



Bei Amici Menu

<https://menuweb.menu>

2 Mona Rd, Darling Point, Sydney 2027., DARLING POINT, Australia
+61293280305 - <http://www.beiamici.com.au/>



The place from DARLING POINT offers **194** different **menus and drinks on [the menu](#)** for an average price of A\$49. This small Darling Point restaurant offers a mix of Italian and modern Australian cuisine, with a focus on sustainability and creative dishes. While some reviewers found the portions small and the prices high, others raved about the delicious food and convivial atmosphere. The service was praised across the board, with mentions of friendly and personal wait staff. Overall, the restaurant seems to be a neighborhood favorite for those looking for unique flavors and a cozy dining experience.

Bei Amici Menu



Non Alcoholic Drinks

WATER

Entrées

MARINATED OLIVES A\$6

Mains

GRILLED SNAPPER FILLETS A\$39

Gnocchi

GNOCCHI

Seafood

CALAMARI

Sauces

MAYO

Menu

3 COURSES A\$70

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 Geträmk

FERNET BRANCA A\$10

Beverages

HOUSEMADE GINGER BEER A\$6

Italy

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

Favorites

ANGEL HAIR PASTA A\$28

Baked

EGGPLANT PARMIGIANA

Modifiers

LEMON, LIME AND BITTERS

Signature Cocktails

AGED NEGRONI A\$20

Bei Amici Menu



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, ITALY A\$13

Cheese

WARM GORGONZOLA A\$15

Salumi

HOUSEMADE BRESAOLA A\$18

USA

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

Specialty Coffee

AMERICANO A\$16

Long Island Ice Tea

JOSE CUERVO TEQUILA A\$10

Liquori

HOUSEMADE LIMONCELLO A\$8

Rosetta Classics

LIMONCELLO COLLINS A\$19

ALKOHOLISCHE GETRÄNKE

BAILEYS A\$10

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

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE A\$10

Rose Wine By The Glass Or 500ML Carafe

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

Bei Amici Menu



Progetto Di Birra/Draft Beer

MENABREA PREMIUM LAGER ITALY

Amaros & Cordials

DISARONO AMARETTO A\$12

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

5 COURSES A\$95

Restaurant Category

ITALIAN

Uncategorized

COCA COLA RANGE

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

Soft Drinks

SICILIAN LEMONADE (SALTY) A\$5

MINT, LIME AND SODA A\$5

Beer

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

CASCADE LIGHT, TASMANIA A\$8

Sparkling Wines

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

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

France

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

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

Chefs Pick

ENTREE CRISPY SKINNED OCEAN A\$25

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

Bei Amici Menu



Merlot Cabernets And Friends

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

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

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 PÂTÉ A\$15

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, A\$99
TUSCANY, ITALY

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 KOORYONG, 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

Ingredients Used



TOMATOES

PARMIGIANA

ZUCCHINI

Pasta

HOUSEMADE SPELT FETTUCINI A\$28

HOUSEMADE POTATO AND
RICOTTA GNOCCHI A\$25

Bei Amici Menu



ORRECHIETTI A\$18

CANNELLONI

Cocktails

THE BEI BELLINI A\$19

PINEAPPLE RUM PUNCH A\$18

GINGER FIX A\$14

VODKA MENTO A\$19

Chardonnay

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

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

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

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

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

Alcoholic Drinks

APEROL SPRITZ A\$17

ESPRESSO MARTINI A\$21

JOHNNIE WALKER RED LABEL A\$10

FINLANDIA VODKA A\$10

CAMPARI A\$10

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

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

Bei Amici Menu



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, MUDGEE, NSW A\$68

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

SALAD

BREAD

PIZZA

FISH

SOUP

ICE CREAM

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

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

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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

Spirits



MARTINI A\$19

JOHNNIE WALKER
BLACK LABEL 12YRS A\$12

GLENFIDDICH SINGLE
MALT 12YRS A\$15

GREY GOOSE VODKA A\$15

DON JULIANO TEQUILA A\$15

CINZANO BIANCO ROSSO A\$10

ANTIQUA ROSSO A\$13

FRANGELICO A\$10

SAMBUCCA A\$10

KAHLUA A\$10

HENDRICK'S GIN

FOUR PILLARS GIN A\$16

MAKER'S MARK BOURBON WHISKEY

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

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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 [Menu](#)

