARELLA, SARDINIAN SAUSAGES, PECORINO CHEESE AND RED ONION

**DELIZIOSA 10.5**  
MOZZARELLA, AUBERGINE, COURGETTE, MUSHROOMS, SHAVED PARMESAN, PARMA HAM

**DIAVOLA 10**  
TOMATO, MOZZARELLA, SPICY SALAMI AND FRESH CHILLIES

**CALZONE ITALIANO 10.5**  
MOZZARELLA, SARDINIAN SAUSAGE, RICOTTA, BUFALA, PARMESAN CHEESE, BASIL, TOMATO SAUCE

**VEGETARIANA (v) 10**  
TOMATO, MOZZARELLA, AUBERGINE, COURGETTE, MUSHROOMS, PEPPERS, BLACK OLIVES AND GARLIC OIL

**QUATTRO FORMAGGI (v) 10.5**  
MOZZARELLA, GORGONZOLA CHEESE, PECORINO CHEESE, PARMESAN

**DELICATA (v) 10.5**  
MOZZARELLA, MUSHROOMS, SHAVED PARMESAN, TRUFFLE OIL

**BUFALA (v) 9.5**  
TOMATO, BUFFALO MOZZARELLA, FRESH BASIL

**POLPETTINA 10**  
TOMATO, MOZZARELLA, MEATBALL, BASIL, PARMESAN

**NAPOLI 10.5**  
MOZZARELLA, TOMATO, BUFFALO MOZZARELLA, ANCHOVIES, OLIVES, FRESH BASIL

**PUGLIESE (v) 11**  
MOZZARELLA, BURRATA AND BASIL PESTO, CHERRY TOMATO

**EASY (v) 8**  
TOMATO, CHERRY TOMATO, BASIL, PARMESAN, ORGANIC EXTRA VIRGIN OLIVE OIL

**PROSCIUTTO E FUNGHI 9.5**  
ROAST HAM AND MUSHROOMS

**HOOOT 10**  
MOZZARELLA, NDUJA HOT SAUSAGES, SPICY SALAMI, CHIPS

**FIOR (v) 10**  
MOZZARELLA, LEMON ZEST, COURGETTE FLOWER, COURGETTE, BASIL PESTO