

Your hosts Michael Cardamone, Joe Musso & Vince Alfonso  
Welcome you to

# Amiconi

“Once upon a time, a family set up a place for people from all walks of life to eat like they were at home, without pomp and ceremony.

Now 57 years on, the place still remains the same. With the sons and daughters of the past filling the chairs with laughter and cheer and of course, buon appetite.”

LICENSED AND  
BYO WINE ONLY

359 Victoria Street,  
West Melbourne 3003  
Telephone 9328 3710

[www.amiconi.com.au](http://www.amiconi.com.au)



# STARTERS

## BREAD - TO EXCITE THE BUDS

YOUR CHOICE OF GARLIC, HERB OR CHILLI - WHY NOT TRY THEM ALL

PER SERVE 3.50

## CIABATTA ALLA PARMA

LIGHTLY TOASTED AND TOPPED WITH PARMESAN SHAVINGS, OLIVE OIL, BASIL AND PEPPER

4.50

## BRUSCHETTA ALLA SICILIANA

LIGHTLY TOASTED WITH PARMESAN, FRESH TOMATO, OLIVE OIL, BASIL AND PEPPER

4.50

## MINISTRONE

HOMEMADE ITALIAN VEGETABLE SOUP

9.90

# ANTIPASTO DEL GIORNO

A GREAT STARTER FOR TWO - MAGNIFICO!



29.90

# PASTA

## LINGUINI MARINARA

LINGUINI PASTA TOSSED WITH SELECTED SEAFOOD, TOMATO, GARLIC AND FRESH PARSLEY

ENTREE  
25.90

MAIN  
29.90

## LINGUINI CON GAMBERI E PISTACCHIO

LINGUINI PASTA TOSSED WITH TIGER PRAWNS, PISTACHIO, ROCKET, FRESH TOMATO, CHILLI & GARLIC

25.90

29.90

## TAGLIATELLE ALLA CARBONARA

PASTA RIBBONS TOSSED WITH BACON, EGG, CREAM AND CHEESE SAUCE

19.90

25.90

## GNOCCHI ALLA MATTRICIANA

POTATO DUMPLINGS TOSSED WITH BACON, TOMATO, SHALLOT AND MILD CHILLI

19.90

25.90

## TORTELLINI AI FUNGHI

PASTA RINGS FILLED WITH SAVOURY MEAT IN A CREAM, MUSHROOM AND CHEESE SAUCE

19.90

25.90

## ORECCHIETTE ALLA VERDURA

PASTA EARS SERVED WITH TOMATO, BASIL AND A SELECTION OF VEGETABLES

19.90

25.90

## RISOTTO CON SALSICCE

ARBORIO RICE TOSSED WITH FEMALE PORK SAUSAGE, ARTICHOKE, SEMI DRIED TOMATO & SPINACH

19.90

25.90

## RISOTTO CON PESTO & FUNGHI

ARBORIO RICE TOSSED WITH HOMEMADE PESTO, FRESH MUSHROOMS & PARMESAN

19.90

25.90

# PASTA MISTO

SELECTION OF ANY 3 PASTAS ABOVE - SERVING FOR 2!

55.90

# SOMETHING YOU SHOULD TRY!!

	ENTREE	MAIN
<b>GARLIC MUSHROOMS</b> OUR RESTAURANT'S FAMOUS BAKED GARLIC MUSHROOMS	19.90	28.90
<b>MELANZANA ALLA PARMIGIANA</b> EGGPLANT SLICES CRUMBED AND SERVED WITH A TOMATO & PARMESAN SAUCE	19.90	28.90
<b>FEGATINI DI POLLO</b> CHICKEN LIVERS MARINATED IN WINE, SWEET CHILLI AND ONION, GRILLED AND SERVED WITH A BALSAMIC DRESSING ON A HERB CROUTON	19.90	28.90
<b>AMICONI'S CAESAR SALAD</b> OUR SALUTE TO THE EMPEROR WITH COS LETTUCE, SHAVINGS OF PARMESAN, ANCHOVIES, EGG AND BACON. TOPPED WITH OLIVE OIL, CROUTONS AND AGED BALSAMIC VINEGAR	12.90	16.90
<b>ROCKET, PARMESAN &amp; WALNUT SALAD</b>	10.90	12.90
<b>TRADITIONAL ITALIAN SALAD</b>	10.90	12.90

## FROM THE SEAS & RIVERS

<b>CALAMARI FRITTI</b> AMICONI'S FAMOUS DEEP FRIED CALAMARI RINGS	19.90	33.90
<b>CALAMARI AI FERRI</b> CALAMARI MARINATED IN OLIVE OIL, CHILLI AND BASIL, GRILLED WITH ONION AND A SPLASH OF BALSAMIC VINEGAR	19.90	33.90
<b>MUSSELS ALLA PESCATORE</b> TOSSED IN WINE, TOMATO, GARLIC, SHALLOTS AND BASIL	19.90	33.90
<b>FISH OF THE DAY</b>	REFER TO MENU OF THE DAY	

ALL OUR MAIN COURSES INCLUDE SEASONAL VEGETABLES



# STEAKS

## RIB EYE STEAK

100 Day grain fed. Aged 300gm

38.90

## RIB EYE STEAK WITH PEPPER

Served with pepper sauce

39.90

## RIB EYE STEAK WITH MUSHROOM

Served with mushroom sauce

39.90

## RIB EYE STEAK WITH GARLIC & BASIL

Served with garlic and basil sauce

39.90

# VEAL FILLETS

## SCALOPPINE AL LIMONE

In a light lemon and parsley sauce

34.90

## SCALOPPINE AI FUNGHI

In a mushroom, cream and wine sauce

34.90

## VITELLO ALLA PARMIGIANA

Crumbed & topped with a tomato, mozzarella and basil sauce

34.90

## SCALOPPINE ALLA ARRABBIATA

Sautéed in brandy, topped with mild chilli, shallots, cheese & napoli sauce

34.90

# CHICKEN FILLETS

## POLLO ALLA CALABRESE

Sautéed with wine, tomato, hot salami, mozzarella, basil and olives

ENTREE

MAIN

31.90

## POLLO CON FORMAGGIO

Topped with camembert cheese in wine and shallot sauce

31.90

## POLLO DI MARCO

Chicken fillets marinated in chilli, garlic, ginger, soya, grilled and served with yoghurt sauce

19.90

31.90



ALL OUR MAIN COURSES INCLUDE SEASONAL VEGETABLES

# MICHELANGLO

## AMICONI BANQUET MENU



### BREAD - TO EXCITE THE BUDS

Garlic, chilli and bruschetta breads



### MELANZANA ALLA PARMIGIANA

Eggplant slices crumbed and served with tomato, cheese, garlic and oregano sauce

### GARLIC MUSHROOMS

Our restaurant's famous baked garlic mushrooms



### CALAMARI FRITTI

Amiconi's Famous deep fried calamari rings

### MUSSELLS ALLA PESCATORE

Tossed in wine, tomato, garlic, shallots, basil and mild chilli

### GAMBERI CON AGLIO

Prawns tossed in wine, garlic, mild chilli and a light cream sauce



### GNOCCHI ALLA MATTRICIANA

Potato dumplings tossed with bacon, tomato, shallots and mild chilli

### ORECCHIETTE CON VERDURA

Pasta ears tossed with roasted vegetables, cream and pesto



### POLLO DI MARCO

Chicken pieces marinated in chilli, garlic, ginger, soya and served with yoghurt sauce

### PLATTER OF SELECTED VEGETABLES

To excite the vegetarian in all of us

### VITELLO AL LIMONE

Veal medallions sautéed in a lemon & parsley sauce



### HOMEMADE PROFITEROLES

Filled with patisserie cream and served with ice cream, chocolate and caramel sauce

### SEMI-FREDDO CON AMARETTO

Our home made liquered ice cream dessert served with a berry sauce

### COFFEE OR TEA

**\$69.00 PER PERSON**

# DA VINCI AMICONI BANQUET MENU



## AMICONI BANQUET MENU

### BREAD - TO EXCITE THE BUDS

Garlic, chilli and bruschetta breads



### MELANZANA ALLA PARMIGIANA

Eggplant slices crumbed and served with tomato, cheese, garlic and oregano sauce

### GARLIC MUSHROOMS

Our restaurant's famous baked garlic mushrooms



### CALAMARI FRITTI

Amiconi's Famous deep fried calamari rings

### MUSSELLS ALLA PESCATORE

Tossed in wine, tomato with garlic shallots, basil & mild chilli



### GNOCCHI ALLA MATTRICIANA

Potato dumplings tossed with bacon, tomato, shallots and mild chilli

### ORECCHIETTE CON VERDURA

Pasta ears tossed with roasted vegetables, cream and pesto



### POLLO DI MARCO

Chicken pieces marinated in chilli, garlic, ginger, soya and served with yoghurt sauce

### PLATTER OF SELECTED VEGETABLES

To excite the vegetarian in all of us



### HOMEMADE PROFITEROLES

Filled with patisserie cream and served with ice cream, chocolate and caramel sauce

### COFFEE OR TEA

**\$59.00 PER PERSON**