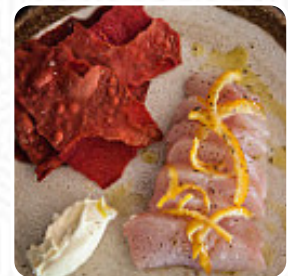
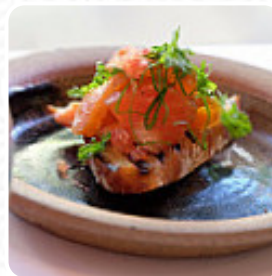




Bei Amici Menu

<https://menulist.menu>

2 Mona Rd, Darling Point, Sydney 2027., DARLING POINT, Australia
(+61)293280305 - <http://www.beiamici.com.au>



The place from DARLING POINT offers **199** different meals and drinks on the menu at an average price of A\$49.

What [Dale Conroy](#) likes about Bei Amici:

The only reason I marked the service as low was because the waiter (dark spikey hair) was not very pleasant and did not set the table correctly. Pasta is eaten with spoons and forks, not just forks. He also forgot our drinks order. Everyone else and the food was very good thanks. [read more](#). In beautiful weather you can even have something in the outdoor area, and there is no-charge WLAN. What [Rosanna Murphy](#) doesn't like about Bei

Amici:

nice table, friendly service, angel hair pasta was soggy, "Koch special creation" booze was hard, the little spatchcock was minute, they forget a main course on a table for two (hard to explain) and the prices are better suited for a fine restaurant and not the basic trattoria this is. good wein list. [read more](#). For those who want to have a drink after work and hang out with friends, Bei Amici from DARLING POINT is a good bar, there are also **delicious [vegetarian meals](#)** in the menu. Furthermore, you will find typical *Italian dishes* with delicious classics like [pizza](#) and pasta, the restaurant provides also menus from the [European](#) environment.

Bei Amici Menu



Non alcoholic drinks

WATER

Appetizers

MARINATED OLIVES A\$6

Mains

GRILLED SNAPPER FILLETS A\$39

Main courses

CRAB

Gnocchi

GNOCCHI

Side Orders

MAYO

Menu

3 COURSES A\$70

Indian

CHAI TEA MIXTURE

Tapas

EGGPLANT

Formaggi

TALEGGIO A\$15

Wine

CHIANTI

Alkoholische Cocktails

AMARETTO SOUR A\$19

Rum

MOUNT GAY RUM A\$10

Whisky

JAMIESON IRISH WHISKEY A\$10

Whiskey

COINTREAU A\$10

Eiskalte Spirituosen

TANQUERAY GIN A\$12

Alkoholische Geträumke

FERNET BRANCA A\$10

Beverages

HOUSEMADE GINGER BEER A\$6

Italy

2015 ABBAZIA DI NOVACELLA,
PINOT NERO, ALTO ADIGE, ITALY A\$93

Coffee

ESPRESSO MARTINI A\$21

Favorites

ANGEL HAIR PASTA A\$28

Cereals

STARTER

Bei Amici Menu



Signature Cocktails

AGED NEGRONI A\$20

Sauvignon Blanc

2015 TIEFUNBRUNNER, SAUVIGNON BLANC, ALTO ADIGE, ITALY A\$58

Rosé Wine

2015 COLLESTEFANO, ROSA DI ELENA (SANGIOVESE, CABERNET), MARCHE, ITALY A\$69

CORDIALS

PIMMS A\$18

Digestives (25ml)

COURVOISIER VSOP COGNAC A\$15

Sparkling Wine by the Glass

NV SANTA MARGHERITA, PROSECCO DOCG EXTRA DRY, VALDOBBIADENE, ITALY A\$13

Cheese

WARM GORGONZOLA A\$15

Salumi

HOUSEMADE BRESAOLA A\$18

USA

2012 KESNER GATE, PINOT NOIR, SONOMA COAST, CA A\$150

Pasta al Forno / Baked Pasta

EGGPLANT PARMIGIANA

Long Island Ice Tea

JOSE CUERVO TEQUILA A\$10

Liquori

HOUSEMADE LIMONCELLO A\$8

Rosetta Classics

LIMONCELLO COLLINS A\$19

Drinks

DRINKS

Sparkling Wines & Champagnes

NV LOUIS ROEDERER, BRUT PREMIER, REIMS, FRANCE A\$75

New-Zealand

2015 TWO PADDOCKS, PICNIC PINOT NOIR, CENTRAL OTAGO NZ A\$70

Condiments and Sauces

MUSHROOM

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE A\$10

Bei Amici Menu

Rose Wine by the Glass or 500ml Carafe

2014 GM BY GABRIEL MEFFRE
ROSE COTE DE PROVENCE , A\$13
PROVENCE, FRANCE

Amaros & Cordials

DISARONO AMARETTO A\$12

Vegetable Or Hand Roll

ASPARAGUS

Long Lunch Indulgence Experience | Sat & Sun 12.00pm - 1.30pm (\$125pp) A\$125

5 COURSES A\$95

Bundaberg Brewed Soft Drinks

LEMON LIME AND BITTERS A\$5

Restaurant Category

ITALIAN

Salads

RADICCHIO, WITLOF, FENNEL AND
CUCUMBER SALAD A\$9

ROASTED BEETROOT AND APPLE
SALAD A\$15

Primi

FRESH BURRATA FIG SALAD A\$25

POACHED CRYSTAL BAY A\$25

Side dishes

CRUSHED ORGANIC DUTCH
CREAM POTATOES A\$9

KALE AND BEANS A\$10

Dessert

CHOCOLATE MESS A\$18

AFFOGATO A\$18

Sparkling Wines

NV SANTA MARGHERITA,
PROSECCO DOCG EXTRA DRY, A\$59
VALDOBIADENE, ITALY

NV MIRABELLA, FRANCIACORTA,
LOMBARDY, ITALY A\$92

France

2009 CHATEAU DE MEURSAULT,
BEAUNES-GREVES PREMIER A\$159
CRU, BURGUNDY, FRANCE

2010 DOMAINE PARENT,
POMMARD 1ER CRU LES A\$250
ARGILIERES, BURGUNDY
FRANCE

Chefs Pick

ENTREE CRISPY SKINNED OCEAN A\$25

MAINS BRAISED NECK AND
ROASTED BELLY OF FREE RANGE A\$38
PORK

Merlot Cabernets and Friends

2015 DOMINIQUE PORTET,
FONTAINE CABERNET A\$55
SAUVIGNON YARRA, VALLEY, VIC



Bei Amici Menu

2013 ARLEWOOD, CABERNET
SAUVIGNON, MARGARET RIVER,
WA A\$78

Specials

TUESDAY NIGHT 3 COURSES A\$40

WEDNESDAY NIGHT BYO
CORKAGE A\$12

FRIDAY LUNCH PASTA OF THE
DAY A\$25

Secondi

GRILLED SKIRT STEAK OF
COORONG ANGUS BEEF A\$39

DEBONED SPATCHCOCK A\$29

GRILLED LIVER OF BIODYNAMIC
VEAL A\$22

Antipasti

SPICED ROASTED CASHEW NUTS A\$5

CAULIFLOWER AND YOGHURT SOUP
BOTTARGA

BURRATA

Starters

LOCAL CALAMARI A\$27

GRILLED VEAL TONGUE A\$22

DUCK LIVER PATE A\$15

Soft drinks

COCA-COLA RANGE A\$5

SICILIAN LEMONADE (SALTY) A\$5

MINT, LIME AND SODA A\$5

Beer

LORD NELSON 3 SHEETS , PALE
ALE, SYDNEY A\$10

MENABREA, PREMIUM LAGER,
ITALY A\$9

CASCADE LIGHT, TASMANIA A\$8

Half Bottles

2014 LA CREMA, CHARDONNAY,
SONOMA COAST, USA A\$59

2013 VALLI, GIBBSTON VINEYARD
PINOT NOIR, CENTRAL OTAGO, NZ A\$62

2012 ANTINORI TIGNAGNELLO
SANGIOVESE CABERNET,
TUSCANY, ITALY A\$99

Liqueurs

HOUSEMADE MANDARINCELLO A\$8

HOUSEMADE BLOOD
ORANGECELLO A\$8

TIA MARIA A\$10

Australia

2015 PORTSEA, PINOT NOIR,
MORNINGTON PENINSULA A\$82

2013 CURLY FLAT, PINOT NOIR,
MACEDON RANGES, VIC A\$115

2013 YARRA YERING, PINOT
NOIR, YARRA VALLEY, VIC A\$149

White Aromatics

2015 KOOYONG, BEURROT PINOT
GRIS, MORNINGTON PENINSULA A\$64

2011 PEWSEY VALE, CONTOURS
RIESLING, EDEN VALLEY, SA A\$67

2015 CLONAKILLA, VIOGNIER,
CANBERRA DISTRICT, VIC A\$98



Bei Amici Menu

Dishes are prepared with

PARMIGIANA

ZUCCHINI

TOMATOES

Alcoholic Drinks



APEROL SPRITZ A\$17

JOHNNIE WALKER RED LABEL A\$10

FINLANDIA VODKA A\$10

CAMPARI A\$10

Cocktails

THE BEI BELLINI A\$19

PINEAPPLE RUM PUNCH A\$18

GINGER FIX A\$14

VODKA MENTO A\$19

Dessert Wine

2011 LANSDOWNE, NEVER TOO LATE LATE HARVEST VIOGNIER, ADELAIDE HILLS, SA A\$10

2011 LANSDOWNE, NEVER TOO LATE LATE HARVEST VIOGNER, ADELAIDE HILLS, SA A\$52

2014 VIETTI, CASCINETTA MOSCATO D 'ASTI 375ML, PIEDMONT, ITALY A\$55

2013 DOMINIQUE PORTET, SAUVIGNON BLANC VENDANGE TARDIVES, YARRA VALLEY, VIC A\$65

White Wine by the Glass or 500ml Carafe

2015 SENSI, PINOT GRIGIO, VENETO, ITALY A\$11

2015 LUNARIA, PECORINO, ABRUZZO, ITALY A\$13

2014 PALLADINO, ROERO ARNEIS, PIEDMONT, ITALY A\$15

2015 FLETCHER C15 LANGHE CHARDONNAY, PIEDMONT, ITALY A\$16

Pasta

HOUSEMADE SPELT FETTUCINI A\$28

HOUSEMADE POTATO AND RICOTTA GNOCCHI A\$25

ORRECHIETTI A\$18

ANGEL HAIR

CANNELLONI

Chardonnay

2014 ELOQUESTA BY STUART OLSEN CHARDONNAY, ORANGE, NSW A\$60

2015 PORTSEA ESTATE, CHARDONNAY, MORNINGTON PENINSULA A\$68

2015 FLETCHER C15, LANGHE CHARDONNAY, PIEDMONT, ITALY A\$72

2014 BLACK ESTATE, HOME CHARDONNAY, NORTH CANTERBURY, NZ A\$75

2014 CURLY FLAT, CHARDONNAY, MACEDON RANGES, VIC A\$105

Digestives

AVERNA MONTENEGRO A\$12

DIRECTORS SELECTION YALUMBA PORT A\$10

SIBONA GRAPPA DI DOLCETTO A\$14

POLI GRAPPA DI BARRIQUE A\$10

PUNT E MESS A\$9



Bei Amici Menu

Red Wine by the Glass or 500ml Carafe

2015 DOMINIQUE PORTET,
CABERNET SAUVIGNON, YARRA
VALLEY, VIC A\$11

2014 POGGIO ANIMA, ASMODEUS
NERO D 'AVOLA, SICILY, ITALY A\$13

2015 PORTSEA ESTATE, PINOT
NOIR, MORNINGTON PENINSULA A\$18

2014 YALUMBA, HAND-PICKED
SHIRAZ-VIOGNIER, EDEN VALLEY,
SA A\$15

2011 IL CIVETTAIO, MONTECUCCO
SANGIOVESE, TUSCANY, ITALY A\$16

Dolci

ROCK AND WATER MELON A\$16

CONFIT APRICOT A\$16

CHERRY AND MASCARPONE
PAVLOVA A\$18

HOUSEMADE CUMQUAT BRANDY A\$8

DAILY HOUSE-MADE ICE CREAM OR
SORBET

HOUSEMADE CELLO 250ML A\$35

Shiraz and Friends

2014 MOUNT PLEASANT, HIGH
PADDOCK SHIRAZ, HUNTER
VALLEY, NSW A\$55

2014 OUT OF STEP GSM,
(GRENACHE SHIRAZ
MOURVEDRE), HEATHCOTE, NSW A\$65

2013 ELOQUESTA, SHIRAZ, PETIT
VERDOT, MUDGEES, NSW A\$68

2014 YALUMBA, HAND PICKED
SHIRAZ VIOGNIER, EDEN VALLEY,
SA A\$71

2012 JOHN DUVAL, THE ENTITY
SHIRAZ, BAROSSA VALLEY, SA A\$92

2012 SMIDGE, SMITCH SHIRAZ,
EDEN VALLEY, SA A\$140

2013 CLONAKILLA, SHIRAZ-
VIOGNIER, MURRUMBATEMAN,
ACT A\$145

2012 COUDOULET DE
BEAUCASTEL, COTE DU RHONE
(GSM) RHONE VALLEY, FRANCE A\$109

These types of dishes are being served



PASTA

BREAD

SALAD

COD

FISH

SOUP

ICE CREAM

PIZZA

Something Special From the Cellar

2011 EDIZIONE BY FARNESE
CINQUE AUTOCTONI, PUGLIA,
ABRUZZO A\$108

2013 NATIV, BLU ONICE IRPINIA
AGLIANICO, CAMPANIA A\$115

2010 CAMPARO, DI MAURO
DROCCO BOIOLO BAROLO,
PIEDMONT A\$135

2009 GIACOMO FENOCCHIO,
BUSSIA BAROLO, PIEDMONT A\$189

2012 MARION, VALPOLICELLA
SUPERIORE, VENETO A\$155

2010 ALLEGRINI, AMARONE
DELLA VALPOLICELLA, VENETO A\$197

Bei Amici Menu



2007 CA LA BIONDA, RAVAZZOL
AMARONE DELLA
VALPOLICELLA CLASSICO,
VENETO A\$259

2007 GULFI, RESECA , NERELLO
MASCALESE, SICILY A\$155

2009 PIAN DELLE VIGNE,
VIGNAFERROVIA RISERVA
BRUNELLO DI MONTALCINO BY
ANTINORI, TUSCANY A\$226

Italian Whites

2015 SENSI, PINOT GRIGIO,
VENETO A\$55

2015 VILLA JOB, PINOT GRIGIO,
FRIULI A\$71

2015 LUNARIA, PECORINO,
ABRUZZO A\$65

2013 ABBAZIA DI NOVACELLA,
MULLER THURGAU, ALTO ADIGE A\$72

2014 ANTICA CASCINA, DEI CONTI
DI ROERO LANGHE FAVORITA,
PIEDMONT A\$66

2014 PALLADINO, ROERO ARNEIS,
PIEDMONT A\$65

2014 MORGASSI SUPERIORE GAVI,
DEI GAVI, PIEDMONT A\$76

2015 VIVERA, ALTROVE
(CATARATO, INZOLIA), SICILY A\$63

2013 PAVESE, BLANC DE MORGEX
ET DE LA SALLE, AOSTA A\$94

2012 I CUSTODI AETNUS, ETNA
BIANCO, SICILY A\$125

Italian Reds

2015 ROCCHES COSTAMAGNA,
LANGHE NEBBIOLO, PIEDMONT A\$74

2010 SENATORE, ECHOS
(CABERNET SAV MERLOT
GAGLIOPPO), CALABRIA A\$77

2014 POGGIO ANIMA, ASMODEUS ,
SICILY A\$64

2012 VIVERA, MARTINELLA ETNA
ROSSO (NERELLO MASCALESE
CAPUCCINO), SICILY A\$105

2013 TIBERIO, MONTEPULCIANO
D'ABRUZZO, ABRUZZO A\$72

2015 FANTINI, SANGIOVESE,
ABRUZZO A\$53

2014 MARION, VALPOLICELLA
BORGOMARCELLISE , VENETO A\$78

2013 BERTANI, SECCO BERTANI
(CORVINA SANGIOVESE CAB
SAV), VENETO A\$107

2014 POLVANERA,PRIMITIVO,
PUGLIA A\$68

2011 CIVETTAIO, MONTECUCCO
SANGIOVESE, TUSCANY A\$81

2015 QUERCETO, CHIANTI,
TUSCANY A\$62

2010 CASTELL'IN VILLA, CHIANTI
CLASSICO, TUSCANY A\$96

2014 IL COLLE, ROSSO DI
MONTALCINO, TUSCANY A\$98

Spirits



AMERICANO A\$16

MARTINI A\$19

JOHNNIE WALKER
BLACK LABEL 12YRS A\$12

GLENFIDDICH SINGLE MALT
12YRS A\$15

GREY GOOSE VODKA A\$15

MAKERS MARK BOURBON
WHISKEY A\$12

DON JULIANO TEQUILA A\$15

CINZANO BIANCO ROSSO A\$10

ANTIQUA ROSSO A\$13

FRANGELICO A\$10

Bei Amici Menu

SAMBUCCA

A\$10

KAHLUA

A\$10

FOUR PILLARS GIN

A\$16

HENDRICKS GIN

A\$14



Bei Amici Menu



Bei Amici

2 Mona Rd, Darling Point,
Sydney 2027., DARLING POINT,
Australia

Opening Hours:
Tuesday 18:00-23:00
Wednesday 18:00-23:00
Thursday 18:00-23:00
Friday 18:00-23:00 12:00-15:00
Saturday 18:00-23:00

Made with menulist.menu

