

# Amici di Toni

## Ristorante

### Pane – Bread

<b>Pane Al Aglio (2 slices) (V)</b>	<b>\$6</b>
Fresh Bread Buttered with Garlic	
<b>Zuppa Con Pane (prepared for 2) (V)</b>	<b>\$11</b>
Fresh Bread served with X-Virgin Olive Oil with Reduced Aged Balsamic Vinegar	
<b>Bruschetta Del Giorno (2 slices) (V)</b>	<b>\$12</b>
Toasted bread topped with fresh tomato, virgin olive oil, garlic, fresh basil & oregano.	
<b>Warm Olives (Prepared for 2) (V)</b>	<b>\$13</b>
Olives tossed in olive oil, garlic, touch chili, basil, and sea salt served with fresh bread.	

### Antipasti – Entrées

<b>Oysters – Sydney Rock</b>	½ Doz - MP   Doz - MP
Fresh chuckled Sydney rock oysters (natural / Kilpatrick)	
<b>Funghi Ripieni (V)</b>	<b>\$22</b>
Fresh Mushrooms filled with a vegetable mixture oven baked & served with Worcestershire & white wine reduction	
<b>Fegato Piemontese (Livers)</b>	<b>\$22</b>
Pan seared chicken livers with bacon, mushroom, cooked in herbe whisky & cream served with rice	
<b>Calamari Fritti</b>	<b>\$23</b>
Fresh calamari, lightly dusted with salt and pepper flour, shallowly fried and served with Tartare sauce	
<b>Spizzica Piatto (Minimum 2 person)</b>	<b>\$26pp</b>
A mixed combination of stuffed mushroom, salt & peppered calamari, Hervey Bay king prawn, fresh natural rock oyster & bruschetta served with lemon and tatar sauce	
<b>Gamberoni Leggermente Conditto</b>	<b>\$32</b>
Fresh 4 large Hervey Bay King prawns pan-seared with garlic, touch chili, white wine & fresh herbs	
<b>Carpaccio Del Giorno</b>	<b>\$MP</b>
Carpaccio of the day - Please ask your section waiter	

### Menu Per I Bambini Children's Menu

<b>Veal or Chicken Schnitzel with Fries</b>	<b>\$20</b>
<b>Calamari served with Fries</b>	<b>\$20</b>
<b>Linguine Bolognese</b>	<b>\$20</b>
<b>Bowl Fries(V)</b>	<b>\$12</b>

### Contorni - Sides

<b>Insalata Amici (V)</b>	<b>\$20</b>
Mixed lettuce topped with tomato, cucumber, Spanish onion, bocconcini cheese, olives, & finished with a basil vinaigrette.	
<b>Pomodoro Caprese (V)</b>	<b>\$22</b>
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.	
<b>Bowl Fries(V)</b>	<b>\$12</b>
<b>Side of Seasonal Vegetables (V)</b>	<b>\$12</b>
<b>Roasted Potatoes infused with rosemary and sea salt (V)</b>	<b>\$12</b>

## Primi Piatti - Pastas & Risotto

<b>Linguine Bolognese</b> A traditional rich meat sauce typical of the city of Bologna - north of Italy	<b>\$24   \$30</b>
<b>Linguine Grana (V)</b> 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 <b>[A Roman Classic]</b>	<b>\$24   \$30</b>
<b>Penne Alla Genovese</b> Penne tossed with chicken, bacon, sundried tomato, baby spinach with garlic, olive oil & fresh tomato, cream sauce	<b>\$24   \$30</b>
<b>Cannelloni</b> 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	<b>\$27   \$34</b>
<b>Ravioloni Amici</b> Homemade pillows of large ravioli filled with Barra, crab, & prawn mousse, served with tomato, basil, and touch of napoli cream sauce - <b>A House Specialty!</b>	<b>\$28   \$35</b>
<b>Linguine Alla Chef</b> Linguine tossed with Hervey Bay King Prawns, Queensland scallops, baby spinach, roasted garlic, chili, fresh tomato, white wine & X-Virgin Olive oil	<b>\$29   \$37</b>
<b>Linguine Con Pesce</b> Linguine with fresh barramundi fish cooked in x-virgin olive oil, garlic, chili, basil, fresh tomato & white wine	<b>\$29   \$37</b>
<b>Risotto al Momento</b> Italian Arborio rice prepared traditionally with chef's creation of the day. <b>(Prawns / Vegetarian / Chicken &amp; Mushroom / Marinara)</b>	<b>\$POA</b>

## Secondi Piatti – Main Course

<b>Barramundi - Grilled / Lemon Butter Sauce</b> Ocean caught Herbert Valley Bay barramundi fillet baked in citrus fresh lemon thyme and white wine sauce	<b>\$MP</b>
<b>Scaloppine Torinese</b> Veal escalopes pan fried with mushrooms, bacon and herbs served with a creamy vermouth sauce	<b>\$39</b>
<b>Scaloppine Funghi</b> Veal escalopes pan fried with mushrooms, herbs served with a creamy vermouth sauce	<b>\$39</b>
<b>Pollo D'Marco</b> Oven baked rosemary scented breast of chicken with a classic peppercorn mushroom sauce flamed with brandy cream sauce	<b>\$36</b>
<b>Scaloppine 'Mont' e' Mare</b> Veal escalopes with prawns, scallops, sundried tomatoes, baby spinach finished with sweet sherry sauce	<b>\$44</b>
<b>Filletto Con Pepe'</b> Beef eye fillet grass fed served with baby green pepper corn & cream sauce	<b>\$49</b>
<b>Filletto Fiorentina</b> Beef eye fillet grass fed with abbondante di seared onion, mushrooms, bacon & a drizzle of red wine jus	<b>\$49</b>
<b>Scampi Alla Griglia</b> Western Australian Scampi lightly pan seared and drizzled with a lemon, butter, and garlic sauce <b>(All Main Courses are served with roasted potatoes and Seasonal Vegetables)</b>	<b>\$MP</b>

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

**WE ARE FULLY LICENSED VENUE**