

# ★ SPIRITS ★

## SPIRITS

50ML

### Liqueurs:

Mirto 5 / Baileys 5 / Frangelico 5 / Limoncello 4.5

Sambuca 5 / Amaretto 5

### Brandy & Grappa:

Vecchia Romagna 6 / Filuferru 5

### Aperitifs & Bitters:

Cynar 4.5 / Fernet Branca 6 / Montenegro 5.5

Amaro del Capo 5

# ★ COCKTAILS ★

## ASK US FOR A RECOMMENDATION

**Passion Fruit Martini** 7  
*Vodka, Passoa, Gomme Syrup, Passion Fruit Juice*

**Martini Royal** 7  
*Martini & Prosecco*

**Negroni** 7  
*Gin, Martini Rosso, Campari*

**American** 7  
*Campari, Martini Rosso, Soda*

**Aperol Spritz** 7  
*Prosecco, Aperol, Soda*

**Darn'n'Stormy** 7  
*Dark Rum, Ginger Beer, Lime*

**Bloody Mary Del Professore** 7  
*Vodka, Tomato Sauce, Professore's Seasoning*

**Moscow Mule** 7  
*Vodka, Ginger Beer, Lime Juice*

**Campari Spritz** 7  
*Prosecco, Campari, Soda*



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

## WELCOME FRIENDS



# WINE & COCKTAILS



## TO THE ITALIAN KITCHEN



## ASK US FOR A RECOMMENDATION

 /AmiciMieiLDN  @Amici\_Miei  amicimieildn

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# ★ WINES ★

AND OUR SPIRIT SELECTION  
ASK US FOR A RECOMMENDATION

## WHITE

125ML/175ML/BTL

**Vermentino Seleme** 4.75 / 6.25 / 22.5

*Dry and aromatic with a pinch of sea salt, excellent with seafood and white meats.*

**Pinot Grigio** 5.6 / 7.5 / 28

*Floral and fruity, fresh and silky with a deep minerality, excellent with seafood and cold cuts.*

**Fiano Altemura** 29

*Freshness combined with a rich, hint of peaches and apricots as well as of delicately scented flowers. It goes particularly well with full-flavoured fish dishes.*

**Concilio Gewurztraminer** 5.15 / 6.8 / 25

*Rich golden yellow, aromatic on the nose, reminiscent of rose petals and Muscat, full and weighty on the palate, well-balanced, aromatic and long on the finish*

**Concilio Sauvignon Bianco** 5.35 / 7.10 / 26

*Pale straw yellow. Complex and aromatic on the nose, full with assertive personality on the palate reminiscent of fig, elderflower and wild sage, with a very good structure and long persistence*

**Scaia Garganega** 5.35 / 7.1 / 26

*Straw yellow with greenish reflections, white flowers of acacia, jasmine, bouquet of citrus such as pineapple, grapefruit and orange, apple, pear and mango and a light note of bananas fresh and pleasant thanks to its sustained acidity, well balanced softness and tanginess, making it inviting and intriguing*

**Gavi Doc La Raia** 29

*Mineral first nose, followed by notes of fruit and white flowers, perfect match for seafood, white meat and fresh young cheese*

**Passerina Superiore** 29

*Ferzo passerina is straw yellow with hints of gold, on the nose it is delicate and complex with notes of white flowers, on the palate it is refreshing and full of the flavours experienced or the nose with a surprising persistence*

## SPARKLING WINE

**Prosecco Royal Cuvee** 5.5 / 24

*Very fruity and aromatic, with hints of wisteria flowers and Rennet apples*

## ROSE

125ML/175ML/BTL

**Colli Del Limbara Rosato Thaora** 4.8 / 6.4 / 23

*Delicate and persuasive bouquet, the taste is delicately winery. Dry and fruity.*

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## RED

125ML/175ML/BTL

**Merlot/Nero D'avola** 4 / 5.5 / 19.5

*Fruity bouquet with hints of plum and dried cherry, perfect complement to savoury first course dishes dressed with meat sauces and roast*

**Primitivo A6 Mani** 4.60 / 6.10 / 22

*Deep ruby red with violet reflections, intense with notes of plum and cherry, spicy, with rosemary and vanilla scents, a full-bodied wine, soft and balanced, easy to drink. Savoury first courses, red meat and game, mature cheese*

**Scaia Paradiso** 32

*Ruby red with purple reflections, morello cherry, small woodland berries, candied red fruits with spicy notes of black pepper, liquorice, cocoa and tobacco, soft and warm, with a distinct velvety feeling that envelops the whole mouth*

**Valpolicella** 5.35 / 7.1 / 26

*Fresh and juicy but yet soft with a long finish. Lovely with Bolognese, lasagne, roasted meat, medium aged cheeses and charcuterie*

**Montepulciano Bottari** 5.35 / 7.10 / 26

*Intense and rounded, with a long lasting fruity aftertaste, rightly tannic and full body. Great with pasta and risotto, barbecue, roasts and semi-matured cheese*

**Cannonau Tamara** 5.75 / 7.70 / 28.5

*Red fruits and berries with hints of the Mediterranean shrub and sweet spices, medium body plus, perfect with tuna or lamb*

**Pinot Nero Poggio Pelato** 5.5 / 7.30 / 27

*Delicate and fresh, with hints of roses it goes particularly well with meat dishes*

**Chianti Monteraponi** 40

*The strong minerality on the palate blends wonderfully with the freshness given by the calcareous, stony and marly soil, ideal with red meats and hard cheeses*

**Barbera D'Asti** 44

*Intense ruby red with purple nuances. Enticing, ethereal and vinous with sensations of ripe red and small fruits and balsamic note. Rich, soft and velvety with a hint of wood. Full body.*

**Barolo Rocche di Castiglione** 82

*Raspberry, violet, leather, the palate is all about fragrance and finesse, silky tannins, full body, lovely with mature cheese, game, lamb, red meats*