

Antipasti

Italian bread	4
Olives (GF)	5
A selection of house marinated olives	
Bruschetta (V)	10
Fresh bread toasted and topped up with diced tomato, balsamic glaze & garlic oil, basil & oregano	
Pizza Pane all'aglio (Garlic Pizza bread) (V)	9
Wood fired crispy pizza base brushed with garlic & herbs	
<i>Add:</i>	
*San Danielle Prosciutto/Bufalo/Fior Di latte	each +6
Arancini	3p/\$9 - 6p/\$15 - 12p/\$32
Sicilian rice balls made with:	
“Traditional” (V) Mozzarella & Napoletana sauce	
“Porcini & Truffle” (V) Porcini and mushrooms, Truffle oil & parmesan cream	
Eggplant Bites (V)	12
Deep fried crumbed aubergine filled with ricotta cheese, pecorino cheese and garlic served with napoletana sauce	
Cacciatore alla griglla (GF)	12
Pan seared sliced dried Italian sausage served with olives and lemon, dressed with extra virgin olive oil and provolone cheese	
Calamari Fritti	15
Lightly fried calamari served with aioli & lemon	
Truffle Mozzarella	21
Imported San Daniele prosciutto D.O.P aged 600 days from Friuli-Venezia, wrapped around Buffalo Mozzarella ball filled with truffled mushrooms and finished in wood-fired oven	
Patatine (V)	8
Deep fried chips, parmesan & rosemary, aioli	

Insalate

Insalata Caprese	15
Mozzarella & tomatoe slices, basil, drizzled with olive oil & balsamic glaze	
Insalata griglla	13
Grilled capsicum, zucchini, eggplant with feta & olives	
Insalata Rocket & Poached Pear	12
Fresh rocket, walnuts and poached pears, grated parmesan, balsamic vinegar dressing, and truffle oil dressing	
Insalata Mista	12
Carrots, cucumber, cherry tomatoes, served with lemon and extra virgin olive oil dressing	



Pasta

Penne Napoletana (V)	19
Freshly housemade penne served with our traditional napoletana sauce	
Add Chilli/Italian dry sausage	+2
Tagliolini + Ragu	21
Freshly housemade Tagliolini served with beef & pork ragu sauce	
Tagliatelle + Lamb Ragu	25
Freshly housemade Tagliatelle served with 12 hour braised Moroccon Lamb ragu sauce, goat cheese on top	
Tagliolini + Duck Ragu	28
Freshly housemade Tagliolini, served with 12 hour braised duck ragu sauce and porcini mushrooms	
Spaghetti Seafood Marinara	27
Freshly housemade Spaghetti served with Fresh WA seafood cooked in white wine, garlic, and basil & Napoletana sauce	
Spaghetti Alla Carbonara	21
Freshly housemade Spaghetti served with Egg sauce, pancetta, topped with grated parmesan cheese and parsley	
*Add chicken	+5
*Add mushrooms	+4
Penne Alla Boscaiola	25
Freshly housemade penne served with creamy porcini & mixed mushrooms sauce, white wine & grilled chicken	
Tagliolini Al Nero di seppia	27
Freshly Housemade tagliolini served with cuttlefish sauce, WA fresh seafood, Pesto drizzle, cherry tomatoes and parsley	
Tagliatelle Al Pesto	25
Freshly housemade tagliatelle served with our housemade basil pesto & WA squids	
Spaghetti Aglio e Olio (V)	19
Freshly housemade spaghetti served with garlic, chilli and olive oil based sauce finished with basil and parsley	
*Add clams (Alle Vongole)	+6
*Add prawns	+6
*Add crab	+5
Gnocchi Gorgonzola (V)	25
Freshly housemade gnocchi served with creamy gorgonzola sauce, walnuts,	
Gnocchi alla crema di zucca (V)	24
Freshly housemade gnocchi served with creamy pumpkin sauce, rocket, pine nuts & goat cheese	
Baked Gnocchi Alla Etna (V)	24
Freshly housemade gnocchi baked served with grilled eggplants, smoked cheese, napolitana sauce and basil	
Ricotta Gnudi & Sage butter (V)	24
Freshly housemade ricotta & spinach rolled (gnocchi-like), served with sage & butter sauce, fresh parmesan shavings	

Parmigiana

Eggplant Parmigiana (V) (GF)	22
Layered lightly deep fried marinated eggplant sheets & parmesan and napoletana with parmigiana on top	
Veal Parmigiana	24
Grilled crumbed veal cutlet, topped with napoletana sauce & mozzarella cheese served with salad & chips	
Chicken Parmigiana	24
Grilled crumbed free range chicken breast topped with napoletana sauce and mozzarella cheese served with salad & chips	
Polpetta Parmigiana	25
housemade meatballs served with napoletana sauce and mozzarella	
Add Spaghetti Bolognese instead of chips & salad	+6
Add Spaghetti Napoletana instead of chips & salad	+5
Add Spaghetti Aglio e Olio instead of chips & salad	+5

Secondi

Chicken Scaloppini	25
Free range Chicken medallions cooked in choice of your sauce served with salad & chips	
“Boscaiola” Creamy mushroom and white wine sauce	
“Marsala” Marsala wine in creamy sauce	
Veal Scaloppini	25
Veal medallions cooked in choice of your	
“Boscaiola” Creamy mushroom and white wine sauce	
“Marsala” Marsala wine in creamy sauce	
Scotch fillet (GF)	32
Torre Butcher’s Black Angus prime cut of meat, grilled to your liking served with chips & salad and your choice of sauce: Mushrooms, garlic or pepper	
Fish of the day (GF)	32
Please ask server for special of the day	
Chilli Mussels (GF)	25
1kg of Fresh WA Mussels cooked in Napoletana, capers, spring onions, chilli, and lemon	
Garlic Prawns (GF)	29
Jumbo prawns served with creamy garlic sauce and side of chips & salad	



Dolce

Vanilla bean Panna Cotta (V)	10
Strawberry coulis, fresh fruits	
Coconut & Lime Panna Cotta (V)	10
Lime Coulis, coconut chips, fresh fruits	
Tiramisu (V)	11
Chocolate Calzone Pizza (V)	16
Nutella & banana fillings, topped with strawberries & Raspberry coulis	
Trio of Gelato & Sorbet (V)	11
Ask your server what’s available!	
Affogato (V)	10
Vanilla Gelato served with double shot of espresso	

Menu Bambini

Gnocchi Napoletana (V)	9
Napoletana sauce, tiny basil, parmesan	
Kids Pasta	
Penne or Spaghetti with:	
Olive Oil & Parmesan	10
Napoletana	10
Ragu sauce	12
Chicken Milanese	14
Chicken schnitzel served with chips	
Margherita Pizza (V)	12
Tomato base, mozzarella & tiny basil	



Please advise your server if you have any dietary requirements or need vegan food
If you like a different pasta with the choice of your sauce please let us know! There is no limitations
Gluten free (GF) & Vegetarian (V) options are available, please ask you server
Gluten Free Pasta is available (Pasta type subject to availability)



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Opening Hours

Lunch & Breakfast

Monday – Sunday 8:00am-3:30pm

Dinner

Monday – Sunday 5:00pm -9:30pm

Free delivery & pick up orders call us or order online through our website

(Carlisle, Lathlain, Victoria Park, East Victoria Park)
Small delivery fee will be charged outside mentioned areas

(08) 9361 3504

Breakfast - Lunch - Dinner - Takeaway & Free Delivery - Functions – Catering

Fully Licesned, BYO Available

44 Raleigh St, Carlisle, 6101

WOODFIRED PIZZA

PIZZA WITH RED SAUCE

Margherita (V)	18
San Marzano D.O.P, Mozzarella, Fresh basil from our garden	
San-Daniele	24
San Marzano D.O.P, Mozzarella, San Daniele D.O.P Prosciuttos (uncooked), Rocket, Parmesan shavings	
La-Lolla	24
San Marzano D.O.P, Mozzarella, Ham, Mushroom, Artichokes, Olives, Capers	
Bufalina (V)	22
San Marzano D.O.P, Buffalo mozzarella (cooked), Cherry tomato, Parmesan, Basil	
Ortolana (V)	22
San Marzano D.O.P, Mozzarella, Marinated grilled capsicum, Zucchini, Eggplant and parsley	
Vegan (V)	26
San Marzano D.O.P, Vegan cheese, Cherry tomatoes, Zucchini, Red onion, Olives, Parsley	
Calabrese	24
San Marzano D.O.P, Calabrese hot salami, Mozzarella	
Calzone-Ripieno	24
San Marzano D.O.P, Mozzarella, Ricotta, Ham, Spicy salami, Parmesan (Folded pizza)	
Campana	24
San Marzano D.O.P, Olives, Anchovies, Fresh rocket, Fresh chilli, Buffalo mozzarella (uncooked)	
Hawiiana	22
San Marzano D.O.P, Mozzarella, Ham, Pineapple & Parmesan	
Mediterraneo	23
San Marzano D.O.P, Mozzarella, Feta, Marinated cherry tomatoes, fresh lamb sausage & Oregano	
Sabrina-Ferilli	23
San Marzano D.O.P, Mozzarella, Hot salami, Mushroom	
Meat lover	24
San Marzano D.O.P, Mozzarella, Bacon, Hot salami, fresh pork sausage, Red onion	
Marinara	27
San Marzano D.O.P, Mozzarella, variety of local seafood, Cherry tomatoes, Parsley & Feta	

Gluten Free (GF) Base, Vegetarian (V) & Vegan Cheese Available

PIZZA BIANCHE (NO RED SAUCE)

Caramella	25
Pumpkin cream base, Mozzarella, Crispy bacon, Caramelised onion, Parmesan	
Underwood	24
Gorgonzola cream base, Truffle oil, Roasted pork, Mozzarella, Mushroom, Rosemary	
Mushroom & Truffle	24
Cream base, Buffalo mozzarella, Roasted pork, Mushrooms, Truffle oil	
Tuscana	25
Basil Pesto base, Mozzarella, Grilled chicken tenderloins, Capsicum, Onions	
Quattro Formaggi (V)	23
Gorgonzola base, Mozzarella, Parmesan, provolone	
Assassina	24
Cream base, Red onion, Mozzarella, Provolone, fresh Italian sausage	
Speck	24
Gorgonzola cream base, Mozzarella, Mushroom, Speck, parmesan	
Burina	24
Cream base, Mozzarella, Pork sausage, Provolone cheese	
Porcini & Truffle (V)	25
Cream base, Buffalo Mozzarella, Porcini mushrooms, mixed mushrooms, parsley & truffle oil	

Gluten free upgrade:

Gluten free base +5

Please be advised our Gluten free base is not made in house, thus the size is not equal to our housemade pizzas



Add to your pizza:

Choice of Veggie	3
Pineapple	3
Mozzarella	3
Anchovies	3
Gorgonzola Cheese (uncooked)	4
Salami/Ham/ Italian pork Sausage	4
Vegan cheese	4
Truffle oil	4
Speck	5
San Daniele Prosciutto	6
Buffalo mozzarella	6



Our Doughs are made daily fresh in the house and fermented for at least 72 hours prior to use. We use tipo 00 flour for our pizza doughs.

Pizzas are cooked at our Wood Fired pizza oven.

D.O.P refers to protected designation of origin to assure products with this certificate are locally grown and packed in Italy.

Our mozzarella is fresh fiordilatte mozzarella cheese made locally.