

AMICI DI TONI

Pane – Bread

Pane Al Aglio or Herbe' (2 slices) (V) \$5

Fresh Bread Buttered with Garlic or Herbs

Zuppa Con Pane (prepared for 2) (V) \$8

Fresh Bread served with a preparation of X-Virgin Olive Oil with Reduced Aged Balsamic Vinegar

Bruschetta Del Giorno (2 slices) (V) \$9

Toasted bread topped with fresh tomato, virgin olive oil, garlic, fresh basil & oregano

Warm Olives (Prepared for 2)(V) \$11

Olives tossed in olive oil, garlic, touch chilli, basil, and sea salt served with fresh bread.

Contorni - Sides

Insalata Amici (V) \$17

Mixed lettuce topped with tomato, cucumber, Spanish onion, bocconcini cheese, olives, Avocado & finished with a basil vinaigrette

Pomodoro Caprese (V) \$18

Fresh sliced tomato layered with bocconcini cheese, sprinkled with fresh basil, and lightly drizzled with X-Virgin Olive oil and a touch of Balsamic vinegar

Bowl Fries(V) \$9

Side of Seasonal Vegetables (V) \$10

Roasted Potatoes infused with rosemary and sea salt(V) \$10

Menu Per I Bambini – Children's Menu

Veal or Chicken Schnitzel with Fries \$19

Calamari served with Fries \$17

Linguine Bolognese \$17

Antipasti – Entrées

Funghi Ripieni (V) \$19

Fresh Mushrooms filled with a vegetable mixture oven baked & served with Worcestershire & white wine reduction

Fegato Piemontese \$19

Pan seared chicken livers with bacon, mushroom, cooked in herbe whisky & cream served with rice

Calamari Fritti \$21

Fresh calamari, lightly dusted with salt and pepper flour, shallow fried and served with Tartare sauce

Spizzica Piatto (Minimum 2 person) \$23pp

A mixed combination of stuffed mushroom, salt & peppered calamari, Hervey Bay king prawn, fresh natural rock oyster & bruschetta served with lemon and tatar sauce

Gamberoni Leggermente Condito \$28

Fresh Hervey Bay king prawns pan-seared with garlic, chili, white wine & fresh herbs

Carpaccio Del Giorno \$MP

Carpaccio of the day - Please ask your section waiter

**Pickup Takeaway/Delivery
Available – Menu Available
Online @**

www.amiciditoni.com.au

ORDER ONLINE

WE ARE FULLY LICENSED VENUE

AMICI DI TONI

Primi Piatti - Pastas & Risotto

Linguine Bolognese **\$22/\$28**
A traditional rich meat sauce typical of the city of Bologna - north of Italy

Linguine Grana (V) **\$22/\$28**
Linguine tossed with olives, baby spinach, sun-dried tomatoes, capers and mixture of roasted breadcrumbs, rosemary and parmesan finished with a drizzle of olive oil
[A Roman Classic]

Penne Alla Genovese **\$23/\$28**
Penne tossed with chicken, bacon, sundried tomato, baby spinach with garlic, olive oil & fresh tomato, cream sauce

Cannelloni **\$25/\$30**
Homemade savory crepes filled with a mixture of veal, chicken, baby spinach and fresh herbs oven baked with béchamel, fresh tomato concasse and sprinkling of Parmesan cheese

Ravioloni Amici **\$28/\$34**
Homemade pillows of large ravioli filled with a Barra, crab, & prawn mousse, served with a tomato, basil, and touch of cream sauce

Linguine Alla Chef **\$29/\$36**
Linguine tossed with Hervey Bay King Prawns, Queensland scallops, baby spinach, roasted garlic, chili, fresh tomato, white wine & X-Virgin Olive oil

Linguine Con Pesce **\$28/\$35**
Linguine with fresh barramundi fish cooked in olive oil, garlic, chili, fresh tomato & white wine

Risotto al Momento **\$POA**
Italian Arborio rice prepared traditionally with chef's creation of the day

Secondi Piatti – Main Course

Pesce Del Giorno **\$MP**
Fish of the day – Please ask the wait person

Scaloppine Torinese **\$36**
Veal escalopes pan fried with mushrooms, bacon and herbs served with a creamy vermouth sauce

Pollo D'Marco **\$34**
Oven baked rosemary scented breast of chicken with a classic peppercorn mushroom sauce flamed with brandy cream

Scaloppine 'mont' e' Mare **\$42**
Veal escalopes with prawns, scallops finished with a sweet sherry sauce

Filletto Con Pepe' **\$42**
Beef eye fillet grass fed served with baby green pepper corns & cream sauce

Filletto Fiorentina **\$42**
Beef eye fillet grass fed with abbondante di seared onion, mushrooms, bacon & a drizzle of red wine jus

Scampi Alla Griglia **\$MP**
Western Australian Scampi lightly pan seared and drizzled with a lemon, butter, and garlic sauce

(All Main Courses are served with roasted potatoes and Seasonal Vegetables)

FRESH DAILY SPECIALS
PLEASE ASK WAITER STAFF

Pesto – Puttanesca – Boscaiola – Carbonara – Amatriciana – Marinara
These classic sauces are available with linguine or penne. (Ingredients permitting)