

STUZZICHINI LEGGERI 'LIGHT BITES & BREADS TO SHARE'

A mixed selection of nibbles can also be served as a sharing platter

ANTIPASTO AMICI

Authentic Italian cured meats, assorted Italian cheeses, ricotta stuffed peppers, marinated vegetables, artichokes, onions served with mozzarella bread bites

~ Small 10.50 (serves 1-2) or Large 19.90 (serves 2-4) ~

V BRUSCHETTA CLASSICA

Toasted garlic ciabatta with diced tomatoes, red onions & drizzled with pesto – 5.75

~ Add Melted Mozzarella + 50p ~

CALAMARI FRITTI

Served with salad, lemon and a garlic mayonnaise – 5.80 or 9.70

~ Choose Small or Large ~

V FOCACCINA

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

~

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 ~

V PANE DELLA CASA CON SALSE

Freshly sliced Italian ciabatta served with our trio of Italian dips, Pesto, extra virgin olive oil with balsamic vinegar and our chilli salsa – 4.50

~ Add real butter for +30p / Add our mixed marinated olives + 2.80

(Please ask if you would prefer your bread to be served warm) ~

V PANE DELLA CASA AL CARTOCCIO

Foil wrapped whole Italian ciabatta infused with rosemary, sea salt, garlic butter and extra virgin olive oil – 3.80

~ Perfect with our Antipasto! ~

Please tell us in advance of any food allergy, intolerance or sensitivity you may have. Some of our ingredients & condiments may be omitted from the dish description so always check with us before placing your order. Thank you.

Our menu prices are inclusive of VAT.

Service is optional, all gratuities received either by cash or by card, are proudly distributed amongst our staff members.

ANTIPASTI '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) ~

CAPELANTE AMICI

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

❖ CROSTINI CON PORCINI

Toasted ciabatta with porcini & wild mushrooms, wilted spinach and cream cheese – 5.80

CROCCHETTINE DI PATATE

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

❖ FORMAGGIO DI CAPRA

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

GAMBERONI ALLA GRIGLIA

Whole large King prawns, pan-fried infused with saffron, garlic and butter
served with fresh spinach, Parmesan shavings and balsamic reduction
~ Small 9.95 or Large 19.90 ~

🔪 GAMBERONI IMPERALI

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

INSALATA DI MELONE

Melon salad with Parma ham, mozzarella, cherry tomatoes,
black olives and rocket with house dressing – 5.85

INVOLTINI DI ASPARAGI ALLA GRIGLIA

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

We are very proud to instigate change by frequently changing our menus. We like to introduce seasonal and local ingredients when possible. More importantly we love to acknowledge our customer's feedback and trends.

PRIMI CLASSICI 'CLASSIC PASTA'

Just ask a member of staff for more information on 'Gluten Free' dishes

BUCATINI ALL'AMATRICIANA

'Thick tubed' spaghetti in a spicy tomato & garlic sauce
with pancetta, onions and Pecorino cheese – 8.70

FUSILLI ALLA BOLOGNESE

Pasta 'twists' with our 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 ~

FARFALLE CON SALMONE

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

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

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) ~

SPAGHETTI CON VONGOLE

Spaghetti with palourde clams, tomatoes, served in a spicy garlic and butter sauce – 12.30

TAGLIATELLE ALLA CARBONARA

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

* We can offer a range of gluten-free pasta and tailor the dish to suit you.

* Smaller or larger portions of pasta available at request.

Just ask a member of staff for more details

PRIMI SPECIALI 'SPECIALITY PASTA & RISOTTO'

The chef suggests trying your dish before adding any additional seasoning

RAVIOLI AL PESCE SPADA

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

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

SPAGHETTI CON GAMBERONI

Shelled King prawns with courgettes, cherry tomatoes in a saffron
chilli cream tossed with spaghetti – 13.70

SPAGHETTI AL CARTOCCIO

Foil wrapped seafood spaghetti with garlic, fresh herbs, chilli and cherry tomatoes – 14.95

TAGLIATELLE CON CAPESANTE

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

TAGLIATELLE CON POLLO

Pasta 'ribbons' with chicken, mushrooms and spinach
in a dolcelatte blue cheese, garlic and chilli sauce – 12.90

TORTELLONI AMICI

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

Just ask if you would like ingredients* swapped, removed or added when placing your order

* Some ingredients may be charged as a supplement.

SECONDI 'MAIN COURSES'

Please be patient - our chefs will only send your food once they are happy

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

ANATRA ALL' ARANCIA

Pan seared duck breast served pink with a fresh orange jus, wilted spinach and roasted new potatoes infused with thyme – 18.25

BISTECCA ALLA GRIGLIA

Fillet steak (8oz matured) infused with a garlic, butter and herb glaze with roasted cherry tomatoes and a rocket and lemon salad (our steaks are served medium rare) – 24.95
~ Alternatively choose between complimentary Salad, Fries or Sautéed New Potatoes
* Wild Mushroom Sauce * Blue Cheese Sauce * Peppercorn Sauce (£2 each) ~

BRANZINO AL FORNO

Filleted sea-bass (large) stacked 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

POLLO IMPANATA

Stuffed and breaded chicken breast with roasted ham & melted mozzarella, on a bed of fresh rocket, served with truffle infused porcini mushroom sauce and sautéed new potatoes – 15.80

SALMONE CON CREMA DI SPINACI

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

Once you have placed your order, be patient, relax & enjoy the evening.
The food is only served once the chefs are happy.

STONE BAKED PIZZA (100% HOME-MADE)

Just ask if you would prefer.....Medium 10" / Large 14"

BORGIO ROMANO

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

CALZONE DELLA CASA

Folded margherita filled 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

FUNGI, 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 PIZZA & BASE
MEDIUM 10" / LARGE 14"**

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

EXTRA TOPPINGS 0.65 / 0.95

Anchovies, Chillies (Fresh or Dry), Mushrooms, Onions, Garlic, Mozzarella (grated),
Nduja Calabrian Sausage Paste, Parmesan (grated), Peppers, Pesto, Pineapple (chunks),
Pork Belly (Diced), Rocket, Spinach, Sweetcorn, Tomatoes (Sliced)

EXTRA TOPPINGS 1.25 / 1.75

Aubergines, Courgettes, Chicken, Dolce latte, Fontina, Goat's Cheese, Mozzarella (fresh),
Ham, Olives (Black/Green/Mixed), Parmesan (shavings), Pepperoni, Pancetta (sliced),
Ricotta Cheese, Sun-Dried Tomatoes, Sweet Chilli Salsa, Truffle Oil

EXTRA TOPPINGS 1.95 / 2.70

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

 Love our Pizza? Take a photo, describe and post onto our 'Amici Restaurant, Spalding' Facebook page, share amongst your friends and receive 10% off your cost price.

**CONTORNI
'SIDE DISHES'**

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

CHILDREN'S MENU

Choose any children's drink, starter, main course and dessert ...8.95 Per Child

Children's Starters

❖ **GARLIC BREAD & HERBS**

❖ **GARLIC BREAD & CHEESE**

❖ **ITALIAN CIABATTA &
BUTTER**

❖ **MIXED MARINATED
OLIVES**

Children's Main Courses

CROCCHETTE DI PATATE

Potato croquettes with ham & peas
served with salad and fries

PIZZA

Choose any two toppings:
Ham, pepperoni, sweetcorn, pineapple,
chicken, mushrooms or olives

COTOLETTA

Italian breaded chicken goujons
served with salad and fries

PASTA

Choose Spaghetti or Rigatoni:
Bolognese sauce, Tomato Sauce,
Cheese Sauce or Butter Sauce

Children's Desserts

**CHOOSE EITHER ICE CREAM OR A SUNDAE
VANILLA, CHOCOLATE, STRAWBERRY OR BANANA
OR WARM CHOCOLATE BROWNIE WITH CREAM**