

**TAKE AWAY MENU**  
**(LIGHT BITES & STARTERS)**

**ARANCINI DI SPINACI**

Breaded rice balls with spinach, saffron, peas &  
Italian cheeses served with Bolognese sauce – 5.80  
~ (This dish can be made suitable for vegetarians) ~

**CALAMARI FRITTI**

Served with salad, lemon and a garlic mayonnaise – 5.80 or 9.70  
~ Choose Small or Large ~

**CAPELANTE AMICI**

King scallops pan-seared with crispy prosciutto and a spinach cream – 8.60

**CROCCHETTINE DI PATATE**

Bitesize potato croquettes with ham, peas & Italian cheeses  
served with a chilli salsa dip and mixed leaves – 5.60

**GAMBERONI IMPERALI**

Shelled king prawns infused with garlic & chilli  
served in tomato sauce with salad and grilled ciabatta – 7.90

**FORMAGGIO DI CAPRA**

Baked goat's cheese with honey caramelised red onion relish, black olives, mixed salad  
with a balsamic dressing – 5.40

**INVOLTINI DI ASPARAGI ALLA GRIGLIA**

Char-grilled Parma ham wrapped asparagus filled with  
fontina cheese with a rocket salad and balsamic reduction – 5.90

**FOCACCINA**

Homemade 10" stone baked focaccia with rosemary,  
sea salt and extra virgin olive oil – 2.75

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Try an alternative topping:

Seasoned garlic + 65p

Garlic and mozzarella + 1.30

Tomato chilli base with garlic and mozzarella + 2.55

Truffle infused wild mushrooms, fresh spinach & garlic + 4.50

Fresh Parma ham, rocket, mozzarella & Parmesan + 4.95 ~

## **TAKE AWAY MENU (PASTA & RISOTTO)**

### **FARFALLE CON SALMONE**

'Bow shaped' pasta with fresh salmon in a cream of asparagus pesto topped with asparagus spears & toasted pine nuts – 10.80

### **FUSILLI ALLA BOLOGNESE**

Pasta 'twists' with Bolognese ragù, slow cooked beef, fresh basil & Italian cheeses – 10.40  
~ Can also be served with Spaghetti, Tagliatelle or Rigatoni - just ask a member of staff ~

### **LASAGNA AMICI**

Layered 'sheets' of pasta with Bolognese ragù, slow cooked beef, tomato & béchamel sauce – 12.40

### **ORECCHIETTE CON LE CIME DI RAPA**

'Ear-shaped' pasta shells with Tuscan sausage, pancetta, broccoli cream infused with chilli & garlic topped with a Parmesan & breadcrumb topping – 11.70

### **RAVIOLI AL PESCE SPADA**

Filled pasta with swordfish and ricotta served in a seafood, tomato & herb broth – 11.90

### **✓ RIGATONI ALLA NORMA**

Pasta 'tubes' with caramelised aubergines, onions in a red wine infused tomato sauce with Pecorino cheese and basil – 8.60  
~ (Try adding Italian sausage for 2.50) ~

### **RIGATONI AMICI AL FORNO**

Oven baked rigatoni pasta with strips of chicken, wild mushrooms in a creamy brandy & mascarpone cheese sauce – 11.80

### **RISOTTO AGLI ASPARAGI**

Creamy asparagus risotto with chicken, spring onions and ham – 12.80

### **TAGLIATELLE CON CAPESANTE**

Pasta 'ribbons' with king scallops, pancetta, peas with a cream cheese sauce – 14.80

### **TAGLIATELLE ALLA CARBONARA**

Pasta 'ribbons' with crispy pancetta, egg, Italian cheeses, black pepper & parsley – 10.50

### **✓ TORTELLONI AMICI**

Spinach and ricotta pasta parcels with a cream of sage butter and Parmesan sauce – 10.20

**TAKE PIZZA MENU**  
**(MEDIUM 10" OR LARGE 14")**

**BORGO ROMANO**

Sliced pancetta, asparagus, creamy fontina cheese, sweet chilli chutney – 11.50 / 13.90

**CALZONE DELLA CASA**

Folded margherita with ricotta, spinach, ham, mushrooms and pepperoni – 10.90 / 13.20

**COSA NOSTRA**

Nduja sausage paste, Tuscan sausage, double pepperoni,  
sliced pancetta, mixed peppers & fresh chilli – 12.75 / 15.40

**NEW FUNGHI, CRUDO E RUCOLA**

Tomato base, mozzarella, truffle mushrooms, Parma ham, fresh rocket, Parmesan  
shavings – 11.70 / 14.15

**MELANZANE E FORMAGGI**

Our chef's selection of Italian cheeses with aubergines – 8.60 / 10.40

**POLLO E PANCETTA**

Sliced chicken, cubed pork belly, onions & sweetcorn – 10.25 / 12.40

**QUATTRO STAGIONI**

Wild mushrooms, pepperoni, roasted ham and Tuscan sausage – 12.25 / 14.70  
~ Please specify if you want toppings in four individual sections ~

**— CREATE YOUR OWN LARGE PIZZA —**

<b>MARGHERITA</b>	<b>5.85 / 6.45</b>	<b>BOLOGNESE</b>	<b>7.95 / 8.70</b>
<b>BARBECUE</b>	<b>7.50 / 8.25</b>	<b>SPICY SALSA</b>	<b>7.75 / 8.50</b>

**EXTRA TOPPINGS**

Anchovies, Cherry tomatoes, Cup Mushrooms, Fresh Chillies, Garlic, Mixed Peppers,  
Pineapple, Red Onions, Sliced, Sweetcorn – 0.75

**EXTRA TOPPINGS**

Aubergines, Courgettes, Dolcelatte cheese, Grated Mozzarella, Rocket, Spinach, Goat's  
Cheese, Honey Roasted Ham, Olives, Pepperoni, Sun-Dried Tomatoes – £1.50

**EXTRA TOPPINGS 1.95 / 2.70**

Artichokes, Asparagus, Parma ham, Squid, Tuscan Sausage, Tuna, Wild mushrooms

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**TAKE AWAY MENU  
(MAIN COURSES)**

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**AGNELLO ALLA GRIGLIA**

Char-grilled Welsh lamb cutlets with a tomato, chilli & mint reduction served with breaded lamb bites, buttered new potatoes and green beans – 22.50

**BRANZINO AL FORNO**

Filleted sea-bass with fresh lemon & garden herbs served with a tomato & aubergine sauce with a mixed salad – 22.60

**CONTROFILETTO DI VITELLO**

Amici's Veal strip loin steaks with a choice of sauce & side dish-

Choose a Salad, Fries or Sautéed New Potatoes – 14.90

~ \* Saltimbocca alla Romana - Sage, Parma ham, Marsala wine & butter sauce

\* Scaloppine al Limone - Lemon, butter and white white sauce

\* Cotoletta alla Milanese - Breaded and lightly fried ~

**❖ INVOLTINI DI VERDURE ALLA PARMIGIANA**

Italian baked and rolled courgettes & aubergines layered with fresh spinach, fontina cheese, mozzarella, Parmesan cheese served with salad and toasted ciabatta – 14.25

**SALMONE CON CREMA DI SPINACI**

Steamed salmon with crushed new potatoes infused with garlic served with a spinach cream – 16.80

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**TAKE AWAY MENU  
(SIDE DISHES)**

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**LARGE CUT FRIES**

3.20

**COURGETTE FRIES**

4.35

**SAUTÉED NEW POTATOES  
& GARDEN HERBS**

3.70

**GARLIC NEW POTATOES, SPRING  
ONION & PARSLEY SALAD**

3.30

**CHEF'S SEASONAL  
MIXED VEGETABLES**

3.40

**BUTTERED ASPARAGUS,  
BROCCOLI & BEANS**

3.45

**MIXED SALAD**

2.60

**TOMATO & ONION SALAD**

3.60