

make sure to visit
our sister restaurant

amigos 30A
MEXICAN KITCHEN
right
NEXT DOOR

open 11am - 9pm daily
lunch 11am - 3pm
happy hour 3pm - 6pm
dinner 3pm - 9pm

make sure to visit our
other sister restaurant

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...®

2023/24 winter **great eats**
dinner menu **great drinks**

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...

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 & small plates

salads



GF amy's chop salad

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



*caesar

crispy romaine, shaved parmesan, homemade croutons. tossed in homemade caesar dressing 14
anchovy +3



GF caprese

fresh mozzarella, heirloom tomatoes, fresh basil, homemade italian vinaigrette, & balsamic drizzle 15.50

add to any salad

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

imported italian sausage +7.50

marinated free range chicken breast +7.50

shrimp (4) +15

black grouper (6 oz) +22

"hand-picked diver scallops" (3) +13

small plates



amy'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...

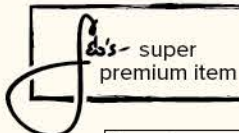
we have finally found a way...

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




 amici 30A signature item


 GF 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

🍷 nathan's chicken parmigiana pizza 28

the only pizza made entirely out of crispy marinated free range chicken. topped with mozzarella & your choice of sauce



choose your style

with marinara sauce

with alfredo sauce

with vodka sauce



🍷 amy's "famous" amici 30A meatballs (3)

made with beef, pork, & lots of love.
so delicious... 14.50



✓🍷 toasted ravioli mozzarella cheese stick

a foot long parmesan encrusted cheese stick stuffed with our homemade cheese ravioli. topped with parmigiana & pesto bread crumbs. served with a side of gravy 16.50



mussels marinara

seafood broth, tomatoes, fresh herbs, & lemon 19



✓ arancini (4 cheese)

traditional cheesy sicilian rice balls served on marinara sauce & topped with grated parmigiana 14.50



✓🍷🍷🍷 amici 30A brussels sprouts

a blend of pan seared and fried baby brussels. mixed with wild mushrooms, baby heirloom tomatoes, & our sesame seed glaze 14.50



✓🍷 warm roasted veggies

long-stem baby carrots, haricot vert beans, roasted baby heirloom tomatoes, roasted red peppers, brussels sprouts, wild mushrooms, & lemon zest 14.50



charcuterie board

a selection of meats, cheeses, & chefs treats 42



calamari

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



✓ cacio e pepe chips

warm, crispy chips tossed in romano cheese & black pepper. served with our chipotle aioli 13



amici 30A signature neapolitan pizza pies

delicious gluten-free & cauliflower gluten-free crusts available



blanca pizza



pepperoni pizza



salsiccia pizza



bbq chicken pizza

margherita

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

cheese

san marzano tomato sauce & shredded mozzarella 17

pepperoni or spicy pepperoni

san marzano tomato sauce, shredded mozzarella, & pepperoni 21

farmers market

extra virgin olive oil, shredded mozzarella, roasted red peppers, baby heirloom tomatoes, cipollini onions, zucchini, & wild mushrooms. topped with fresh baby arugula 22

bianca

extra virgin olive oil, shredded mozzarella, fresh ricotta, onion, rosemary, & calabrian chiles 20

bbq chicken

shredded mozzarella, shredded cheddar, marinated free range chicken, sweet baby ray's bbq sauce, red onion, & cilantro 23

buffalo ranch chicken

shredded mozzarella, shredded cheddar, marinated free range chicken, sweet baby ray's buffalo sauce, ranch, red onion, & cilantro 23

chicken bacon ranch

shredded mozzarella, shredded cheddar, ranch, marinated free range chicken, & bacon 23

pesto

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

salsiccia (sausage)

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

polpetta (meatball)

san marzano tomato sauce, shredded mozzarella, homemade basil spinach pesto, & 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)

extra virgin olive oil, shredded mozzarella, cremini, shiitake, king oyster, fancy mushrooms, & white truffle oil 21

the upside down pizza

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

the spicy sausage

extra virgin olive oil, imported italian sausage, cipollini onions, calabrian chiles, calabrian chile oil, mikes hot honey 23

lily's cacio e pepe (cheese & pepper)

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

brush your crust with our garlic parmesan butter +1

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

create your own pizza pie

create your own pie with up to three toppings 20

allergen-friendly crust



gluten-free vegan crust – 12" +4



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

add some sauces

bbq +1.50	jalapeño ranch +1.50
buffalo +1.50	local honey +1.50
ranch +1.50	mike's hot honey +1.50




extra virgin olive oil (free)	pesto +2.50
truffle oil +2.50	balsamic
calabrian chile oil +1.50	vinaigrette +1.50

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

homemade pastas



 **lasagna 30A**


traditional lasagna layered high with our bolognese, ricotta, shredded mozzarella, grated parmesan, san marzano tomatoes, garlic, basil, & onions 29



 **fettuccine alfredo florentine**

with baby heirloom tomatoes & spinach 24



 **cheese ravioli lemon, caper, brown butter sauce**

topped with fresh dressed baby arugula 24



 **gnocchi creamy vodka**


vodka infused cream sauce 24




 **gnocchi creamy pesto**


pesto infused cream sauce 24

substitute any noodle for any sauce +1

 spaghetti

 rigatoni


 fettuccine

 gnocchi

 cheese ravioli


pastas (imported noodles)




 **spaghetti marinara**

san marzano tomato sauce and grated parmigiano reggiano 17 (with meatballs) +7.50



 **spicy rigatoni vodka**

(regular or  spicy) vodka infused cream sauce with calabrian chiles 24



 **rigatoni bolognese**

classic italian meat sauce, san marzano tomatoes, fresh basil, parmigiano reggiano, & creamy ricotta 24



   **the vegan italian**

rigatoni, baby heirloom tomatoes, onions, peas, spinach, fire roasted red peppers, zucchini, roasted garlic, & 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 (4) +15
black grouper (6 oz) +22
"hand-picked diver scallops" (3) +13

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 & 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 & baby spinach 26.50



🍴 lily's chicken bellagio

parmesan encrusted chicken, topped with alfredo & a baby arugula salad wrapped in prosciutto di parma. served over spaghetti pesto 28



jordin's black grouper (8 oz)

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



GF alyssa's farmhouse chicken

free range chicken breast paillard style marinated with lemon and rosemary served with mashed potatoes, & roasted veggies 26.50



*filet mignon (8 oz)

center cut beef tenderloin, mashed potatoes, baby brussel sprouts, & demi-glaze 58

wine list

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

sparkling

prosecco

lovo - italy 13 / 60

prosecco rosé brut

casa canevel - italy 13 / 60

brut

domaine chandon - california 15 / 70

champagne

veuve clicquot yellow label - france 180
dom pérignon - france 500

whites

chardonnay

scarpetta - italy 13 / 60
cakebread chardonnay - california 24 / 100

pinot grigio

ruffino lumina - italy 13 / 60

sauvignon blanc

mohua - new zealand 13 / 60
cakebread sauvignon blanc - california 18 / 80

moscato

la perlina "little pearl" - italy 13 / 60

reds

pinot noir

meiomi - california 14 / 65
belle glos clark & telephone - california 19 / 85

cabernet sauvignon

st. huberts - the stag - california 15 / 70
silver oak - california 190
caymus napa - california 190
oakville ranch - california 210

cabernet franc

scarpetta - italy 15 / 70

superiore

ruffino chianti superiore - italy 13 / 60

sangiovese

avivo red - california 13 / 60

blends

tinto negro malbec - argentina 13 / 60
prisoner red blend - california 24 / 105

barolo

arnaldo rivera barolo - italy 24 / 105

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

antinori grappa tignanello - italy 24

rosé

studio by miraval - france 14 / 65

ports (a strong, sweet fortified wine typically served as a dessert wine)

graham's six grapes reserve - portugal 13



for your take-out, delivery, & catering needs...
please visit our website 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)	6.50
coors light (golden, colorado)	6.50
corona extra (mexico city, mexico)	6.50
corona light (mexico city, mexico)	6.50
labatts blue (canada)	6.50
micheob ultra (st. louis, missouri)	6.50
miller lite (milwaukee, wisconsin)	6.50
odd pelican anchored down pilsner (local)	6.50
odd pelican spectacle ipa (local)	6.50
peroni (italy)	6.50

draft (20 oz)

ace pineapple cider (sonoma county, california)	8.75
bud light (usa)	8.75
bell's two hearted ale (kalamazoo, michigan)	8.75
blue moon (denver, colorado)	8.75
fairhope amber (fairhope, alabama)	8.75
grayton 30A beach blonde (local)	8.75
grayton fish whistle ipa (local)	8.75
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)	8.75
peroni (italy)	8.75
stella artois (belgium)	8.75

hard seltzers

high noon vodka watermelon	8.00
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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, & our sesame seed glaze 14.50

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, & 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, & roasted veggies 26

desserts



  flourless chocolate cake 9



  raspberry sorbet 8

desserts

A rectangular slice of tiramisu cake is presented on a white plate with a blue floral pattern. The cake is layered with cream and chocolate, topped with a dusting of powdered sugar and chocolate shavings. It is garnished with fresh strawberries, raspberries, and blackberries, and a swirl of whipped cream.

A close-up photograph of a single slice of rich, dark chocolate cake. The cake is elegantly decorated with fresh fruit: two vibrant red strawberries, a single raspberry, and a small sprig of green mint. A dollop of white whipped cream is also visible. The slice is served on a white ceramic plate with a decorative blue floral or leaf pattern around the rim. The entire dish is set against a warm, wooden background.

A close-up photograph of a slice of chocolate raspberry cheesecake. The slice is served on a white ceramic plate with a blue floral pattern. The cheesecake has a thick, dark chocolate crust and a creamy white filling. It is topped with a layer of dark chocolate shavings and drizzled with a dark raspberry sauce. To the left of the cheesecake slice is a cluster of fresh fruit, including several sliced strawberries, a whole raspberry, and a whole blackberry, all garnished with a sprig of fresh mint. The background is a warm, wooden surface.

A close-up photograph of a small, dark-colored bowl filled with a vibrant pink ice cream. The ice cream is topped with fresh strawberries, including a large halved one, and several bright green mint leaves. The bowl is placed on a light-colored wooden surface.

A photograph showing two small metal bowls filled with ice cream. The bowl on the left contains chocolate ice cream, topped with two fresh strawberries and a sprig of green mint. The bowl on the right contains vanilla ice cream, also topped with a strawberry and a sprig of mint. The bowls are placed on a wooden surface.

little amici's (ages 12 and under)

non-alcoholic beverages

12