

make sure to visit
our sister restaurant

amigos 30A
MEXICAN KITCHEN
right
NEXT DOOR

open 11am - 10pm daily
lunch 11am - 3pm
happy hour 3pm - 6pm
dinner 3pm - 10pm

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...®

2024 spring break / summer

lunch menu

**great eats
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...



now open
(late march 2024)



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

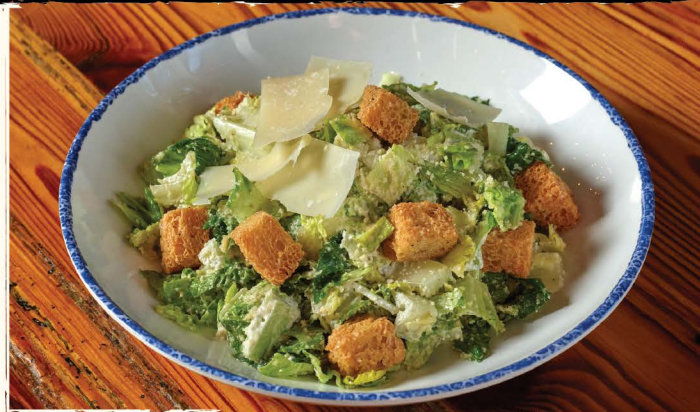
salads & small plates

salads



GF amy's chop salad

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



* caesar

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

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

small plates

limited
quantities...
daily

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

 super
premium item

 amici 30A
signature item

 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



 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



 **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



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



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

give me the crunch

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
cilantro		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)	🌿 poblano lime ranch +1.50
truffle oil +2.50	balsamic vinaigrette +1.50
🌿 calabrian chile oil +1.50	
pesto +2.50	

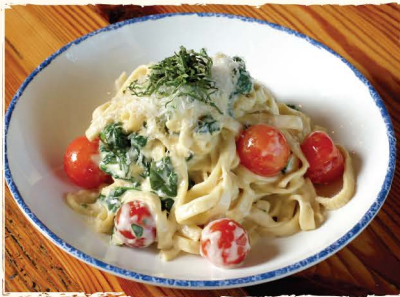
"hand-crafted" "hand-stuffed"
homemade pastas
 ~ limited quantities daily ~

homemade pastas



lasagna 30A

traditional lasagna layered high with our bolognese, ricotta, shredded mozzarella, grated parmesan, san marzano tomatoes, garlic, basil, & onions. served with an amy's famous amici 30A meatball 16



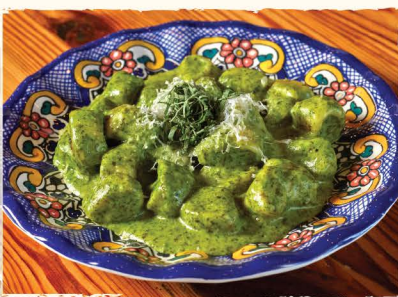
fettuccine alfredo florentine
 with baby heirloom tomatoes & spinach 15



cheese ravioli
 lemon, caper, brown butter sauce
 topped with fresh dressed baby arugula 15



gnocchi creamy vodka
 vodka infused cream sauce 15



gnocchi creamy pesto
 pesto infused cream sauce 16

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 14
 (with meatballs) +7.50



spicy rigatoni vodka
 (regular or spicy)
 vodka infused cream sauce with calabrian chiles 15



rigatoni bolognese
 classic italian meat sauce, san marzano tomatoes, fresh basil, parmigiano reggiano, & creamy ricotta 15



the vegan italian
 rigatoni, baby heirloom tomatoes, onions, peas, spinach, fire roasted red peppers, zucchini, roasted garlic, & extra virgin olive oil 15

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

substitute our gluten-free noodle into any pasta +3

bigger plates & sandwiches

🍴 nathan's "famous" chicken parmigiana 16

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 mixed with roasted garlic & baby spinach 16



🍴 lily's chicken bellagio

parmesan encrusted chicken, topped with alfredo & a baby arugula salad wrapped in prosciutto di parma. served over spaghetti pesto 18

amici 30A sandwich and side

packaged in a fresh baguette and toasted in our brick oven

all sandwiches are served with a side. a side of fries, a side caesar salad, or a side amy's chop salad



🍴 the chicken parm

parm encrusted free range chicken breast, san marzano tomato sauce (our gravy), provolone, fresh mozzarella, & fresh basil 16



🍴 the 30A italian

salami, pepperoni, prosciutto di parma, provolone, roasted red peppers, caramelize onions, & roasted garlic lemon sun-dried tomato aioli 16



🌱 farmers market

chef's daily veggie sandwich 16



🍴 da' meat-ball-a

slow braised meatballs, provolone, fresh mozzarella, san marzano tomato sauce (our gravy), & fresh basil 16

wine list

corkage fee
\$20.00 per bottle
[maximum 2 bottles]

sparkling

prosecco

kim crawford - 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

réserve côtes du rhône rosé 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



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

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 15



amici 30A signature sandwiches

packaged in a fresh baguette and toasted in our brick oven

all sandwiches are served with a side. a side of fries, a side caesar salad, or a side amy's chop salad



 farmers market
chef's daily veggie
sandwich 16

desserts



  flourless chocolate cake 9



 raspberry sorbet 8

desserts, little amici's & non-alcoholic beverages

desserts



✓ tiramisu 13



✓ flourless chocolate cake 9



✓ lemon cello mascarpone cake 9



✓ oreo mousse cake 12



✓ chocolate chip cannoli 7



♥ raspberry sorbet 8



✓ gelato 8
(dark chocolate or vanilla bean)



alyssa's creme brûlée 14

little amici's (ages 12 and under)

cheese or pepperoni pizza 11

✓ homemade mac 'n' cheese 11

spaghetti 11

chicken fingers 11

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

with a side of spaghetti marinara

non-alcoholic beverages

fountain soda (products) 4

Coke

Coke ^{Diet}



sweetened iced tea 4

coffee 4

unsweetened iced tea 4

espresso 4