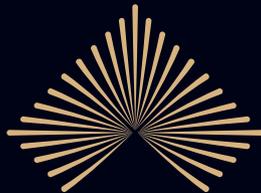
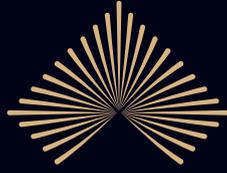




*cooking
in itself
is science.
it's the cook's
job to turn
it into art.*

Gualtiero Marchesi - chef





Welcome to “Amici Miei”

Our customers will find a combination of tradition and innovation within our dishes, created with local and seasonal raw materials by using the most modern food preparation and preservation techniques.

We valorise the freshness of the ingredients by offering a menu that changes throughout the year according to the season.

Our pizza dough is prepared with selected flours from the Marche region.

It leavens for at least 36 hours, which guarantees its high digestibility, and the wood-fired oven makes our pizza even more crunchy. Takeaway pizza is also available.

To match our food, we offer a selection of high-quality wines, which come from all over Italy and beyond...

Enjoy your meal!

SUMMER MENU



CHEF
Raffaele Gonini

Tasting menu

Chicken liver, cracker, salted sandblasted hazelnuts (1,8,12)

Handmade Ascoli style stuffed olives and cremini fritti from the Marche region (1,3,5,6,7,9)

73 °C egg, creamy and crispy asparagus, Parmesan cheese crumble (1,3,7)

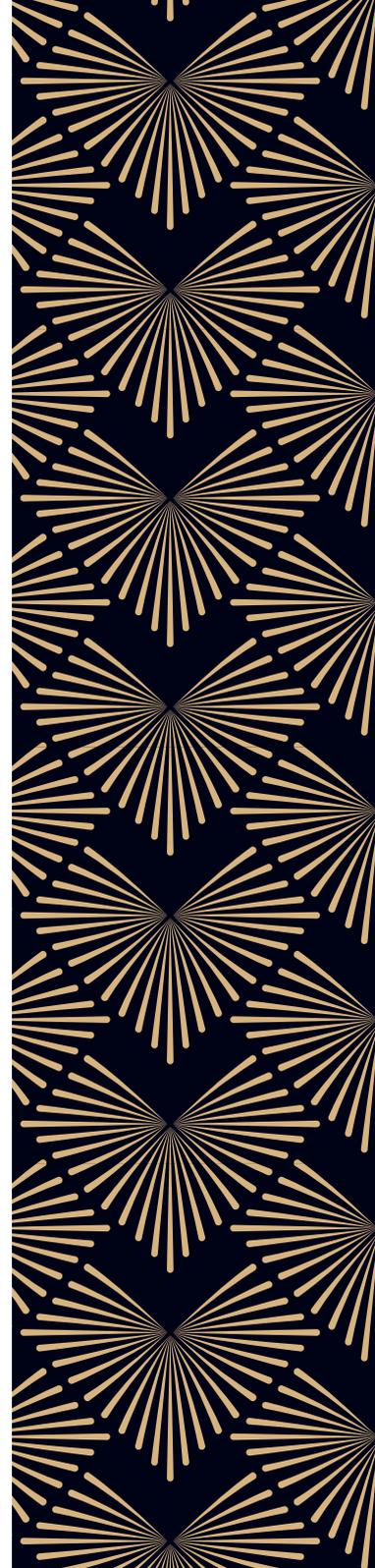
Passatelli of Urbino, ciauscolo, fava beans*, Pecorino cheese (1,3,7)

Pork shoulder, blueberries*, carrots

Rabbit in porchetta, potato confit, crispy pancetta "Luzi"

Strawberry* mousse, milk chocolate ganache, unsweetened cocoa powder (1,7)

€ 45 (cover charge included)



antipasti

Piedmontese beef marinated carpaccio, apricot, rhubarb mousse and citrus € 13 ⁽¹²⁾

Chicken liver, cracker, salted sandblasted hazelnuts € 10 ^(1, 8, 12)

Guinea-fowl, shallots, grapes, Pergola reduction € 12 ⁽¹²⁾

Meagre tartare, black truffle, herb brittle € 14 ^(1, 4, 7)

73 °C egg, creamy and crispy asparagus, Parmesan cheese crumble € 10 ^(1, 3, 7)

Typical products: cold cuts “Luzi”, ciauscolo, cheeses from “Beltrami” cheese factory, Casciotta of Urbino, handmade Ascoli style stuffed olives and cremini fritti from the Marche region, our jams, amarene of Cantiano, honey “Gabannini” and handmade Crescia of Urbino € 20 ^(1, 3, 7, 8, 12)

Seasoned and blue cheeses tasting € 15 ⁽⁷⁾



first course

Our fresh pasta is all handmade and subsequently frozen as quickly as possible to a temperature which does not adversely affect food safety and does not result in a risk to health, as described in the HACCP Plan in accordance with Regulation (EC) No 852/2004 and Regulation (EC) No 853/2004.

Paccheri "Girolomoni", just like an amatriciana € 12 (1,7)

Bottoni filled with buffalo mozzarella, tomato and basil extract € 14 (1,3,7)

Passatelli of Urbino, ciauscolo, fava beans*, Pecorino cheese € 13 (1,3,7)

Striped tortelli, creamed salted codfish*, reduced "salsa pizzaiola"
(tomato sauce with anchovies and oregano) € 15 (1,3,4,7)

Gnocchi with greens, lime, stracciatella € 12 (1,3,7)

classics

Cappelletti in brodo (typical stuffed egg pasta served in broth) € 12 (1,3,7,9)

Tagliatelle ragu € 9 (1,3,9)

Potato gnocchi with tomato sauce and basil € 8 (1,3,9)



second course

Pork shoulder, blueberries*, carrots € 15

Fried lamb chop, seasonal fruit and vegetables € 16 (1)

Tagliata of Piedmontese beef, figs, Casciotta of Urbino € 20 (7)

Rabbit in porchetta, potato confit, crispy pancetta "Luzi" € 16

Octopus*, peas*, roasted cherry tomatoes € 18 (4)

Aubergine babaganoush, robiola, shortcrust pastry, sesame oil € 12 (1,3,7,11)

The classic versions of tagliata are always available

side dishes

Cooked seasonal vegetables € 4

Roast potatoes € 4

Mixed salad € 3.5

FRIED FOOD

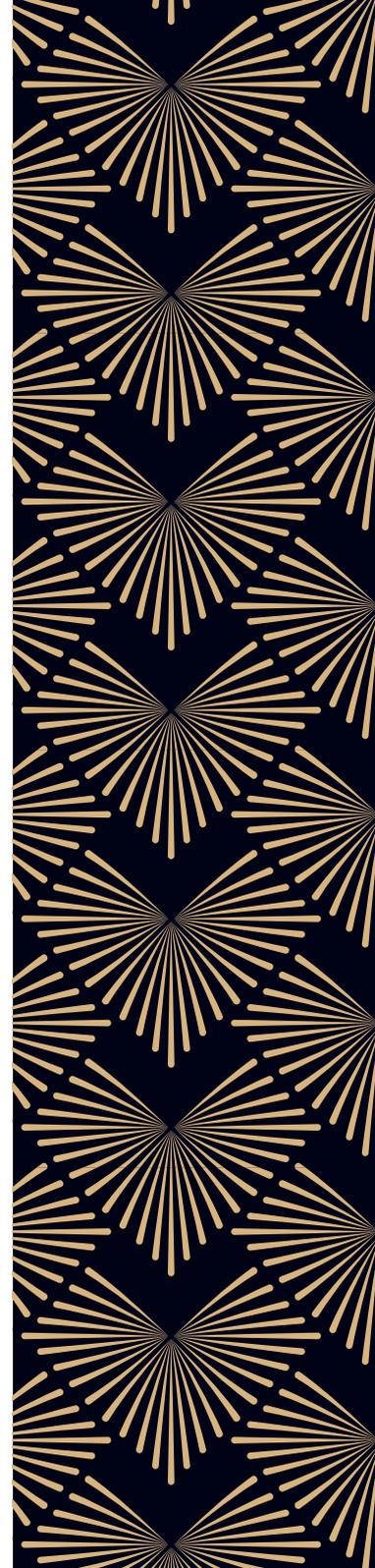
Vegetables in batter € 4 (1)

Chips* € 4

Handmade Ascoli style stuffed olives € 7 (1,3,5,6,7,9)

Ascoli style stuffed olives* € 5 (1,3,5,6,7,9)

Jalapeño* € 5 (1,7)



Kids menu

Tagliatelle or gnocchi with tomato sauce €7 (1,3,9)

Grilled chicken breast with chips* €7

Pork chop with roast potatoes €7 (1,3,7)

First and second course of your choice €12

Kids menu is available for children under 12



desserts

Hazelnut ice cream on a stick covered with dark chocolate,
salted sandblasted hazelnuts € 6 (3,7,8)

Strawberry* mousse, milk chocolate ganache, unsweetened cocoa powder € 6 (1,7)

Blueberry* and liquorice semifreddo € 6 (3,7)

Deconstructed cheesecake, apricot, rosemary € 6 (1,7)

Coconut milk panna cotta, pineapple, rum caramel € 6 (7,12)

Seasoned and blue cheeses tasting € 15 (7)

Lemon sorbet* or coffee cream (Antica Gelateria del Corso) € 4.5 (3,7,8)

Ask the staff about the "Dessert of the day" recommended by our baker Sara!



COVER CHARGE (includes our bread and leavened products)

€ 2.5 (1, 6, 10, 11, 13)

LIST OF ALLERGENS:

- | | |
|------------------------------|---------------------|
| 1. CEREALS CONTAINING GLUTEN | 8. NUTS |
| 2. CRUSTACEANS | 9. CELERY |
| 3. EGGS | 10. MUSTARD |
| 4. FISH | 11. SESAME SEEDS |
| 5. PEANUTS | 12. SULPHUR DIOXIDE |
| 6. SOY | 13. LUPINS |
| 7. MILK AND DAIRY PRODUCTS | 14. MOLLUSCS |

If fresh products are not available, products marked with () may be frozen at the origin through modern techniques of rapid freezing.*

Some of our raw materials are frozen as quickly as possible to a temperature which does not adversely affect food safety and does not result in a risk to health.

Fishery products to be consumed raw or almost raw have undergone preventive freezing in accordance with Regulation (EC) No 853/2004, Annex III, Section VII, Chapter III, point 3(d).

