

"Our Chef's are Excited to Accommodate Your Requests"

If you were longing for a dish that used to be on our menu or you simply want to create your own dish, ask your server or one of our managers and Due Amici will strive to make your experience perfect!

Appetizers

DUE AMICI'S SAMPLER	19.99
Fried calamari, panko crusted caprese, crab & zucchini cake, tomato bruschetta	
FRIED CALAMARI	10.99
Fresh calamari fried to perfection, served with our homemade marinara sauce	
PANKO CRUSTED CAPRESE	8.99
Panko crusted plum tomatoes, fried and topped with fresh mozzarella cheese, drizzled in a pomodoro sauce with fresh basil	
JUMBO LUMP CRAB CAKES	14.99
3 Jumbo lump crab cakes lightly breaded and fried, topped with fresh mozzarella cheese and a cucumber bruschetta with a light chipotle sauce	
ANTIPASTO	10.99
Cheeses, prosciutto and salami complemented with roasted peppers, grilled eggplant, artichokes, olives and tomato bruschetta	
JUMBO SHRIMP BRUSCHETTA	13.99
3 Jumbo shrimp lightly fried, stacked with sauteed spinach, tomato & onion bruschetta, mozzarella cheese, drizzled with a chipotle sauce	
JUMBO LUMP CRABMEAT STUFFED MUSHROOMS	13.99
Baked to perfection and served in a fresh berry gorgonzola cream sauce	
FRIED MOZZARELLA	7.99
SAUTEED SHRIMP & CALAMARI BOWL	14.99
Jumbo shrimp and calamari sauteed in a garlic white wine sauce with mushrooms, celery, red onions and cherry tomatoes, served in a red cabbage bowl	
FRESH PEI MUSSELS or LITTLENECK CLAMS	10.99
Your choice of red or white sauce	

FILET MIGNON BRUSCHETTA	14.99
Toasted Italian bread topped with filet mignon, fresh spinach, bruschetta, tomatoes and mozzarella cheese	
SEAFOOD INVOLTINI	10.99
Shrimp, scallops & crabmeat mixed in a lobster roux, wrapped with a pastry dough baked to perfection, served with a pink cream sauce	
TOMATO BRUSCHETTA	7.99
Toasted Italian bread topped with plum tomatoes, onions, marinated in olive oil with fresh herbs	
ASPARAGUS WRAPPED with PROSCIUTTO	10.99
Baked and served in a garlic & oil sauce smothered with baby shrimp and cherry tomatoes	
WARM CRAB DIP	13.99
Jumbo lump crab Imperial baked to perfection, served with toasted homemade Italian pita bread	
LETTUCE WRAPS	10.99
Chicken breast, chopped tomatoes, almonds, cucumbers, carrots, gorgonzola cheese, topped with avocado, dressed in a balsamic vinaigrette	
ROASTED PEPPERS & MOZZARELLA	8.99
Fresh roasted peppers & mozzarella marinated in garlic, olive oil and fresh basil	
CAESAR SALAD	7.99
SOUP DU JOUR	4.99
CRAB BISQUE	7.99

Focaccia or Wrap Sandwiches

All Sandwiches are Served with French Fries

Your Choice \$9.99

BUFFALO CHICKEN
Spicy chicken tenders, romaine lettuce & bleu cheese dressing
PROSCIUTTO & EGGPLANT
Prosciutto, grilled eggplant, roasted peppers & fresh mozzarella cheese
SAUSAGE & BROCCOLI RABE

MEATBALL PARMIGIANA
CHICKEN PARMIGIANA
VEAL PARMIGIANA
CHICKEN CAESAR
CHICKEN & ROASTED PEPPERS

CHICKEN CUTLET
Breaded cutlet served with tomato bruschetta topping and a garlic mayonnaise
PORTABELLA MUSHROOM
Grilled portabella mushroom topped with roasted peppers, caramelized onions & fresh mozzarella

Pasta

• PASTA CHOICES •

Penne • Capellini • Linguini • Fettuccini • Fusilli

Add Chicken 3.99 Jumbo Shrimp 1.99 each Baby Shrimp 3.99 Meatballs or Sausage 3.99 each
Ravioli, Tortellini or Gnocchi 2.00 Additional Gluten Free Penne 3.00 Additional Gluten Free Ravioli 4.00 Additional
Marinara (V) • Garlic & Oil (V) • Pomodoro (V) • Tomato Mozzarella Sauce (V) Lunch 8.99 / Dinner 13.99
Alfredo (V) • Pesto Cream (V) • Primavera (V) • Meat Sauce Lunch 9.99 / Dinner 14.99

PENNE ALA VODKA (V)	(L) 11.99 (D) 16.99
Penne pasta tossed in a garlic vodka pink cream sauce with fresh chopped tomatoes & sundried tomatoes	
TORTELLINI GORGONZOLA (V)	(L) 12.99 (D) 17.99
Homemade cheese tortellini tossed in a gorgonzola cheese cream sauce	
GNOCCHI MERINO	(L) 14.99 (D) 20.99
Chicken breast, chopped tomatoes, sliced shitake mushrooms and peas sauteed in a lobster cream sauce, tossed with homemade potato gnocchi	
VEGETABLE RISOTTO (GF) (V)	(L) 12.99 (D) 17.99
Creamy risotto tossed with fresh garden vegetables, sauteed in a garlic white wine sauce	

PASTA CARNE	(L) 16.99 (D) 24.99
Filet mignon tips, shitake mushrooms, onions, peas, cherry & sundried tomatoes, served in a demi glaze sauce with a touch of cream	
LOBSTER RAVIOLI	(L) 17.99 (D) 25.99
Homemade lobster & cheese filled ravioli served in a lobster cream sauce with shitake mushrooms & chopped tomatoes, topped with jumbo lump crabmeat	
EGGPLANT PARMIGIANA (V)	(L) 11.99 (D) 15.99
Fresh eggplant lightly breaded and fried to perfection, topped with marinara sauce and mozzarella cheese, served with capellini	
EGGPLANT MANICOTTI (V)	(L) 12.99 (D) 16.99
Egg battered eggplant stuffed with ricotta cheese, spinach and roasted peppers, topped with marinara sauce, served with capellini	

Chicken & Veal

	Chicken	Veal
CLASSIC	(L) 10.99 (D) 18.99	(L) 12.99 (D) 21.99
Your choice Parmigiana, Marsala or Piccante, served with vegetables		
MICHAEL	(L) 14.99 (D) 22.99	(L) 16.99 (D) 25.99
Sauteed in a vodka pink cream sauce, topped with jumbo shrimp, spinach, roasted peppers and mozzarella cheese, served with vegetables		
ANGELO	(L) 12.99 (D) 20.99	(L) 14.99 (D) 23.99
Sauteed in a garlic white wine light pomodoro sauce, served with chopped tomatoes, mushrooms and sundried tomatoes, topped with asparagus and mozzarella cheese, served with vegetables		

	Chicken	Veal
GRILLED (GF)	(L) 10.99 (D) 18.99	(L) 12.99 (D) 21.99
Grilled to perfection, laid over a bed of spinach with garlic & oil, topped with tomato bruschetta, served with vegetables		
PANKO CRUSTED	(L) 12.99 (D) 20.99	(L) 14.99 (D) 23.99
Served over a bed of linguini, tossed in a pesto cream sauce, topped with fresh arugula and bruschetta tomatoes		
RIVERA	(L) 13.99 (D) 21.99	(L) 15.99 (D) 24.99
Stuffed with baby shrimp, prosciutto and mozzarella cheese, served in a cilantro cream sauce with sundried tomatoes and grilled asparagus		

(V)
Denotes Vegetarian Dishes

(GF)
Denotes Gluten Free Dishes

Seafood

TILAPIA FRANCAISE & PAN SEARED SCALLOPS (L) 16.99 (D) 26.99
Sautéed in a garlic white wine sauce with shitake mushrooms, chopped plum tomatoes and capers, served over capellini

LINGUINI with MUSSELS OR CLAMS (L) 12.99 (D) 18.99
Fresh Prince Edwards mussels or littleneck clams served over linguini in a red or white sauce

SCALLOPS MONTE CARLO (L) 16.99 (D) 26.99
Sea scallops sautéed in a garlic white wine pomodoro sauce with sundried tomatoes, mushrooms and artichokes, served over linguini

SEAFOOD CIOPPINO 27.99
Fresh jumbo shrimp, sea scallops, jumbo lump crabmeat, mussels and clams sautéed in a garlic light pomodoro sauce, served over a bed of linguini

GRILLED or BROILED SCALLOPS (GF) (L) 15.99 (D) 24.99
Grilled to perfection, laid over a bed of spinach with garlic and oil, served with vegetables

SCALLOPS & MUSHROOM RISOTTO (GF) (L) 16.99 (D) 26.99
Shitake, oyster and sliced mushrooms tossed in a garlic creamy risotto, topped with pan seared scallops

TRADITIONAL CRAB CAKES (L) 16.99 (D) 26.99
Jumbo lump crabmeat folded in an imperial mix, broiled to perfection and served with an array of sauces, served with vegetables

PANKO CRUSTED ORANGE ROUGHY 26.99
Stuffed with baby shrimp, roasted peppers, spinach and shitake mushrooms, served in a lobster cream sauce, served with vegetables

ZUCCHINI CAKES (L) 16.99 (D) 26.99
Jumbo lump crabmeat and julienned zucchini tossed with fresh herbs and spices, served over fresh sliced plum tomatoes with a side of spinach with garlic and oil

FRESH PAN SEARED SALMON (GF) (L) 16.99 (D) 26.99
Topped with jumbo lump crabmeat, tomato and cucumber salad, served over spinach with garlic and oil

CAPELLINI POSITANO (L) 16.99 (D) 26.99
Fresh jumbo lump crabmeat sautéed in a garlic pomodoro sauce, folded in capellini

DUE AMICI'S SALMON PINWHEEL (L) 17.99 (D) 27.99
Fresh salmon stuffed with spinach and jumbo lump crabmeat, served in a lobster cream sauce with shitake mushrooms and asparagus

SHRIMP MARINARA, FRA DIAVOLO or SCAMPI (L) 14.99 (D) 23.99
Served over linguini

SEAFOOD INVOLTINI (L) 12.99 (D) 19.99
Shrimp, scallops and crabmeat mixed in a lobster roux, wrapped with a pastry dough, baked to perfection and served with a pink cream sauce, served with vegetables

FRESH GRILLED SALMON or TILAPIA (GF) ... (L) 14.99 (D) 22.99
Served in a garlic white wine lemon sauce, served with vegetables

SHRIMP & SALMON CARTUCCI (L) 16.99 (D) 26.99
Jumbo shrimp stuffed with crab imperial, wrapped with salmon, sautéed in a garlic white wine sauce with capers, served with vegetables

Steaks

MARIO'S RIBEYE (GF) 29.99
Grilled to perfection, served in a light horseradish cream sauce with sliced portabella mushrooms, topped with grilled jumbo shrimp and asparagus

FILET & CRABMEAT 31.99
Pan seared filet mignon sautéed in a mushroom demi glaze sauce, topped with jumbo lump crabmeat and mozzarella cheese, served with vegetables

GRILLED RIBEYE (GF) 27.99
Grilled to perfection, served with gourmet mushrooms and caramelized onions, served with vegetables

FILET GORGONZOLA (GF) 29.99
Grilled filet mignon topped with portabella mushroom, roasted peppers and mozzarella cheese, served in a gorgonzola cheese cream sauce, served with vegetables

FILET DIJON (GF) 29.99
Grilled filet mignon served in a dijon cream sauce, topped with gorgonzola cheese, served with vegetables

Entree Salads

TEQUILA SALAD (GF) (L) 10.99 (D) 13.99
Fresh arugula, red onion, cherry tomatoes, apples, avocado, gorgonzola cheese and prosciutto tossed in a tequila vinaigrette

ORANGE ROUGHY SALAD (GF) (L) 15.99 (D) 24.99
Pan seared fresh orange roughy served over a bed of arugula, with pears, apples, walnuts, cherry tomatoes and olives, topped with a pear vinaigrette

ALMOND SALMON SALAD (L) 14.99 (D) 22.99
Field of greens tossed with feta cheese, black & green olives, artichokes, drizzled in a balsamic vinaigrette and topped with almond encrusted salmon

CHICKEN CAESAR SALAD (GF) (L) 10.99 (D) 13.99
Chicken breast grilled and served over a classic caesar salad with fresh croutons

GORGONZOLA SALAD (GF) (L) 14.99 (D) 23.99
Grilled jumbo shrimp, gorgonzola cheese, roasted peppers artichokes, tomatoes and olives, served in a balsamic vinaigrette over a field of greens

SALMON BERRY SALAD (GF) (L) 14.99 (D) 23.99
Grilled salmon served over a field of greens with fresh berries, pecans, artichokes, olives and feta cheese, tossed in a champagne vinaigrette

LEMON PEPPER CHICKEN SALAD (GF) (L) 10.99 (D) 13.99
Grilled lemon pepper chicken breast, served over a field of greens topped with provolone cheese, fresh mozzarella, tomatoes, artichokes, grilled eggplant, olives and roasted peppers, topped with a dijon vinaigrette

Side Orders

Your Choice \$6.99

MUSHROOM & ROASTED PEPPERS RISOTTO
SIDE OF PASTA
BROCCOLI RABE with GARLIC & OIL

BROCCOLI or SPINACH with GARLIC & OIL
GRILLED ASPARAGUS with GARLIC & OIL
GRILLED VEGETABLES

Children's Menu

Under 10 Years Old Please

Your Choice \$8.99

CHICKEN FINGERS
RAVIOLI MARINARA

FETTUCINI ALFREDO
LINGUINI & MEATBALL

CHICKEN PARMIGIANA
GRILLED TILAPIA

Let Due Amici Take Care of All Your Catering Needs for Your Next Event:

Showers, Christenings, Communion, Birthdays, Office Parties & Holiday Parties

At Your Location or Ours - Menus starting at \$13.99 pp

Party Trays Also Available



Weddings by Due Amici
Best of the Knot since 2013



For an Event to Remember... From finding the perfect venue to planning of the last details
Let Due Amici handle it all! Full Planning & Coordinating Services Included in All Our Wedding Packages.

Call Now for Your Complimentary Venue Tours and Complimentary Food Tastings!

We cook to order so most dishes can be made Gluten Free, Vegetarian and even Vegan upon request!

(V)
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Thank you for your loyalty of the last 2 decades and if there is ever anything you are not overjoyed with or we have not exceeded your expectations, please don't hesitate to contact us!

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