

Amici

EST 1998

SAVOR THE FLAVORS OF AUTHENTIC ITALIAN RECIPES PREPARED BY EXECUTIVE CHEF CARMELO. WE OFFER YOU HOMEMADE DISHES PREPARED WITH THE FRESHEST INGREDIENTS AND PASSIONATE ADHERENCE TO GENUINE ITALIAN CUISINE

Antipasti and Sides

TRIPPA 15.95

Honeycomb beef tripe in marinara sauce

FRITTO DI CALAMARI 14.95

Deep fried squid served with a side of marinara sauce

INVOLTINI DI MELENZANE 12.95

Thinly sliced eggplant stuffed with ricotta and baked

LUMACHE AI FUNGHI 11.95

Large snails sautéed in garlic, mushroom, and marinara sauce, served with garlic toast

BOCCOCINI & ROASTED RED PEPPERS 13.95

Fresh mozzarella cheese topped with lukewarm roasted red peppers, capers and black olives in a balsamic sauce over garlic toast

BRUSCHETTA 9.95

Garlic toast with fresh tomato, red onion and spices

CAPRESE CLASSICA 12.95

Sliced tomatoes and fresh mozzarella with olive oil, and basil

PEPATA DI COZZE 14.95

Mussels sautéed with garlic, white wine, black pepper, lemon and parsley

GARLIC BREAD 7.95

SIDE SAUTEED SPINACH, GARLIC & OIL 7.95

SIDE MEATBALL MARINARA(3) 7.95

SIDE SAUSAGE MARINARA 7.95

HOUSE OR CAESAR SALAD sm 4.95 Lg 8.95

Homemade Soup

PASTA E FAGIOLI 6.95

ZUPPA DI POLLO 6.95

Wood Fired Pizza

Introducing our authentic Italian wood fired 12" Pizza, a true Italian experience.

CHEESE PIZZA 12.95

Plum tomato, mozzarella

MARGHERITA 13.95

Plum tomato, fresh mozzarella, fresh basil

ROMANA 14.95

Plum tomato, mozzarella, ham, mushroom

NAPOLI 13.95

Plum tomato, capers, kalamata olives, anchovies
(No mozzarella)

TONNO 16.95

Plum tomato, mozzarella, tuna, capers, red onion

VEGGIE 16.95

Plum tomato, mozzarella, mushrooms, onions, tomato, garlic, artichoke, kalamata olives

CALABRESE 14.95

Plum tomato, mozzarella, salami, jalapeno peppers

CAPRICCIOSA 16.95

Plum tomato, mozzarella, ham, salami, smoked sausage, mushroom, artichokes, kalamata olives

PIZZA BIANCA 13.95

Mozzarella, ricotta, chopped garlic, fresh basil, black pepper

QUATTRO FORMAGGI 14.95

Plum tomato, mozzarella, goat cheese, gorgonzola, provolone

TUTTO CARNE 16.95

Plum tomato, mozzarella, pepperoni, salami, ham, smoked sausage, bacon, sausage

ADDITIONAL TOPPINGS

Pepperoni, Pineapple, Ham, Salami, Sausage, Smoked Sausage, Anchovies, Kalamata Olives, Bacon, Mushrooms, Onion, Fresh Garlic, Ricotta, Eggplant, Artichokes, Capers, Jalapeno peppers, Roasted Red pepper-**1.75ea**

Prosciutto, Meatball, Fresh Mozzarella—**3.75ea**

Tuna-**4.75**

Gluten Free-**3.50**

No substitutions. Prices subject to change without notice

Pasta

LINGUINE CARBONARA 19.95

Bacon, cream, parmigiano cheese, & black pepper

EGGPLANT PARMIGIANA 20.95

Layers of fried eggplant with mozzarella and marinara sauce, baked and served with a side of pasta

PASTA PUTTANESCA 19.95

Your choice of linguine, penne, or capellini in a garlic, capers, black olive, anchovies, & marinara sauce

PENNE ALLA VODKA 19.95

A pink sauce with sautéed bacon & vodka

FETTUCCINE ALFREDO 19.95

Egg noodles in a cream & parmigiano cheese sauce

Add Chicken 4.25 Add Shrimp 5.25

CHEESE RAVIOLI 19.95

Stuffed with a blend of cheeses and tossed in a marinara sauce

LINGUINE ALLE VONGOLE 23.95

Fresh clams sautéed in garlic, olive oil, and white wine

LINGUINE E GAMBERI 24.95

Shrimp sautéed in garlic, white wine, and marinara sauce

LINGUINE PESCATORE 29.95

Assorted seafood, mussels, clams, shrimp, and scallops sautéed in a choice of white wine garlic sauce or in a marinara sauce

MANICOTTI 22.95

House-made baked crepes stuffed with ricotta and spinach, topped with marinara sauce and mozzarella

GNOCCHI POMODORO 20.95

Home-made potato dumplings with marinara sauce and parmigiano

GNOCCHI GORGONZOLA 20.95

Home-made potato dumplings in a creamy gorgonzola sauce

PENNE AL FORNO 20.95

Penne tossed with Bolognese and cream.
Baked with parmigiano and mozzarella cheeses

PASTA MARINARA OR BOLOGNESE(MEAT SAUCE) 19.95

Your choice of penne, linguine, or capellini

Additions: Meatballs(2)/ Sausage /Chicken...4.95 / Shrimp...5.25

All pasta entrees are served with a choice of house or Caesar salad and bread

Dolce and Caffè

TIRAMISU 8.50

Traditional handmade with ladyfingers, espresso, Marsala wine and mascarpone cheese, dusted with cocoa

CANNOLI 8.50

Traditional Sicilian hand-rolled pastry shells (made in-house) filled with house-made sweet ricotta

TARTUFO 8.50

An imported Italian chocolate ice cream truffle

SPUMONI BOMBA 10.45

Strawberry, pistachio and chocolate gelato, coated with chocolate

SORBETTO AL LIMONE (IMPORTED LEMON SORBET) 7.95

ESPRESSO 3.50 / CAPPUCCINO 4.95 / CAKE FEE 15.00

Vitello

SCALOPPINE DI VITELLO PICCATA 24.95

Thinly sliced veal sautéed in butter, lemon, white wine and capers

SCALOPPINE DI VITELLO FRANCESE 25.50

Lightly battered thin veal in a lemon, white wine and butter sauce

VITELLO PARMIGIANA 25.95

Baked breaded veal cutlet with marinara sauce & mozzarella

SCALOPPINE DI VITELLO PIZZAIOLA 25.95

Thinly sliced veal sautéed with garlic, black olives, capers, marinara sauce and oregano

VITELLO SALTIMBOCCA 26.95

Thinly sliced veal sautéed with butter, sage, white wine and demiglace, topped with Prosciutto Di Parma

SCALOPPINE DI VITELLO MARSALA 26.95

Thinly sliced veal sautéed with mushrooms, Marsala wine, and demiglace

SCALOPPINE DI VITELLO SORRENTINA 26.95

Thinly sliced veal topped with eggplant, marinara sauce and mozzarella. Baked in a white wine sauce

Pollo

POLLO PICCATA 22.95

Chicken sautéed in butter, lemon, white wine and capers

POLLO FRANCESE 22.95

Chicken Lightly battered and sautéed in a butter, lemon and white wine sauce

POLLO PARMIGIANA 23.95

Breaded chicken topped with marinara sauce and mozzarella then baked

POLLO MARSALA 23.95

Chicken sautéed with mushrooms, Marsala wine, and demiglace

POLLO SORRENTINA 24.95

Chicken topped with eggplant, marinara sauce and mozzarella. Baked in a white wine sauce

Pesce

GAMBERI ALL' AGLIO 30.95

Butterfied jumbo shrimp, lightly battered, sautéed in a butter, garlic, lemon and white wine sauce

GAMBERI AL FORNO (SHRIMP SCAMPI) 30.95

Jumbo shrimp baked with fresh herbs, garlic and wine sauce

FRESH FISH OF THE DAY (ask your server) <MARKET PRICE>

All meat & fish entrees are served with bread a choice of house or Caesar salad and spinach or capellini marinara.

All veal, chicken and fish entrees can be made gluten free

Side dish with other sauces \$4.95

No substitutions. Prices subject to change without notice