
AMICI TRATTORIA

A M I C I

ANTIPASTI AND SALADS

Marinated olives	12
Sweet peppers and eggplant (v, gf, df)	
San Daniele prosciutto	26
Aged 18-months (gf, df)	
Australian artisan	39
Salumi and prosciutto board (gf, df)	
Chilled seafood salad	23
Crunchy vegetables, basil, lemon dressing (gf, df)	
Porcini mushroom and pecorino arancini	16
3 pieces (v)	
Crispy calamari fritti	22
Chilli salt, lemon aioli	
Caprese salad	21
Organic heirloom tomato, buffalo mozzarella, sweet basil (v, gf)	
Slow-roasted beetroot salad	19
Shaved fennel, orange, walnut (v, gf, df)	
Tomato bruschetta	15
Garlic and basil (v, df)	

A M I C I

H A N D - R O L L E D P I Z Z A

Margherita Tomato, mozzarella, basil (v)	22
Vegetariana Zucchini, radicchio, bell peppers, oregano, mozzarella (v)	24
Diavola Tomato, spicy salame and nduja, mozzarella	26
Genovese Pesto base, prawn, mozzarella	27
Salsiccia Italian sausage, broccoli, mozzarella	24
Quattro formaggi gorgonzola, mozzarella, parmesan, taleggio (v)	24
Verace San Daniele, buffalo mozzarella, rocket salad	26
Frutti di mare Prawn, calamari, octopus, cherry tomato	28

Gluten-free pizza dough and dairy-free cheese options available.



TRATTORIA

PASTA

Amici spaghetti al pomodoro Classic Italian tomato sauce, basil, parmesan cheese (v)	32
Spaghetti all' Amatriciana bacon, red onion and tomato sauce	36
Housemade pumpkin gnocchi Brown butter, sage, scamorza smoked mozzarella (v)	36
Ravioli cacio e pepe Black pepper, pecorino romano, Australian black truffle (v)	36
Casarecce al pesto Classic basil pesto, potatoes, green beans, pecorino romano (v)	32
Tagliatelle with Moreton Bay bug tails Lemon, chilli, shaved bottarga	46
Pappardelle alla Bolognese 6-hour braised pork and veal ragu, parmesan	38

Gluten-free pasta options available.

A M I C I

SECONDI

Crumed pork loin Milanese Puttanesca sauce (df)	39
Seared yellowfin tuna steak Lemon-capers sauce (gf)	43
Grilled Australian lamb cutlets Herbs marinade, red wine sauce (gf)	46
Grilled Angus rib eye 350 grams with green peppercon sauce (gf)	52
Mixed seafood grill, Mediterranean-style Tuna, prawn, bug tail, calamari (gf)	49



TRATTORIA

CONTORNI

Mesclun greens salad Tomato, shaved parmesan (v, gf)	13
Crushed baby potatoes Roasted garlic, rosemary, sea salt (v, gf, df)	12
Sautéed field mushrooms Garlic and parsley (v, gf, df)	14
Grilled green asparagus Macadamia nuts (v, gf, df)	13

AMICI

DOLCI

Amici tiramisù	35
Espresso, savoiardi, mascarpone, Daintree dark chocolate, for two to three to share	
Coppa amarena	16
Pistachio ice cream, amarena cherries, whipped cream, pistachio crumbs	
Artisan Italian-style cheese board	38
Selection of three cheeses (50 grams each), condiments and crisps	
Ice cream or sorbet	8/per scoop
Please ask you sever for available flavours (v, gf)	



A M I C I

B I M B I

Pasta alla Bolognese	19
Short pasta shapes, 6-hours simmered Bolognese sauce	
Pasta al pomodoro	19
Short pasta shapes, housemade tomato sauce, parmesan cheese (v)	
Creamy ham and cheese pasta	19
Cruncy parmesan crumbs	
Crunchy chicken fingers	19
With a side of chips or small salad	
Sauteed seasonal vegetables	12
Hot potato chips	12
Bimbi pizza	19
Tomato and cheese (v), or pepperoni	

Gluten-free pasta and pizza, and dairy-free cheese options available.

A M I C I

B I M B I D O L C I

Nutella pizza

Strawberries, white chocolate,
vanilla ice cream (v)

19

Kids ice cream sundae (v, gf)

12

Seasonal fruit cup (v, gf, df)

12



A M I C I

C O C K T A I L S

H O U S E

posa posa 17
Sailor Jerry, Regal Rogue 'Bold Red' Vermouth,
lime, orange bitters and ginger beer

El Positano 25
Olmecca Altos, Triple Sec, orange, lime,
Agave syrup and floater of Chambord

Negroni D' Barile 28
Chardonnay Barrel Aged Four Pillars Gin,
Campari and vermouth

Verano Americano 21
Limoncello, Regal Rogue 'Bold Red' Vermouth,
falernum and Berry Bitz Kombucha

T R A D I T I O N A L

Mojito 20
Mt Gay, fresh lime, mint and soda

Old Fashion 22
Makers, bitters

A M I C I

A P E R I T I V O / D I G E S T I V O

Aperol Spritz Aperol, Prosecco and soda	18
God Father Amaretto Disaronno and scotch whiskey	23
Mediterranean & Co. Campari, Orange Colombo, Agave, basil, Averna and Fever Tree Mediterranean Tonic	25
Viva la Limonata! Lillet, Gin and Prosecco	24



TRATTORIA

BEER / CIDER

BEER

Burleigh 28 14
Pale Ale

Peroni 12
Lager

Birra Moretti 12.5
Lager

Stella Artois 12
Pilsner

Estrella Damm 14
Lager

Wild Yak 11
Pacific Ale

Peroni Leggera 11
Mid strength

CIDER

Bulmers Original 12

Bulmers Pear 12



A M I C I

SPARKLING / CHAMPAGNE

Riva dei Frati Prosecco di Treviso, Frizzante 70
Veneto, Italy

Dal Zotto Pucino Col Fondo Prosecco Sparkling 18 / 85
King Valley, Australia

Cloudy Bay Pelorus Brut 95
Marlborough, New Zealand

Veuve Clicquot Brut 35 / 175
Champagne, France

Krug Brut 500
Champagne, France



TRATTORIA

WHITE / ROSÉ

WHITE

Planeta La Segreta Bianco 16 / 78
Sicily, Italy

Oakridge Over the Shoulder Pinot Grigio 14 / 70
Victoria, Australia

Craggy Range Te Muna Road Sauvignon Blanc 17 / 85
Martinborough, New Zealand

Cantine Pra Soave Classico 'Otto' DOC 84
Veneto, Italy

Pikes 'Traditionale' Riesling 78
South Australia

Bimbadgen Hunter Valley Semillon 14 / 65
Hunter Valley, New South Wales

Snake + Herring Tough Love Chardonnay 15 / 75
Margaret River, Western Australia

Petaluma White Label Chardonnay 65
Adelaide Hills, South Australia

ROSÉ

Dominique Portet Fontaine Rosé 16 / 75
Yarra Valley, Australia

A M I C I

R E D

Antinori Chianti Classico Peppoli Tuscany, Italy	19 / 92
Ministry of Clouds Tempranillo – Grenache McLaren Vale, Australia	85
La Línea Mencia Adelaide Hills, Australia	90
Pikes Luccio Sangiovese Clare Valley, Australia	70
Coates Touriga Nacional Langhorne Creek, Australia	100
Gaja Barolo Dagromis Piedmont, Italy	280
Allegrini Corte Giara Bardolino Veneto, Italy	15 / 55
Planeta La Segreta Sicilia Rosso Sicily, Italy	90
Seghesio Family Vineyards Zinfandel Sonoma County, USA	125
Craggy Range Te Muna Road Vineyard Pinot Noir Martinborough, New Zealand	18 / 88
Bimbadgen Hunter Valley, Shiraz Viognier Hunter Valley, New South Wales	14 / 65
Coriole Sangiovese McLaren Vale, Australia	17 / 80



TRATTORIA

NON-ALCOHOLIC

MOCKTAILS

Organika 10
Berry Bitz Kombucha, basil, lemon and falernum

Hayman Rx 10
Coconut cream, mint,
lemon/lime juice and soda

Guava Mule 10
Guava, muddled strawberries and lemon juice

Nona's Soda 10
Bundaberg cream soda with fairy floss

Recalibrate 10
Mango, peach, kiwi, lime and apple

CANS & BOTTLES

Soft Drink 5
Coca Cola, Coke No Sugar, Diet Coke, Sprite, Lift

Cascade Mixers 5
Soda, Tonic, Dry Ginger Ale

Pressed Juice 10
Apple, nectarine, coconut, pineapple
Watermelon, apple, mint
Mango, peach, kiwi, lime, apple

Bundaberg 8.5
Ginger Beer, Guava, Creaming Soda

Santa Vittoria 5
Chinotto, Limonata, Aranciana

A M I C I

CELLARS LIST

R E D

Rocca delle Macie Chianti Classico 2012 95
Chianti, Italy

Sassicaia Tenuta San Guido Bolgheri 2013 550
Tuscany, Italy

Tenuta San Guido Guidalberto 2014 210
Tuscany, Italy

Prunotto Barbera d'Alba 2014 76
Piedmont, Italy

Poggio Anima Montepulciano d'Abruzzo 2014 72
Abruzzo, Italy

Poggio Al Tesoro Mediterra 2011 92
Tuscany, Italy

Prunotto Barbera d'Alba 2014 76
Piedmont, Italy

Vigna Bottin Sangiovese 2013 92
Tuscany, Italy

W H I T E

Antinori Castello della Sala Cervaro 2013 295
Umbria, Italy

Gaja Rossj Bass Langhe 2012 108
McLaren Vale, Australia
