

# Amuni

## Family Style Menu \$50

---

### Antipasti

---

#### Arancine

Rice balls with ground beef, peas and mozzarella

#### Carciofi Fritti

Crispy fried artichokes

#### Salumi e Formaggi

Assorted Meats and cheeses

### Pasta

---

#### Pasta alla Norma

Pasta tossed with eggplant, ricotta salata cheese in a fresh tomato sauce

#### Pasta al Forno

Baked Anellini pasta with ground beef, peas, caciocavallo and mozzarella cheeses

### Secondi

---

#### Cotoletta di Pollo alla Milanese

Breaded chicken cutlet topped with an arugula salad

#### Milinciani alla Parmigiana

Traditional eggplant parmigiana

#### Gamberi al Forno

Baked shrimp with seasoned bread crumbs in a lemon white wine sauce

### Dolci

---

#### Cannoli

Fresh filled and served with crumbled pistacchio

# Amuni

*Tutto \$65*

---

## *Antipasti*

---

### **Arancine**

Rice Balls

### **Carciofi Fritti**

Crispy fried artichokes

### **Salumi**

Prosciutto, Salami and  
Mortadella

### **Vegetali**

Grilled Vegetables

### **Eggplant Caponata**

Eggplant with capers,  
olives and tomatos

### **Formaggi**

Caciocavallo, Provolone  
and Ricotta Salata

## *Pasta*

---

### **Pasta alla Norma**

Pasta tossed with eggplant, ricotta salata cheese in a fresh tomato sauce

### **Pasta al Forno**

Baked Anellini pasta with ground beef, peas, caciocavallo and mozzarella  
cheeses

## *Secondi*

---

### **Cotoletta di Pollo alla Milanese**

Breaded chicken cutlet topped with an arugula salad

### **Milinciani alla Parmigiana**

Traditional eggplant parmigiana

### **Gamberi al Forno**

Baked shrimp with seasoned bread crumbs in a lemon white wine sauce

### **Bistecca alla Pizzaoila**

Seared ribeye with onions, tomatoes and sicilian oregano

## *Dolci*

---

### **Cannoli**

Fresh filled and served with crumbled pistacchio

## *Children*

---

### **Kids Choices**

Pasta with sauce  
Pasta with olive oil  
Margherita Pizza  
Chicken Cutlet

Charged 1/2 price of the party packaged selected

## *Beverages*

---

### **Beer and Wine \$30**

Selection of Red, White, Rose, Prosecco and Imported Italian Beers

### **Prosecco Toast \$4**

Individual Prosecco toast

### **A la Carte**

Full selection of beer and wine charged upon consumption

All party packages include soda, bottled water  
espresso and cappuccino.

All events are 3 hours long with access to the  
space 1 hour before event to setup

Outdoor space seats 55 people and indoor space  
seats 36 people. A minimum of 20 people is  
required to make any event private.

All parties are subject to sales tax (8.875%)  
and Gratuity (22%)

# *Additional Antipasti*

---

## **Carduna (seasonal)**

Breaded and fried

## **Insalata di Mare**

Shrimp, Octopus, and Calamari  
\$5 per person upcharge

## **Panelle**

Crispy chick pea cakes with ricotta

## **Sfincione**

Traditional Palermo style with toasted bread crumbs and anchovies

## **Burrata**

Served atop a fresh tomato salad  
\$3 per person upcharge

## **Insalata di Finocchio**

Fennel, orange and arugula salad

## **Mozzarella Caprese**

Fresh tomato, mozzarella, and basil

## **Insalata verde**

Arugula salad with pistachios and shaved caciocavallo cheese

# *Additional Pasta*

---

## **Pasta Pomodoro**

Fresh tomato sauce

## **Pasta Bolognese**

Meat sauce made with veal and beef

## **Pesto Genovese**

Basil Pesto with toasted pine nuts

## **Pesto Trapanese**

Traditional Trapanese red pesto with almonds

## **Lasagna al forno**

Traditional meat lasagna

## **Pasta con Broccoli**

Broccoli, pine nuts, garlic and oil

## **Pasta Piseddi**

Peas, prosciutto, and onions

## **Pasta con cavolfiore**

Cauliflower, garlic and oil with toasted bread crumbs and pine nuts

## **Rapini e Sasizza**

Broccoli rabe and sausage  
\$3 per person upcharge

## **Pasta con le sarde**

Bucatini with sardines, pine nuts, raisins, fennel in a light tomato sauce  
\$5 per person upcharge

# *Additional Entrees*

---

## **Chicken Rollatine**

Breaded chicken rolled with prosciutto, mozzarella and pine nuts  
topped with mushrooms and onions  
\$4 per person upcharge

## **Chicken Scallopini**

Chicken sauteed with tomatoes, olives, garlic and oil

## **Pollo alla Parmigiana**

Classic chicken parmigiana

## **Pork Chops**

Breaded and baked or grilled

## **Sausage and Peppers**

Homemade spicy sausage served with peppers and onions

## **Rapini e Sasizza**

Broccoli rabe and grilled spicy sausage

## **Shrimp Oreganato**

Shrimp baked with lemon, white wine and bread crumbs

## **Veal Spedini**

Breaded and rolled with prosciutto, mozzarella and pine nuts with  
onions  
\$7 per person upcharge

## **Bistecca**

Grilled ribeye steak  
\$10 per person upcharge

## **Cotoletta di Vitello**

Veal cutlet Milanese served with an arugula salad  
\$7 per person upcharge