



AMICI GRAZING MENU

Min 2 guests - 65.00 per head

Let the Amici Team feed you a selection of the dishes from both the seasonal menu and core Amici menu tailored to your liking.

You get to relax and enjoy the experience of traditional Italian cuisine using the freshest & finest Tasmanian produce

Come on a journey with - 5 courses we select with you and to your tastes

AMICI GRAZING & DRINKING MENU Min 2 guests – 95.00 per head

Whilst enjoying your personalised Grazing Menu we will match beverages to each course for you to enjoy. Let us take all the thinking and worry away - increasing your opportunity to relax and enjoy the whole experience and your time with family and friends (Amici)

Wines Specials by the glass –

Please ask our friendly staff what additional wines we may have open -

Sparkling	From 15.00 per glass
White Wine	From 15.00 per glass
Red Option	From 15.00 per glass

PLEASE NOTE : ONE BILL PRESENTED PER TABLE

BYO BOTTLED WINE - \$7.50 per bottle

PUBLIC HOLIDAYS – 10% Surcharge

BREADS - Vegan

Herb	5.5
Garlic	5.5

PIZZA CALZONE – Vegan Option

Calzone style - (pizza folded into a pocket)

Dairy Free Cheese available	add 3.5	S	M	L
Garlic or herb bread, with cheese		11.5	15.5	18.5
Cheese and tomato		11.5	15.5	18.5
Garlic and pesto, with cheese		11.5	15.5	18.5

Marinated Olives & Fresh Baked Bread 12.0

House marinated olives served with freshly cooked house made bread rolls served with balsamic reduction and olive oil

Soup of the day - Vegan 13.5

Served with freshly baked house bread

Trio Housemade Dips – GF 17.5

Served with warm crusty bread

GLUTEN FREE OPTION AVAILABLE extra \$2.00

Amici Veal & Pork Meatballs – GF

6 meatballs poached in a rich fresh basil and napolitana sauce

Entrée – with bread 19.0

Main – with Spaghetti 29.0

Arancini - GF

Rice balls filled with cheese, pesto and napolitana sauce

coated in gluten free breadcrumbs and deep fried (3 balls) 14.5
(4 balls) 18.0

Bruschetta Al Pepperoni 17.5

Housemade bread toasted drizzle of olive oil topped with a mix of roasted red capsicum, fresh Tasmanian fetta and olives, finished with fresh greens

Calamari and chorizo salad 17.5

Served with a spicy lemon, garlic and white wine dressing

SALADS & SIDES

Seasonal Green Vegetables – GF 12.0

Caramelised in butter fresh herbs topped with parmesan and shaved almonds

House Salad 9.5

mesclun, tomato, cucumber, olives, red onion and house dressing

Rocket & Pear Salad 9.5

Rocket, pear, shaved parmesan, walnuts & house balsamic dressing

Crispy Chips 8.5

KIDS MEAL (12 yo & under) 14.5

Inclusive small soft drink and single scoop of gelato

Pizza – Ham & Cheese or Tomato & Cheese

Pasta – Bolognese Penne or Spaghetti

Napolitana Penne or Spaghetti

Please advise staff of any dietary requirements as not all ingredients used in each dish maybe listed in descriptions

S. Small L. Large E. Entree M. Main

PIZZA

All pizzas have tomato base and cheese

Housemade Gluten free bases - MEDIUM size only **add 3.5**

Dairy Free Cheese available

add 3.5

	S	M	L
	25cm	32cm	38cm
HAWAIIAN ham and pineapple	23.0	26.5	33.0
AUSSIE onion, ham, bacon and egg	23.0	26.5	33.0
MARGHERITA bocconcini and fresh basil	21.0	24.0	30.0
ZINGARA ham and mushroom	21.0	24.5	31.5
VEGETARIAN onion, mushroom, capsicum, olives and spinach	23.0	27.5	34.0
SWEET AND SPICY onion, capsicum, salami, jalapenos and pineapple	23.0	26.5	33.0
PEPPERONI salami, capsicum and mushroom	23.0	26.5	33.0
CAPRICCIOSA ham, mushroom, anchovies and olives	23.0	26.5	33.0
BBQ CHICKEN BBQ sauce base, roast chicken, mushroom, capsicum, and onion	24.0	27.5	34.0
MEAT LOVERS ham, bacon, salami and chicken	24.0	27.5	34.0
SEAFOOD king prawns, mussels, anchovies and calamari	26.50	31.0	36.5
THE LOT a touch of everything (no anchovies)	26.50	31.0	36.5

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s. Small M. Medium L. Large

GOURMET PIZZA

All pizzas have tomato base and cheese

Gluten free bases medium size only **add 3.5**

Half & Half pizza's available in **Family size only** **add 4.0**

Dairy Free Cheese available **add 3.5**

	S	M	L
	25cm	32cm	38cm
PROSCIUTTO	29.5	34.0	39.0
prosciutto, red onion, bocconcini cheese, shaved parmesan, fresh tomato & rocket.			

ABRUZZI	26.50	31.0	36.5
spicy sausage, artichoke, roast capsicum, olives & mushroom			

AMICI	26.50	31.0	36.5
feta, sun dried tomato, roast capsicum, olives, roast pumpkin, spinach and pesto			

SLOW ROASTED LAMB	29.5	34.0	39.0
16 hour slow roasted lamb, red onions, roasted capsicum, olives n fetta topped with rocket n olive oil			

VEGAN OPTIONS

VEGAN CHICKEN	29.5	33.5	39.0
Tomato base, vegan chicken, mushroom, capsicum, onion and dairy free cheese			

VEGIE STACK	29.5	33.5	39.0
Light tomato based topped with roast pumpkin, zucchini, red roast capsicum and eggplant finished with our house vegan pesto			

POP 'n' SPICY	29.5	33.5	39.0
Light tomato base vegan chicken, red onion, artichokes, jalapenos and sweet corn with a cashew cream			

CALZONE

(pizza folded into a pocket) Dairy Free Cheese available - add 4.0

VEGETARIAN	26.0	30.0	35.0
onion, mushrooms, roast capsicum, roast pumpkin, spinach and feta			

GALINA	26.0	30.0	36.0
roast capsicum, roast chicken, onion & mushroom			

SALSICCIA	26.5	30.0	36.0
mushroom, garlic, onion, spinach, roast capsicum & spicy sausage			

GARLIC PRAWN	29.0	34.5	39.5
Prawns, garlic, onion, sundried tomatoes with bocconcini cheese			

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S. Small M. Medium L. Large F. Family

PASTA - All pasta's served with parmesan cheese

Pasta Options - spaghetti, fettuccine or penne

Gnocchi, Beef Ravioli and gluten free penne **add 2.5** **E** **M**

BOLOGNESE traditional beef mince & tomato sauce **25.0** **31.5**

NAPOLITANA traditional tomato sauce **22.5** **26.5**

CARBONARA garlic, pancetta and egg in a cream sauce **25.0** **30.5**

PRINCESS **28.5** **35.0**

garlic, bacon, prawns, spring onion and mushrooms napolitana sauce
with a dash of cream

A'MATRICIANA **25.0** **29.5**

bacon, onion and chilli in a napolitana sauce

VEGETARIAN **25.0** **30.5**

onion, mushroom, capsicum, olives, roast pumpkin and
garlic in a napolitana sauce

POLLO **27.0** **33.5**

pancetta, roast chicken, spring onion in a brandy cream sauce

TASMANIAN SCALLOPS **29.5** **35.0**

mushroom, spring onion, scallops, garlic, Dijon mustard in a
brandy cream sauce

AVOCADO GAMBERI **29.5** **35.0**

prawns, avocado, garlic, onion, roast capsicum, tabasco, blue cheese in a
cream sauce

MARINARA **29.5** **35.0**

prawns, fish, calamari and mussels, garlic in a napolitana sauce

MEAT LASAGNE **31.0**

layered pasta sheets filled with ham, beef mince, cheese
and napolitana sauce

VEGAN PASTA / RISOTTO

VEGAN LASAGNE **31.0**

Layers of oven roasted vegetables, pasta sheets baked in our napolitana sauce
topped with a mushroom bechamel

VEGAN BOLOGNESE **24.5** **29.0**

Green Lentils, onion, carrots, celery, fresh herbs, roma tomatoes and chilli served
with your choice of pasta – Penne or Spaghetti **Gluten Free Penne add \$2.50**

VEGAN RISOTTO **26.0** **31.0**

roast pumpkin, roast capsicum, olives, spinach, pesto, sundried tomato and onion

PASTA AL FORNO

SALSICCE **26.0** **31.0**

penne pasta oven baked with chorizo, caramelised onions and chilli
napolitana sauce and topped with melted cheese

3 CHEESE **24.5** **29.5**

penne pasta oven baked with cracked pepper and basil in a napolitana sauce
and topped with our 3 cheese blend

RAVIOLI

HOUSEMADE BEEF 28.5 33.5

served with a traditional Bolognese sauce

Tasmanian Pasta Co. SPINACH & RICOTTA 27.0 31.5

garlic, capsicum, basil, mascarpone cheese in a napolitana sauce

RISOTTO - Risotto's made with butter and parmesan

E M

PAELLA ITALIANA 28.5 32.5

garlic, saffron, chicken, roast capsicum, prawns and chorizo

AMICI 27.5 31.0

ham, avocado, garlic, mushroom, chilli, chicken, dash of cream and white wine

VEGETABLE 27.5 31.0

roast pumpkin, roast capsicum, olives, spinach, pesto, sundried tomato and onion

MAINS

All served with oven roasted potatoes and seasonal greens

EYE FILLET - 200 grams

FUNGHI 43.0

Medallions of Eye fillet cooked med rare topped with a white wine, mushroom, garlic and cream sauce

GAMBERI 45.0

Medallions of Eye fillet cooked med rare topped with a sauce of fresh prawns, white wine and napolitana sauce

CHICKEN (free RANGE)

CACCIATORE 36.5

Chicken breast fillets poached in a rich napolitana sauce with onions and roasted capsicum

MARSALA 36.5

Chicken breast fillets, pan fried with mushroom, sundried tomato, marsala and cream

TASMANIAN FISH

Salmon Fillet 38.0

oven baked served on a bed of oven roasted potatoes with seasonal greens served with a citrus and saffron butter sauce

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E. Entree M. Main

DESSERT

GELATO - GF **2 Scoops 6.5 3 Scoops 9.5**

Finest Tasmanian Ice-cream and sorbet by Valhalla!
Ice Cream - Vanilla, Chocolate, Strawberry
Vegan Sorbet - Raspberry, Mango, Lemon
Vegan Ice Cream by Cashew Creamery - Vanilla and Chocolate

DECONSTRUCTED- CASSATA **14.0**

Quenelles of Tasmanian Valhalla Cassata Ice-cream filled with pieces of Dutch chocolate glazed fruits, almonds served on wild berry coulis topped with biscuit crumble

SICILIAN ORANGE CAKE (GF) **13.0**

Rich almond meal base orange cake topped with a cardamon mascarpone cream and candy Italian Blood Orange Syrup

AFFOGATO **17.5**

espresso, vanilla ice cream served with your choice of liqueur and biscotti
Try our house specialty "The Lizzie Adams Pash Blend" - Frangelico & Drambuie

TIRAMISU **14.5**

sponge finger biscuits soaked in Tia Maria and coffee layered with mascarpone

CHOCOLATE BROWNIE - GF **16.5**

rich chocolate brownie served with a chocolate mousse, chocolate ganache and vanilla ice cream

CRÈME BRULEE - GF **13.5**

vanilla bean custard with a burnt toffee crust and biscotti

APPLE & RHUBARB CRUMBLE - Vegan n GF **15.0**

Vegan - served with Coconut Vanilla Ice Cream
Non Vegan - Vanilla Bean Ice Cream

CHEESE PLATTER

Your choice of 80gm portions of Brie, Gorgonzola and Pecorino served with house quince paste, dried fruits, walnuts and warm crusty bread

80gm	15.0
160gm	22.0
240gm	28.0

BEVERAGES

Frogmore Creek Iced Riesling 90ml - **12.0**

Chambers Tawny Port, Chambers Muscat **9.0**

Limoncello **9.0**

Grappa Moscato **10.0**

LIQUEUR COFFEE (GF) **17.0**

your choice of liqueur espresso coffee topped with cream

ESPRESSO MARTINI **21.0**

Tia Maria, Vodka and coffee - Shaken not Stirred!

LIQUID TIRAMISU **21.0**

Tia Maria, Masala, espresso, mascarpone cream served with finger biscuits

COFFEE **4.5**

Espresso, Long Black, Cappuccino, Flat White, Latte, Chai Late

TEA **4.5**

English Breakfast, Earl Grey, Peppermint, Green, Chamomile