

## ANTIPASTI 35

- Fried calamari (MO|G|C|E)  
semolina coated calamari with marinara sauce
- Bresaola carpaccio (D)  
thin sliced cured beef, arugula and shaved parmesan
- Eggplant parmigiana (D|C|V)  
layers of eggplant, mozzarella and tomato sauce
- Eggplant alfredo (V|C) V P G  
oven layered grilled eggplant with tomato sauce
- Bruschetta (D|V|G)  
tomato and basil topped with stracciatella on crostini
- Caprese di burrata (D|V|G|M|S)  
marinated tomatoes and stracciatella

## PASTE 65

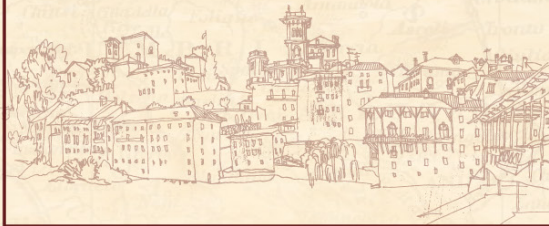
- Spaghetti vongole (D|G|MO|A)  
spaghetti with clams in white wine sauce
- Ravioli spinach and ricotta (D|G|E)  
stuffed pasta in asparagus sauce
- Classic risotto (D|V)  
arborio rice in mixed wild mushrooms
- Lasagna bolognese (D|G|E|C)  
baked layers of pasta with bolognese ragout
- Tagliatelles pesto, roasted pine nuts (D|G|E|N)  
tagliatelle pesto with basil

## BEST MATCH WITH

	by glass	by bottle
Limoncello (30 ML)	32	
Aperol spritz	40	
Campari	32	
Prosecco	40	180
Basil infused mojito	40	

## PIZZA 65

- Classic margherita (D|G|V)  
tomato, mozzarella and basil
- Pizza salame piccante (D|G)  
tomato, mozzarella and spicy beef salami
- Carbonara (D|G|E|S)  
mozzarella, beef bacon, eggs and pecorino
- Marinara and burrata (D|G|V|N)  
spicy tomato, fresh stracciatella and pesto
- Quattro formaggi (D|G|V)  
mozzarella, gorgonzola, fontina and pecorino



## SECONDI 75

- Branzino "acquapazza" (F|D|C)  
seabass with cherry tomato, olive and capers napolitan style
- Ossobuco e polenta (C|D|G)  
slowly braised veal shanks with crispy polenta
- Corn fed baby chicken (D|C|G|S)  
Pan seared half chicken with marinated zucchini, celeriac puree and jus

## DOLCI 30

- Tiramisu (D|G|E)  
coffee flavored lady fingers and mascarpone
- Chocolate fondant (D|E|G)  
melting dark chocolate cake with vanilla ice cream
- Panna cotta (D)  
thickened cooked cream and mixed berry sauce
- Fresh fruit platter

## AMICI SIGNATURE MOCKTAILS 35

- Liberazione  
Signature mocktail infused with fresh ginger, apples, honey and topped up with ginger ale
- Amici float  
Berry sorbet, lemon juice, mint, basil and soda
- Pina jalapeno margarita  
Pineapple, simple syrup, lemon juice and fresh jalapeno

## VINO

	by glass	by bottle
Emotivo White Blend, Italy	44	190
Cantina di Custoza Pinot Grigio, Italy		210
Emotivo Nero d'Avola, Syrah, Italy	44	190
Ruffino Chianti DOCG Sangiovese, Italy		225

## BIRRA

Birra Moretti	40
Corona	44
Budweiser	40
Heineken	40

## SOFT

Sparkling water	
0.5 ltr	20
1 ltr	32
Still water	
330 ml	15
750 ml	20
Pepsi/ Diet pepsi/	16
7 up soda/ Ginger ale	
Fresh fruit juices	25

P: Peanut / N: Tree Nut / G: Gluten / CR: Crustacean / MO: Mollusks / L: Lupine / SS: Sesame Seed F: Fish / E: Egg / S: Soybeans / D: Dairy / C: Celery / M: Mustard / SO: Sulphites / A: Alcohol  
V: Vegetarian / V P: Vegan / G: Gluten-Free

Here, our food has a local accent. We favor local produce, our Tomato, Cucumber, Capsicum, Coriander, Parsley, Turnips, Eggplant, Marrow, Labneh and Dates are all locally grown and produced  
In line with our Sustainability commitment, we do not serve endangered fish.

All prices are in AED and include 5% VAT, 7% Dubai Municipality Fee and 10% Service Charge

