# **Antipasti**

Appetizers

## Salumi e Formaggi Board | \$29.5

Curated meats and cheeses, a variety of olives, honey, and crispy chickpeas. Served with focaccia.

#### Roasted Prosciutto | \$18

Prosciutto-wrapped baby mozzarella with basil and pomodoro sauce. Topped with aged balsamic reduction.

## Bruschetta | \$15.5

Our homemade pizza crust topped with chilled tomatoes, red onion, basil, garlic, olive oil and balsamic reduction.

#### Mussels | \$22

Ilb of PEI mussels steamed with white wine, red onion, soppressata salami and arrabbiata sauce. Served with grilled focaccia bread.

## Arancini | \$16.5

Chef Ben's Italian-style rice balls accompanied with one of our homemade sauces, rotated monthly.

## Polpette Al Sugo | \$18

Homemade pork, veal, and ricotta meatballs oven roasted and served with our tomato sauce and grilled focaccia bread.

#### Eggplant Parmigiana | \$16

Slices of panko-breaded eggplant baked with tomato sauce and baby mozzarella.

#### Fritti Misti Di Mare | \$20

Calamari, shrimp, and white anchovies lightly battered and fried. Served with crispy chickpeas and arrabbiata sauce.

## **Insalate**

Salads

## Famiglia | \$14

Mixed greens, pea tenders, watermelon radish, and cherry tomato. Tossed with red wine vinaigrette. For the table | \$32.

## Cesare | \$16

Chopped romaine, focaccia croutons and pancetta tossed in a parmesan lemon vinaigrette and finished with parmesan crisps. For the table | \$35.

## Capra | \$22

Marinated portobello mushrooms, red onion and roasted tomatoes warmed on a bed of spinach and arugula. Garnished with pesto goat cheese and focaccia bread.

#### Al Salmone | \$25

Grilled salmon fillet on spinach, roasted peppers, carrots, zucchini, green beans, white beans and potatoes. Topped with green olive tapenade.

## Winter Caprese | \$23

Creamy burrata cheese on preserved tomatoes with fresh basil, balsamic crema, olive oil and Maldon salt.

## **Pasta**

## Pappardelle Al Manzo Brasato | \$28

Slow-braised beef ragu in tomato and red wine sauce. Served over pappardelle noodles.

#### Fettuccine Dolcetto | \$26

Classic and spinach fettuccine tossed with sliced chicken breast, garlic, mushrooms and sun-dried tomatoes in a white wine cream sauce.

## Gnocchi Di Casa | \$24.5

Homemade potato dumplings served with your choice of gorgonzola cream, pomodoro, or bolognese sauce. Topped with creamy ricotta.

## Con Salsiccia | \$26

Ribbon shaped pasta, served with homemade sausage, chilies, rapini, grana padano cheese, and lemon breadcrumb.

## Rigatoni Sorrento | \$24

Zucchini, cherry tomatoes, basil and red chilies tossed with our pomodoro sauce. Topped with stracciatella cheese.

## Lasagna Di Casa | \$24

Homemade Bolognese sauce, creamy ricotta and tomato sauce baked in layers and topped with baby mozzarella. Served with crostini.

## Risotto Di Frutti Di Mare | \$28

Calamari, shrimp and mussels simmered in a garlic butter sauce on a bed of white wine parmesan risotto and finished with caramelized lemon.

## Spaghetti e Polpette | \$24.5

Three homemade meatballs in tomato sauce served over spaghetti noodles.

Items marked in orange are part of the Dolcetto Signature collection-recipes loved at our sister restaurant,

Dolcetto.

DOLCETTO

## Pollo/Carne/Pesce

Chicken/Meat/Fish

All entrées are served with your choice of rosemary roasted potatoes and vegetables or pasta.

## Pollo Alla Parmigiana | \$28

Breaded chicken topped with pomodoro sauce and bocconcini.

#### Pollo Sienna | \$28

Garlic-and thyme-marinated chicken breast sautéed with pearl onions, zucchini and tomatoes in a white wine and sweet butter sauce.

#### Costine Di Manzo Brasate | \$42

Boneless beef short rib braised in a red wine sauce and finished with a horseradish breadcrumb.

## Salmone Alla Griglia Piccata | \$32

Atlantic salmon fillet grilled and topped with capers, lemon, tomatoes and sweet butter. Can be served on spaghetti tossed with spinach. Finished with caramelized lemon.

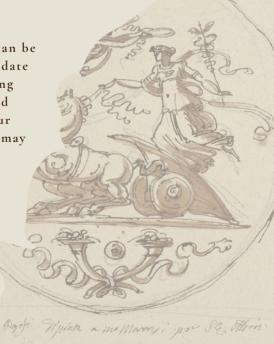
#### Bistecca Di Manzo | \$44

A 10-oz New York striploin grilled to your preference with rosemary roasted potatoes and vegetables. Served with our red wine sauce.

## Accompany with:

Gorgonzola butter | \$5 Wild mushrooms in brown butter | \$5 Sauteed garlic shrimp | \$7

We're proud to offer dishes that can be thoughtfully tailored to accommodate most dietary preferences- including vegan, vegetarian, pescatarian, and gluten-friendly. Please inform your server of any dietary needs so we may prepare your meal with care.



## **Pizza**

#### Margherita | \$20

The classic Italian- Bocconcini and fresh basil on our sugo pomodoro.

#### Verde Bianca Rossa | \$23

Grilled chicken, spinach, oven-roasted tomatoes and goat cheese on white sauce.

#### Nordico | \$23

Pancetta, wild mushrooms, and pepperoni on our sugo pomodoro.

#### Giardiniere | \$22

Zucchini ribbons, tomatoes, wild mushrooms and bocconcini cheese on a spinach pesto base.

#### Pattulo | \$22

Aged provolone and pepperoni on our sugo pomodoro.

#### Dario | 22

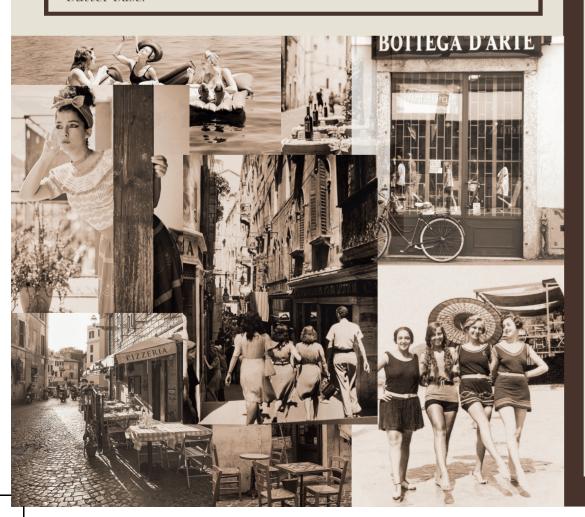
Mortadella, capocollo and soppressata with provolone and green olive giardiniera on our sugo pomodoro.

#### Funghi | \$22

Wild mushrooms, thyme, and fontina cheese on white sauce.

#### Simon's Passione | \$21

Pepperoni, sausage, red onion, parmesan and chilies on a garlic butter base.



# <u>Sunday Family Style</u>

Each family-style bundle feeds up to 4 guests.

## Spaghetti e Polpette | \$55

Our take on a classic family spaghetti and meatball night. Our homemade meatballs in tomato sauce, served over spaghetti noodles.

## Fettuccine Dolcetto | \$60

Classic and spinach fettuccine tossed with sliced chicken breast, garlic, mushrooms, and sun-dried tomatoes in a white wine cream sauce.

## Lasagna Di Casa | \$60

#### This dish is available by reservation only.

Homemade bolognese sauce, creamy ricotta and tomato sauce baked in layers and topped with baby mozzarella. Served with crostini.

## Pollo Alla Parmigiana | \$75

Breaded chicken topped with pomodoro sauce and bocconcini. Served with your choice of seasonal vegetables and roasted potatoes or pasta.

## Famiglia | \$32

Mixed greens, pea tenders, watermelon radish, and cherry tomato. Tossed with red wine vinaigrette.

## Cesare | 36

Chopped romaine, focaccia croutons and pancetta tossed in a parmesan lemon vinaigrette and finished with parmesan crisps.

# Amicucci's Risto by DOLGETTO

