

Amici di Toni

Ristorante

Pane – Bread

Pane Al Aglio (2 slices) (V)	\$5
Fresh Bread Buttered with Garlic	
Zuppa Con Pane (prepared for 2) (V)	\$9
Fresh Bread served with X-Virgin Olive Oil with Reduced Aged Balsamic Vinegar	
Bruschetta Del Giorno (2 slices) (V)	\$10
Toasted bread topped with fresh tomato, virgin olive oil, garlic, fresh basil & oregano	
Warm Olives (Prepared for 2) (V)	\$13
Olives tossed in olive oil, garlic, touch chili, basil, and sea salt served with fresh bread.	

Antipasti – Entrées

Oysters – Sydney Rock	½ Doz - MP Doz - MP
Fresh chuckled Sydney rock oysters (natural / Kilpatrick)	
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)	\$24pp
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 Conditto	\$29
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	

Menu Per I Bambini Children's Menu

Veal or Chicken Schnitzel with Fries	\$20
Calamari served with Fries	\$20
Linguine Bolognese	\$20

Contorni - Sides

Insalata Amici (V)	\$19
Mixed lettuce topped with tomato, cucumber, Spanish onion, bocconcini cheese, olives, Avocado & finished with a basil vinaigrette	
Pomodoro Caprese (V)	\$20
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)	\$10
Side of Seasonal Vegetables (V)	\$10
Roasted Potatoes infused with rosemary and sea salt (V)	\$10

Primi Piatti - Pastas & Risotto

Linguine Bolognese	\$24 \$28
A traditional rich meat sauce typical of the city of Bologna - north of Italy	
Linguine Grana (V)	\$24 \$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	\$24 \$29
Penne tossed with chicken, bacon, sundried tomato, baby spinach with garlic, olive oil & fresh tomato, cream sauce	
Cannelloni	\$26 \$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, basil, fresh tomato & white wine	
Risotto al Momento	\$POA
Italian Arborio rice prepared traditionally with chef's creation of the day. (Prawns / Vegetarian / Chicken & Mushroom / Marinara)	

Secondi Piatti – Main Course

Barramundi - Grilled / Lemon Butter Sauce	\$MP
Ocean caught Herbert Valley Bay barramundi fillet baked in citrus fresh lemon thyme and white wine sauce	
Scaloppine Torinese	\$38
Veal escalopes pan fried with mushrooms, bacon and herbs served with a creamy vermouth sauce	
Scaloppine Funghi	\$38
Veal escalopes pan fried with mushrooms, herbs served with a creamy vermouth sauce	
Pollo D'Marco	\$36
Oven baked rosemary scented breast of chicken with a classic peppercorn mushroom sauce flamed with brandy cream sauce	
Scaloppine 'Mont' e' Mare	\$44
Veal escalopes with prawns, scallops, sundried tomatoes, baby spinach finished with a sweet sherry sauce	
Filletto Con Pepe'	\$48
Beef eye fillet grass fed served with baby green pepper corns & cream sauce	
Filletto Fiorentina	\$48
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)	

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

WE ARE FULLY LICENSED VENUE, NO BYO