

make sure to visit  
our sister restaurant

**amigos 30A**  
MEXICAN KITCHEN

right  
**NEXT DOOR**

coming 2023...

**friends 30A**  
BURGER BAR

friends, family, and full bellies...®

1.4 miles to the west...  
in the new Publix Plaza  
@Watersound Center



**friends, family, and full bellies...®**

2023 summer **great eats**  
**dinner menu** **great drinks**

this is a limited menu that is highlighting some of our most popular items for summer season due to the volume of business and the ongoing labor shortage. we know that some of your favorites may be missing. do not worry...they will be back!  
hint hint...chicken bellagio...pork belly fajitas...etc...

**each meal is uniquely prepared and cooked to order, for you...**

take time to enjoy your **friends and family...**

we will ensure you leave with a **full belly...**

we bring out all dishes as they are ready, not necessarily all at the same time...

we encourage your table to order multiple items so you can share  
in our tapas theme...

**open 11am - 10pm daily**

**lunch 11am - 3pm**

**happy hour 3pm - 6pm**

**dinner 3pm - 10pm**

a 2% arts & entertainment contribution is added to all purchases to provide and promote a wide variety of cultural, charitable, and entertainment activities for the community. if at any time you choose not to participate in the fee please notify your server and have the fee removed or refunded. if you have any questions about the fee, please ask one of our team members or call 850-231-1127



## our story on how it became... friends, family, and full bellies...®

ciao!

welcome to amici 30A Italian Kitchen and welcome to our story of how amici 30A came to be.

george and amy met at the age of 16 in windsor, ontario, canada. amy is from michigan and george from canada. george was raised in the hospitality industry and continued along that path for the next 20+ years working in the gaming and resort business. his career took him and their four kids, jordin, nathan, alyssa, and gillian (lily) on an ever changing road that led to many relocations and making new friends in many different states.

george is a food guy, his kids call him a foodie and if you are out to eat with george you will not leave hungry. amici 30A Italian Kitchen was born out of his love for food and his dream to build something with and for his family. jordin, the oldest, graduated from college in may of 2016 and was interested in doing something entrepreneurial with his dad and so our path altered once more. nathan, alyssa, and lily were on board for this new journey and from there amici 30A was born.

the name amici, italian for friends, was born out of our life experience and living away from home and our families.

the friends we made along our lifes journey became our family away from home. these friends sustained us, loved us, built us up, and shared some of lifes most precious moments. to all those friends, amici 30A Italian Kitchen pays homage to all of them.

we have all contributed and added our special touch to make you feel at home. so when you are not seeing jordin and nathan on the course, alyssa somewhere helping those in need, lily singing on stage somewhere, or george and amy walking on the beach...know you can find us at amici 30A.

we are thrilled to welcome you in to amici 30A Italian Kitchen and want to thank you for dining with us and sharing your special moments with us.

ENJOY  
Your EXPERIENCE  
with us!  
♥  
♥ THE CORCHIS FAMILY...



CORCHIS HOSPITALITY GROUP

12805 us highway 98 east, suite r 101, inlet beach, fl 32461 • 850.909.0555 • amici30a.com



SSID: amici 30A & amigos 30A - Guest

Password: tacotuesday





# award winning happy hour

## 3pm - 6pm, 7 days per week\*

### food

all pizzas \$10

amy's "famous" amici

30A meatballs (3) \$10

select happy hour pastas \$10

(spaghetti bolognese / fettuccine with lemon, caper, brown butter sauce / rigatoni alla vodka)

### drink

\$2 off all wines by the glass

\$2 off all draft beer

\$1 off all bottled beer

half off all "well" liquors

\*dine-in only \*no substitutions | \*happy hour may be excluded during certain days, holidays, special events, etc.

## visit our sister restaurants...



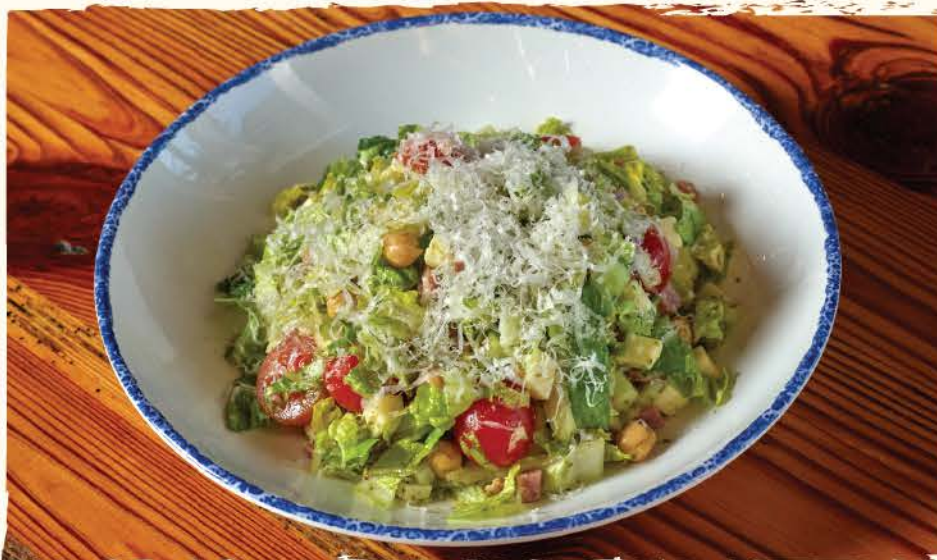
serving the best "homemade & hand-crafted" pizzas, pastas, salads, meatballs, chicken, tacos, nachos, quesadillas, rice bowls, burritos, enchiladas, burgers, hot dogs, chicken sandwiches, specialty cocktails, desserts, milkshakes, and more...

**friends, family, and full bellies...®**



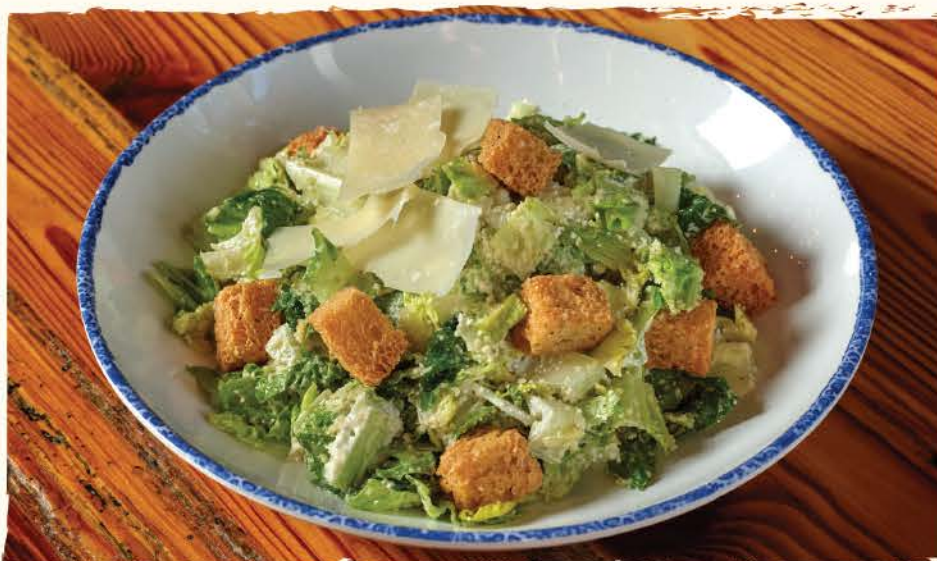
CORCHIS HOSPITALITY GROUP

# salads



## amy's chop salad

mixed lettuce, red onion, cucumber, celery, fennel, baby heirloom tomatoes, garbanzo beans, salami, provolone, and parmigiana. tossed in homemade italian vinaigrette 16



## \*caesar

crispy romaine, shaved parmigiana, homemade croutons.  
tossed in homemade caesar dressing 13  
anchovy +3

## add to any salad

amy's "famous" amici 30A meatballs (2) +7.50    marinated free range chicken breast +7.50  
imported italian sausage +7.50    shrimp (3) +15

 gluten free    spicy    vegetarian    vegan    items contain nuts    contains soy    dairy free

\* consuming raw or undercooked animal proteins, including: meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. if you are unsure, consult a doctor.

# small plates

limited quantities... daily

**Jess's-burrata 28**  
burrata & sea salt served with crostinis




this is a special product to our family. after tasting this burrata from bari, italy... we spent a few years finding a way to import this exact cheese to our restaurant and share with you...

we have finally found a way...

every wednesday we send a text with an order for this burrata. a few hours later when the producers wake up in bari, italy (the birthplace of burrata)...they go milk the cows on their farm and by saturday, our burrata is ready.

that same day they drive our fresh, never frozen burrata to the airport and fly it to us. we send a courier to our local airport to pickup the burrata and a few days after the burrata is made, it is served to you fresh, never frozen.

the root word in burrata is "buro" which means butter. you will taste the heavy cream & rich butter so strongly and will be craving more...

 drizzle with mike's hot honey +1.75



**amy's "famous" amici 30A meatballs (3)**  
made with beef, pork, and lots of love. so delicious... 14



**toasted ravioli mozzarella cheese stick**  
a foot long parmesan encrusted cheese stick stuffed with our homemade cheese ravioli. topped with parmigiana and pesto bread crumbs. served with a side of gravy 16



**arancini (4 cheese)**  
traditional cheesy sicilian rice balls served on marinara sauce and topped with grated parmigiana 14



**amici 30A brussels sprouts**  
a blend of pan seared and fried baby brussels. mixed with wild mushrooms, baby heirloom tomatoes, and our sesame seed glaze 14



**calamari**  
lightly fried and tossed with pepperoncini. served with our sun-dried tomato aioli 16



# amici 30A signature neapolitan pizza pies

delicious gluten-free & cauliflower gluten-free crusts available



bianca pizza



pepperoni pizza



pesto pizza



salsiccia pizza

## margherita

san marzano tomato sauce, fresh mozzarella, sweet basil, and extra virgin olive oil 19

## cheese

san marzano tomato sauce and shredded mozzarella 17

## 🌶️ pepperoni or 🔥 spicy pepperoni

san marzano tomato sauce, shredded mozzarella, and pepperoni 20

## 🌿 farmers market

san marzano tomato sauce, shredded mozzarella, roasted peppers, zucchini, and wild mushrooms. topped with fresh baby arugula 22

## 🌿 bianca

extra virgin olive oil, shredded mozzarella, fresh ricotta, onion, rosemary, and calabrese chilies 20

## 🌿 lily's cacio e pepe (cheese & pepper)

mozzarella, pecorino romano crema, fresh basil, fresh cracked black pepper 22

## barbecue or buffalo chicken

marinated free range chicken, tomato sauce, shredded mozzarella, and sweet baby ray's barbecue or buffalo sauce 22

## 🌿 pesto

homemade basil spinach pesto, fire roasted peppers, marinated free range chicken, baby heirloom tomatoes, and shredded mozzarella. topped with feta and fresh baby arugula 23

## 🌿 salsiccia (sausage)

san marzano tomato sauce, shredded mozzarella, imported italian sausage, cipollini onions, and wild mushrooms 23

## 🌿 polpetta (meatball)

san marzano tomato sauce, shredded mozzarella, homemade basil spinach pesto, and amy's "famous" amici 30A meatballs 21

## 🌿 prosciutto di parma

san marzano tomato sauce, fresh mozzarella, and prosciutto di parma. topped with fresh baby arugula 23

## 🌿 funghi (mushroom)

san marzano tomato sauce, shredded mozzarella, cremini, shiitake, king oyster, fancy mushrooms, and white truffle oil 21

## 🌿 the upside down pizza

mozzarella on the bottom, light sauce on top, with fresh oregano, and extra virgin olive oil 19

## create your own pizza pie

create your own pie with any three toppings 20  
additional toppings (meats • vegetables • cheeses) +3

give me the  
crunch

tell your server if you'd like your pizza "extra crispy" & darker

## pizza toppings

### allergen-friendly crust

- 🌿 GF gluten-free vegan crust – 12" +4
- 🌿 GF cauliflower gluten-free crust – 10" +4

### proteins

amy's "famous" amici 30A meatball 3	bacon 3	salami 1.75
prosciutto di parma 3	chicken 3	anchovy 3
sausage 3	pepperoni 1.75	egg 1.75
	🔥 spicy pepperoni 1.75	

### cheeses +1.75

extra cheese	fresh mozzarella cheese
feta cheese	ricotta cheese

### veggies / fruits +1.75

arugula	cipollini onion	red onion
basil	🔥 jalapeño	roasted garlic
black olives	mushroom	roasted red pepper
cherry pepper	oregano	rosemary
🔥 calabrese pepper	pepperoncini	spinach
caramelized onion	pineapple	zucchini
		tomato

### sauces +1.75

bbq	local honey	🔥 mike's hot honey
🔥 buffalo ranch	pesto	olive oil free
	🔥 jalapeño ranch	

**"hand-crafted" "hand-stuffed"  
homemade pastas**  
~ limited quantities daily ~

# homemade pastas



**🍴 lasagna 30A**  
traditional lasagna layered high with beef, ricotta, shredded mozzarella, grated parmesan, san marzano tomatoes, garlic, basil, and onions 29



**✓ cheese ravioli  
lemon, caper, brown  
butter sauce**  
topped with fresh dressed baby arugula 24



**✓ fettuccine alfredo  
florentine**  
with baby heirloom tomatoes and spinach 24



**✓ chef sam's spicy  
vodka gemelli**  
twisty noodles with our spicy creamy vodka sauce 24



**✓ gnocchi creamy  
vodka**  
vodka infused cream sauce 24



**✓ gnocchi creamy  
pesto**  
pesto infused cream sauce 24

## pastas (imported noodles)



**✓ spaghetti marinara**  
san marzano tomato sauce and grated parmigiano reggiano 17  
(with meatballs) +7.50



**🍴 rigatoni  
bolognese**  
classic italian meat sauce, san marzano tomatoes, fresh basil, parmigiano reggiano, and creamy ricotta 24



**🌱 the vegan  
italian**  
rigatoni, baby heirloom tomatoes, onions, peas, spinach, fire roasted red peppers, zucchini, roasted garlic, and extra virgin olive oil 24

## add to any pasta

amy's "famous" amici 30A meatballs (2) +7.50  
imported italian sausage +7.50

marinated free range chicken breast +7.50  
shrimp (3) +15

substitute our gluten-free noodle into any pasta +3

# bigger plates

## 🍴 nathan's "famous" chicken parmigiana 26.50

crispy marinated free range chicken topped with mozzarella and your choice of sauce served on a bed of spaghetti



choose your style

with marinara sauce

with alfredo sauce

with vodka sauce



## 🍴 lily's "famous" chicken piccata

lightly breaded free range chicken breast with lemon caper butter sauce. served with spaghetti tossed with roasted garlic and baby spinach 26.50



## 🍴 GF alyssa's farmhouse chicken

free range chicken breast paillard style marinated with lemon and rosemary served with mashed potatoes, and roasted veggies 26



## jordin's black grouper (8 oz)

pan-seared with green beans, carrots, and baby heirloom tomatoes. served with a side of spaghetti tossed in lemon caper butter sauce 48



# wine list

corkage fee  
\$20.00 per bottle  
(maximum 2 bottles)

## sparkling

<b>prosecco</b>	
lovo - italy	12 / 55
<b>prosecco rosé brut</b>	
casa canevel - italy	13 / 60
<b>brut</b>	
domaine chandon - california	15 / 70
<b>champagne</b>	
veuve clicquot yellow label - france	180
dom pérignon - france	500

## whites

<b>chardonnay</b>	
scarpetta - italy	13 / 60
cakebread chardonnay - california	24 / 100
<b>pinot grigio</b>	
ruffino lumina - italy	13 / 60
<b>sauvignon blanc</b>	
mohua - new zealand	13 / 60
cakebread sauvignon blanc - california	18 / 80
<b>moscato</b>	
la perlina "little pearl" - italy	12 / 55

## rosé

studio by miraval - france	14 / 65
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## reds

<b>pinot noir</b>	
meiomi - california	14 / 65
belle glos clark & telephone - california	19 / 85
<b>cabernet sauvignon</b>	
st. huberts - the stag - california	15 / 70
silver oak - california	190
caymus napa - california	190
oakville ranch - california	210
<b>cabernet franc</b>	
scarpetta - italy	15 / 70
<b>superiore</b>	
ruffino chianti superiore - italy	13 / 60
<b>sangiovese</b>	
avivo red - california	13 / 60
<b>blends</b>	
tinto negro malbec - argentina	12 / 55
prisoner red blend - california	24 / 105
<b>barolo</b>	
arnaldo rivera barolo - italy	22 / 100

## grappa (a dry colorless brandy distilled from fermented grape pomace typically served as a dessert spirit)

antinori grappa tignanello - italy	24
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## ports (a strong, sweet fortified wine typically served as a dessert wine)

graham's six grapes reserve - portugal	12
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**amici<sup>SM</sup> & amicos 30A<sup>SM</sup>**  
ITALIAN KITCHEN      MEXICAN KITCHEN

# Take-out, Delivery, & Catering

for your take-out, delivery, & catering needs...  
please visit our website [amici30A.com](http://amici30A.com)  
or download our app,  
"CorchisEats" on your mobile  
or desktop device



delivery through our website  
and app is partnered with...



"hand-made"  
"hand-crafted"

# cocktails & beer

## cocktails

### No. 1 summer on 30A

tito's, watermelon, basil, hand-squeezed citrus, and a touch of elderflower

13



available as a "mocktail" 7

### No. 2 J's- limonata (lemonade)

tito's with lemon oleo saccharum, hand-squeezed lemon juice, ginger liqueur, and giffard vanille de madagascar

13



available as a "mocktail" 7

### No. 3 check-out day painkiller

flor de cana rum, giffard pineapple, hand-squeezed orange juice, pineapple juice, cream of coconut, dusted with cinnamon and nutmeg

13



### No. 4 "sangarita"

half sangria. half margarita. 100% amazing

13



### No. 5 rosemary's cucumber potion

bombay dry gin, st. germaine, hand-squeezed lime juice, cucumber, rosemary, basil, simple syrup

13



### No. 6 smoked old fashioned

smoke infused elijah craig whiskey, giffard vanille de madagascar, aromatic bitters, orange bitters, maraschino cherry

13



### No. 7 aperol spritz

lovo prosecco, aperol, soda water

13



### No. 8 amigos 30A house margarita (regular or spicy)

milagro silver, cointreau, hand-squeezed lime juice, agave nectar

12



\*signature cocktails are not included in happy hour pricing

## beer

### bottle / can

becks non-alcoholic (germany)	6.00
coors light (golden, colorado)	6.00
corona extra (mexico city, mexico)	6.00
corona light (mexico city, mexico)	6.00
labatts blue (canada)	6.00
michelob ultra (st. louis, missouri)	6.00
miller lite (milwaukee, wisconsin)	6.00
odd pelican anchored down pilsner (local)	6.00
odd pelican spectacle ipa (local)	6.00
peroni (italy)	6.00

### draft (20 oz)

ace pineapple cider (sonoma county, california)	8.50
bud light (usa)	8.50
bell's two hearted ale (kalamazoo, michigan)	8.50
blue moon (denver, colorado)	8.50
fairhope amber (fairhope, alabama)	8.50
grayton 30A beach blonde (local)	8.50
grayton fish whistle ipa (local)	8.50
idyll hounds divide and conch'r ipa (local)	8.75
oyster city hooter brown (apalachicola, florida)	8.75
oyster city mangrove pale ale (apalachicola, florida)	8.50
peroni (italy)	8.50
stella artois (belgium)	8.50

### hard seltzers

high noon vodka watermelon	7.50
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summer on 30A



check-out day painkiller



"sangarita"



J's- limonata (lemonade)



rosemary's cucumber potion



smoked old fashioned

# allergen-friendly menu

these are just a few highlights of the many allergen-friendly menu items we offer

## small plates



### amici 30A brussels sprouts

a blend of pan seared and fried baby brussels. mixed with wild mushrooms, baby heirloom tomatoes, and our sesame seed glaze 14

## pick a pizza



### marinara pizza

san marzano tomato sauce, olive oil, oregano 15



  gluten-free vegan crust – 12” +4  
 cauliflower gluten-free crust – 10” +4

## pasta



### the vegan italian

rigatoni, baby heirloom tomatoes, onions, peas, spinach, fire roasted red peppers, zucchini, roasted garlic, and extra virgin olive oil 24



## bigger plates



### alyssa's farmhouse chicken

free range chicken breast paillard style marinated with lemon and rosemary served with mashed potatoes, and roasted veggies 26

## desserts



### flourless chocolate cake 9



### raspberry sorbet 8

# little amici's & desserts

(ages 12 and under)

cheese or pepperoni pizza 11

✓ homemade mac 'n' cheese 11

spaghetti 11

with marinara, alfredo, bolognese, extra virgin olive oil or butter  
meatball +3

chicken fingers 11

with a side of spaghetti marinara

## desserts



✓ ☯️ little amici's tiramisu 13



✓ 🍇 chocolate mousse martini 18



✓ 🍇 ☯️ lemon cello mascarpone cake 9



✓ ☯️ flourless chocolate cake 9



✓ 🍇 oreo mousse cake 12



✓ 🍷 raspberry sorbet 8



✓ ☯️ chocolate chip cannoli 7



✓ gelato (dark chocolate or vanilla bean) 8