

Coffee & Tea

BLACK

ESPRESSO 3
AMERICANO 4

WHITE

PICCOLO 4
CAPPUCCINO 4.5
CAFFE LATTE 4.5
CAFFE MIEL 4.5
MOCHA 5
FLAT WHITE 5
VANILLA LATTE 5.5
HAZELNUT LATTE 5.5
CAPPUCCINO VIENNESE 5.5
ITALIAN ICED COFFEE 6

HOT TEA

CHAMOMILE 5.5
EARL GREY 5.5
GENMAICHA 5.5

ADD SHOT | SYRUP | ICE +1

Milkshakes

VANILLA 6
CHOCOLATE 6
CARAMEL 7
ESPRESSO 7

Other Beverages

ICED LEMON TEA 4
COKE | SPRITE 4.5
JUICES .
- PINK LEMONADE 5
- MANGO 5
- SUMMER BERRIES 5
HOT | ICED CHOCOLATE 6
STILL | SPARKLING WATER 8
- (750ML)

Starters

FRENCH FRIES WITH ITALIAN HERB SALT 10
CALAMARI WITH GARLIC AIOLI 10
FRIED CHAMPIGNON MUSHROOMS 10
fried button mushroom with spicy tomato sauce
CHICKEN WINGS 12
marinated with homemade spices, lemon wedge
GAMBERONI 15
grey prawn, fresh garlic, handmade focaccia, extra virgin olive oil
AMICO MEATBALLS 15
signature beef meatballs, tomato sauce, shaved grana, handmade focaccia

Salads

AMICO SALAD 13
mixed green salad, parma ham, cherry tomatoes, shaved grana
CAPRESE SALAD 13
fior di latte, tomato on vine, sweet basil, pesto, extra virgin olive oil
RUCOLA SALAD 13
rucola, fennel, gorgonzola, crunchy almonds, balsamic, shaved grana
FRESH BURRATA .
fresh burrata, rucola, parma ham, balsamic, extra virgin olive oil
- 125 GRAMS (2PAX) 25
- 250 GRAMS (2PAX++) 38

Pasta

SPAGHETTI AGLIO OLIO (V) 18
garlic, chili, extra virgin olive oil, parsley
SPAGHETTI POMODORO (V) 18
garlic, tomato sauce, sweet basil, EVOO
SPAGHETTI ALLA ROMA (V) 22
garlic, sweet basil, eggplant, tomato sauce, scamorza cheese
SPAGHETTI AMATRICIANA 22
garlic, smoked pancetta, fresh onion, tomato sauce, EVOO
SPAGHETTI CARBONARA 25
smoked pancetta, egg yolk cream sauce, black pepper, shaved grana
SPAGHETTI FRUTTI DI MARE 25
squid, prawn, clams - cooked aglio olio style
FARFALLE SALMON 25
garlic, Norwegian salmon, tomato cream sauce, cherry tomatoes
* CRABMEAT TAGLIOLINI 25
garlic, chili, crabmeat, tomato sauce, parsley
* MEATBALL TAGLIATELLE 25
signature beef meatballs cooked in tomato sauce, shaved grana
* SCIALATELLI ARRABBIATA 25
grey prawns cooked in spicy tomato sauce

Mains

ZUPPA DI PESCE 28
seafood stew with prawns, clams, squid & fish in tomato broth
NORWEGIAN SALMON 28
grilled Norwegian salmon, roasted asparagus, mixed greens & homemade pickles, lemon butter sauce
RIB-EYE STEAK 30
100% grassfed grilled beef, homemade chimichurri sauce, arugula, sliced parmesan, EVOO
IBERICO PORK COLLAR 30
grilled Spanish Iberico pork, smoked shallot puree, arugula, balsamic reduction
HOUSE GRILLED OCTOPUS 30
grilled fresh octopus leg seasoned with fresh garlic, sea salt & olive oil and served with red puree & smoked shallot puree for an amazing combination of texture and flavours
SALT BAKED SEABASS 35
Amico-style salt baked seabass, herb salad, fennel, lemon wedge

Wine



BIANCO

CHARDONNAY 12 | 55
PINOT GRIGIO | 60
SAUVIGNON BLANC | 75

ROSSO

SANGIOVESE 12 | 55
MERLOT | 65
CHIANTI | 75

FRIZZANTE

PROSECCO 12 | 70
MOSCATO 12 | 75

Bottled Beer



CORONA 9
HEINEKEN 9
SAPPORO 9
PERONI 9
38 (5 BTLS)

Desserts

CLASSIC TIRAMISU
CHOCOLATE FONDANT CAKE
CREME BRULEE
PANNA COTTA
ESPRESSO AFFOGATO
ITALIAN GELATO - 1 SCOOP
(VANILLA | CHOCOLATE)

All prices are subject to 10% service charge and 7% GST