

Amici - Friends

Yes we have now been open for ten years and so it is our tin year of marriage with you our loyal customers and friends.

You love what we do - love is important in a marriage- so we felt it was important to renew our vows: "To serve classic, freshly prepared Italian dishes just the way Mama used to do but with a twist" and Chef Martin is responsible for that.

Like in any marriage, things can go wrong of course, but let's not allow it to get to a divorce. Just call me, Houman, on my mobile +44 7775 843 522 or email me cu@amici-london.com and I promise to do my utmost to resolve any issue you may have.

Ménage a trois and more....

For those of you who want to join this happy relationship, see you on our Facebook page and our website www.amici-london.com where our latest news and special offers are posted.

This is our promise to you.

*Houman Meshkati
Proprietor*

Chef Martin

To Share

'Food tastes best when it's shared'

Haward's Oysters from West Mersea doz..... 19.00

"Like kissing the sea on the lips." 1/2 doz..... 9.90

Ice-duned platter, lemon, shallot vinegar & Tabasco, with its red-flashed nuclear threat each..... 1.90

Fresh bread with olive oil & balsamic..... 1.95

Whole Queen Green Olives.....2.75

Their distinctive taste & tender texture make them a welcome addition to any meal

Pizza style Garlic Bread3.90

With mozzarella cheese4.90

Bruschetta Tomato, Garlic & Herbs4.95

Immensely popular at Amici, & for good reason

Bruschetta Artichoke, Pesto & Pine Nuts.....6.95

Hard to imagine how something so simple can taste so good

Bruschetta Goat's cheese6.95

Goat's cheese & sweet peppers simplicity itself a wonderful combination of flavours

Bruschetta Smoked Salmon.....7.95

Goat cheese, topped with smoked salmon, spicy tomato avocado salsa

Mix Bruschetta for four..... 15.90

In search of a appetizer that would be appealing to all of you, just tasty

Antipasti

King Prawns.....7.95

With garlic butter, Served with home baked flat bread

Spicy Calamaretti8.95

House speciality, It is hearty with robust sea-food flavor and just enough spiciness to tickle the tongue. You will love it

Crab Rocket Salad.....8.95

The rich, peppery taste of rocket, tartness of capers, gherkins and lime cut through the richness of the crab perfectly

Antipasto Misto.....7.95

A selection of cured Italian meats & rocket Served with home baked flat bread

Rocket & Parmesan..... £6.90

A truly simple but wonderful combination

Tricolore £8.95

Campania buffalo mozzarella served with fresh ripe beef tomatoes, avocado and basil

Meat and Fish

Grilling needs care. Please allow at least 12 minutes cooking time and more if you like your steak well done. Waiting periods may occur during peak times. Please relax and enjoy the atmosphere.

Chicken Diavolo.....£15.90

Breaded chicken breasts topped with our Napolitano sauce and mozzarella , served with spicy Spaghetti Arrabiata - Ymmmy

Parma Ham Wrapped Thyme Chicken£16.90

Lip-smacking chicken served with tagliatelle mushroom white wine sauce

Surf & Surf.....£17.90

Gently sautéed fillet of salmon topped with king prawns served with tagliatelle pesto

Special Of The DayMenu Board

Veal Saltimbocca£16.50

Thinly cut veal simply pan fried with prosciutto & sage served with green beans "incidentally, saltimbocca means jump into the mouth"

Veal Milanese£17.50

Deeply satisfying, pan-fried breaded veal escalopes served with spaghetti with a traditional tomato sauce

9 oz Sirloin Steak£17.90

Grilled to your liking, served with chips and tomato chutney

10 oz Rib-Eye Steak.....£19.90

Ribeye's exquisite marbling is what provides that rich, flavourful beef experience, Served with chips and tomato chutney

Pasta

Popular legend has it that Marco Polo introduced pasta to Italy following his exploration of the Far East in the late 13th century; however, we can trace pasta back as far as the fourth century B.C, where an Etruscan tomb showed a group of natives making what appears to be pasta.

All our pasta dishes except Lasagne are priced as starter portions but we only charge a £4.00 supplement for a main course pasta

Linguine Frutti Di Mare9.95
Clams, mussels and baby prawns cooked simply in fish stock & white wine

Linguine Tiger Prawns Arrabbiata.....9.95
What a treat for seafood lovers

Linguine Crab and Chilli 11.50
Crab and Chill tossed into soft linguine with cream one of my favourite dishes

Tagliatelle Salmon..... 11.50
In a tasty dill and vodka sauce

*“Cooked al dente” literally means
“to the tooth”*

Penne Arrabbiata6.95

Enraged pasta - due to the fiery nature of the spicy pepper with chicken or chorizo8.95

Spaghetti Alla Puttanesca7.95

Red chilli, capers, olives, tomatoes & anchovy the sauce is usually associated with Naples & Calabria its name means in the manner of puttana (prostitute)

Spaghetti Alla Bolognese9.95

Like many classic, handed down recipes, there are countless versions of Bolognese sauce, this is ours

Spaghetti Carbonara.....9.95

We make ours simple - pancetta, eggs, black pepper and Parmesan

Lasagne Al Forno 13.95

Meaty & cheesy with mozzarella, parmesan cheese layered with red sauce, browned beef & herbs. Why not add your favourite topping. I usually add artichoke hearts and jalapeno.

Pizza - Calazone

At Amici our 12 inch pizzas are tossed, topped and fired following strict Amici traditions. We serve Roman style pizza, which means the dough is thin and crispy.

∅ not recommended for Calazone

Gourmet Pizza

Italia 12.50

Rocket, parma ham, parmesan

Ortolana 12.50

Grilled aubergine, courgette, roasted peppers, parsley & garlic

Tiger Prawn la Pizza 15.95

Margherita pizza topped with sweet tender tiger prawn, crisp green peppers & rocket

Smoked Salmon Pizza ∅ 15.95

This is a winning combination Smoked Salmon, red onion & capers

Parma Ham and Porcini Mushrooms..... 16.95

A delicious pizza with a twist to the classic
"ham and mushroom topping"

Pizza Bistecca 17.95

Margherita pizza topped with grilled Sirloin Steak cooked the way you like it, rocket and red onions

House Pizzas

Margherita6.20

Tomato, mozzarella and basil leaf

Diavolo ∅9.60

Pepperoni & hot red chillies 'pizza with a wild and fiery character'

Napolitana.....9.90

Anchovies, capers, black olives & oregano
'widely regarded as the best in London'

Capricciosa ∅ 10.90

Mushroom, ham, black olives, capers & egg

Quattro Formaggi 11.90

Classic version of one of the most wonderful combinations of bread & cheese imaginable

Quattro Stagioni ∅..... 11.90

For those who cannot make up their mind - olives, mushrooms ham & artichoke

Americana ∅ 11.90

Pepperoni, pancetta, chicken, mushrooms and red hot chillies

Di Capra 11.90

Sun kissed tomatoes, goat cheese, rocket and parmesan

Risotto

Risotto is a class of Italian dishes of rice cooked in broth to a creamy consistency. The broth may be meat, fish, or vegetable-based. Many types of risotto contain Parmesan cheese, butter, and onion. It is one of the most common ways of cooking rice in Italy.

All our risotto dishes except Chicken and Mushroom are priced as starter portions but we only charge a £4.00 supplement for a main course

Frutti Di Mare9.95

I love seafood risotto, incorporating the fish stock as flavouring for the rice stretches these luxury ingredients to the maximum

With Porcini mushrooms..... 10.95

Saffron Vegetariano.....9.95

Fresh red peppers, artichokes, sun kissed tomatoes and Saffron risotto topped with rocket

Tiger Prawn 10.95

The combination of sweet tender tiger prawn crisp fresh green pepper and the rich, peppery taste of rocket, delicious..

Chicken, Mushroom & Truffle Oil 17.95

Mushrooms are combined with creamy risotto topped with grilled marinated chicken breast and a drizzle of luxury to create an unforgettable dish - *main course only*

Salads

Main course only "takes 15 minutes"

Classic Caesar salad.9.95

Romaine leaves, fresh ground pepper, a pinch of salt, extra virgin olive oil, dash of fresh lemon juice, touch of garlic, anchovy, croutons and parmesan with grilled marinated chicken breast 14.95

Kennington Cobb "KC" 11.95

Mixed greens tossed in your choice of dressing, avocado, blue cheese, cherry tomatoes, green beans and egg, *"ymmm, what a salad"* with:

Grilled Sirloin Steak..... 19.95

Grilled Marinated Chicken Breast..... 15.95

Scottish Salmon 17.95

Tiger Prawns..... 15.95

All salads are served with your choice of:

Home made Green Goddess dressing, Caesar or Blue Cheese

Side Orders

French Fries 3.20

Pan Fried Herb Potato 3.20

Mashed Potato 3.20

Sautéd Spinach 3.50

Green Beans 3.50

Mixed Side Salad 3.95

Deep-Fried Zucchini & Pine Nuts 6.95

Peppercorn Sauce 2.00

Table D, Sete

Starter

Bruschetta Tomato, Garlic & Herbs

This simple appetizer has become immensely popular at Amici, & for good reason, it is delicious

Antipasto Misto

A selection of cured Italian meats & rocket
Served with home baked bread

Spicy Calamaretti

House speciality, It is hearty with robust seafood flavor and just enough spiciness to tickle the tongue, you will love it

Rocket & Parmesan

A truly wonderful combination

Main Course

Linguine Frutti Di Mare

Clams, mussels and baby prawns cooked simply in fish stock & white wine

Spaghetti Alla Bolognese

Like many classic, handed down recipes, there are countless versions of Bolognese sauce, this is ours

Saffron Vegetariano

Fresh red peppers, artichokes, sun kissed tomatoes, all in a Saffron risotto topped with rocket

Pizza - Calazone

Any house pizza

Dessert

A Selection of Desserts from the Menu

Two Courses £16.90 per person
Three Courses £18.90 per person

Table D, Sete

Starter

Bruschetta Smoked Salmon

Goat cheese, topped with smoked salmon, spicy tomato avocado salsa., Outstanding!

King Prawns

With garlic butter, this is an amazingly good first course for garlic lovers

Crab Rocket Salad

The rich, peppery taste of rocket, tartness of capers, gherkins and lime cut through the richness of the crab perfectly

Tricolore

Campania buffalo mozzarella served with fresh ripe beef tomatoes, avocado and basil leaves

Main Course

9 oz Sirloin Steak

Grilled to your liking, served with chips and tomato chutney

Surf & Surf

Gently sautéed fillet of salmon topped with king prawns. Served with tagliatelle pesto

Chicken Diavolo

Breaded chicken breasts cooked golden brown topped with our Napolitano sauce and mozzarella, served with our spicy Spaghetti Arrabbiata - Ymmmy

Pasta - Pizza - Calazone - Risotto

Any Selection from the Menu

Dessert

A Selection of Desserts from the Menu

Two Courses £21.90 per person
Three Courses £24.90 per person

Monday To Friday Offer

From 12am to 7pm

Starter

Bruschetta Tomato, Garlic & Herbs

Very popular at Amici, & for good reason, it is delicious

Antipasto Misto

Cured Italian meats & rocket served with home baked bread

Spicy Calamaretti

House speciality, It is hearty with robust seafood flavor

Rocket & Parmesan

A truly wonderful combination

Second Course Lunch Portions

Linguine Frutti Di Mare

Clams, mussels and baby prawns (add £3.00 for large portion)

Spaghetti Alla Bolognese

Spaghetti with meat sauce (add £3.00 for large portion)

Saffron Vegetariano

Red peppers, artichokes, sun kissed tomatoes, topped with rocket
(add £3.00 for large portion)

Pizza Margherita

Tomato, mozzarella and basil leaf

Pizza Diavolo

Pepperoni & hot red chillies 'pizza with a wild and fiery character'

Pizza Napolitana

Anchovies, capers, black olives & oregano

Dessert

A Selection of Desserts from the Menu

One Courses £6.90, Two Courses £9.00, Three Courses £11.90 per person
Tables must be vacated by 7:45 pm to qualify.