

Amici Takeaway Menu March

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Get a free dessert or a small Peroni when you spent £50 or more !

Collection only through the back entrance

Starters:

Ravioli Branzino £6.50

Handmade Seabass ravioli with a light citrus perfume, in a crab and prawn bisque sauce

Calamari Fritti £6.00

Lightly floured fried squid with black pepper served with tartare sauce

Gamberi all'aglio £7.00

Sautéed king prawns, in white wine, garlic and chilli butter served with a grilled ciabatta on the side

Bruschetta Amici £7.50

Grilled ciabatta, sauté chestnut mushrooms, garlic, pancetta, white wine creamy sauce topped with grilled fillet steak strips

Piadina con Cipolla £5.50 (v)

Italian flat bread with caramelised red onions, melted mozzarella cheese drizzled with homemade pesto

Piadina Con Salsica Picante £6.50

Italian flat bread with spicy Italian sausage, red onions, garlic, cherry tomatoes topped with melted mozzarella cheese drizzled with homemade pesto

Arrancini with Salmone Affumicato £5.00

Homemade Sicilian smoked salmon and pea rice balls served with spicy arrabbiata sauce

N'Duja Patate Salate £4.50

Sautéed potato wedges with fried red onions, garlic and N'duja paste (fiery pork sausage)

Cocktail di Gamberi £5.50 (GF)

Prawn cocktail served on salad served with homemade rosemary sauce

Fully loaded fries £5.00

Skinny fries, Spicy Italian sausage, crunchy bacon, fried red onion topped with mozzarella cheese and fresh spring onions with Marie Rose sauce

Cheesy Garlic Bread £2.50 (v)

Ciabatta bread, grated mozzarella cheese and a garlic butter

Mains :

Raviolini Amici Granchio e Spinaci £14.50

Round ravioli filled with crab meat, ricotta and spinach, tarragon salmon and prawn creamy sauce

Salmone Toscano £14.50

Grilled salmon fillet, in a creamy leek sauce and sun-dried tomatoes, touch of garlic , splash of white wine served with roasted potatoes and garlic spinach

Spaghetti con polpette £12.00

Homemade beef and pork meatballs on a bed of spaghetti Neapolitan sauce with fresh basil and parmesan

Fettuccine con Pollo e Pesto £12.50

Fettuccine pasta, pieces of freshly grilled chicken, tossed with our homemade basil pesto and parmesan cheese

Spaghetti Puttanesca £12.50 (v) , (vegan)

Italian long pasta cooked with cherry tomatoes, red beans, garlic, capers, spinach sprinkled with paprika and spring onion

Ravioli Carne N'Duja £14.50

Meat ravioli filled with lamb, pork & beef in a spicy N'duja (the fiery pork paste from Calabria), pork sausage meat, white wine, rosemary, garlic, fennel seeds, parmesan cheese

Linguine Gamberi £13.75

Linguine pasta with sautéed king prawns with cherry tomatoes, garlic and chilli in a white wine tomato sauce

Risotto Pollo e Pancetta £12.75 (GF)

Carnaroli rice with chicken, pancetta, creamed leeks topped with fresh rocket and parmesan cheese

Funghi Spinaci e Asparagus Risotto £12.75 (v), (GF)

Carnaroli rice with mushrooms, spinach and asparagus with parmesan and fresh rocket

Gnuchi Ragu Bolognese £12.50

Oven baked potatoes dumplings in homemade beef and pork Bolognese sauce with mozzarella and parmesan cheese

Gnuchi Boscaiola £12.50 (v)

Oven baked potatoes dumplings in a creamy white wine mushroom sauce topped with mozzarella and parmesan cheese

Pollo Milanese with French fries or Spaghetti pomodoro £13.50

Breaded chicken breast served with French fries or choice of spaghetti with homemade tomato sauce

Pollo Crema Funghi £13.75 (GF)

Grilled chicken breast with chestnut mushrooms in a white wine cream sauce, sautéed potatoes, and green beans

Pollo Caesar Salad £12.00

Traditional Caesar salad, with grilled chicken, romaine lettuce, Caesar dressing, topped with croutons

Pollo Ripieno £14.75 (GF)

Chicken breast stuffed with asparagus, Parma ham, fior di latte mozzarella and wrapped in pancetta served with whole grain mustard and gorgonzola cream sauce, sautéed potatoes, and green beans

Veal Marsala £15.75 (GF)

Sautéed veal escalope with garlic, marsala wine sauce, chestnut mushrooms and a splash of fresh cream, sautéed potatoes, and fresh green beans

Italian Mixed Grill £17.00 (GF)

Italian Mixed grill with chicken, veal, steak, and Italian sausage served with sautéed potatoes, fried mushrooms, and vine cherry tomatoes

PIZZAS: Handcrafted Roman style pizza base 12 inches**Margaretia £10.00 (v)**

Mozzarella and tomato on Roman base

Diavola £12.75

Mozzarella and tomato on Roman base, hot spicy Italian sausage, cherry tomato, red onions, garlic sprinkle with fiery pork N'Duja sausage paste

Primavera £12.00 (v)

Mozzarella and tomato on Roman base, mushrooms, peppers, red onions, courgettes, spinach

Prosciutto & Mais dolce £12.00

Mozzarella and tomato on Roman base, cooked ham, and sweetcorn

DESSERTS: £5.00 each

Homemade Tiramisu Savoiardi biscuits soaked in coffee and marsala wine and topped with cocoa powder

Torta Coccotella mascarpone cheese cream with Nutella and coconut between two layers of almond pastry with chocolate, sprinkled with coconut

Lemon Tart Shortcrust lemon tart served with vanilla pod ice cream

Torta Crostata di Mele warm shortcrust pastry/tart filled with light cream custard and sliced apples served with vanilla ice cream

Strawberries Eton Mess (GF) meringue, vanilla ice cream, mixed berries and fruit coulis with fresh strawberries served with cream

IF YOU HAVE ANY ALLERGIES PLEASE LET US KNOW BEFORE YOU PLACE YOUR ORDER

Grazie Buon Appetito