make sure to visit our sister restaurant



open 11am - 10pm daily lunch 11am - 3pm happy hour 3pm - 6pm dinner 3pm - 10pm make sure to visit our other sister restaurant

friends 3 AM BURGER BAR

friends, family, and full bellies...8

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



friends, family, and full bellies...®

2024 summer Unchangreateats 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.

> Your EXPRIENCE THE CORCHIS FAMILY ...

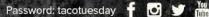


CORCHIS HOSPITALITY GROUP

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



Wi Fi SSID: amlcl 30A & amlgos 30A - Guest













award winning happy hour

3pm - 6pm, 7 days per week*

food

all pizzas \$11

amy's "famous" amici
30A meatballs (3) \$11
select happy hour pastas \$11

(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



amy's chop salad

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



*caesar

crispy romaine, shaved parmigiana, homemade croutons. tossed in homemade caesar dressing 15 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



کے 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



















*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



made with beef, pork, & lots of love. so delicious... 15



√ ♠ 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 17



Varancini (4 cheese) traditional cheesy sicilian rice balls served on marinara sauce & topped with grated parmigiana 15



a blend of pan seared and fried baby brussels. mixed with wild mushrooms, baby heirloom tomatoes, & our sesame seed glaze 15



√ ⊕ Warm roasted veggies

long-stem baby carrots, haricot vert beans, roasted baby heirloom tomatoes, roasted red peppers, brussels sprouts, wild mushrooms, & lemon zest 15



calamari
lightly fried and tossed with pepperoncini. served with
our sun-dried tomato aioli 16.50

amici 30A signature neapolitan pizza pies delicious gluten-free & cauliflower gluten-free crusts available







margherita

san marzano tomato sauce, fresh mozzarella, sweet basil, & extra virgin olive oil 20

cheese

san marzano tomato sauce & shredded mozzarella 18

pepperoni or *spicy pepperoni san marzano tomato sauce, shredded mozzarella, & pepperoni 22

farmers market

extra virgin olive oil, shredded mozzarella, roasted red peppers, baby heirloom tomatoes, cipollini onions, zucchini, & wild mushrooms. topped with fresh baby arugula 23

bianca

extra virgin olive oil, shredded mozzarella, fresh ricotta, onion, rosemary, & calabrian chiles 21

bbg chicken

shredded mozzarella, shredded cheddar, marinated free range chicken, sweet baby ray's bbq sauce, red onion, & cilantro 24

buffalo ranch chicken

shredded mozzarella, shredded cheddar, marinated free range chicken, sweet baby ray's buffalo sauce, ranch, red onion, & cilantro 24

chicken bacon ranch

shredded mozzarella, shredded cheddar, ranch, marinated free range chicken, & bacon 24

pesto

homemade basil spinach pesto, fire roasted peppers, marinated free range chicken, baby heirloom tomatoes, and shredded mozzarella. topped with feta & fresh baby arugula 24

Salsiccia (sausage)

san marzano tomato sauce, shredded mozzarella, imported italian sausage, cipollini onions, & wild mushrooms 24

polpette (meatball)

san marzano tomato sauce, shredded mozzarella, homemade basil spinach pesto, & amy's "famous" amici 30A meatballs 22

prosciutto di parma

san marzano tomato sauce, fresh mozzarella, and prosciutto di parma. topped with fresh baby arugula 24

funghi (mushroom)

extra virgin olive oil, shredded mozzarella, cremini, shiitake, king oyster, fancy mushrooms, & white truffle oil 22

the upside down pizza

mozzarella on the bottom, light sauce on top, with fresh oregano, & extra virgin olive oil 20

the spicy sausage

extra virgin olive oil, imported italian sausage, cipollini onions, calabrian chiles, calabrian chile oil, mikes hot honey 24

lily's cacio e pepe (cheese & pepper)

mozzarella, pecorino romano crema, fresh basil, fresh cracked black pepper 24

brush your crust with our garlic parmesan butter +1

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

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"

proteins

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

cheeses +1.75

extra cheese feta cheese

fresh mozzarella cheese ricotta cheese

veggies / fruits +1.75

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

add some sauces

bbq +1.50 buffalo +1.50

friends 3@A sauce +1.50

ranch +1.50 🌢 jalapeño ranch +1.50 local honey +1.50 mike's hot honey +1.50



extra virgin olive oil (free) truffle oil +2.50 acalabrian chile oil +1.50 pesto +2.50

poblano lime ranch +1.50 balsamic vinaigrette +1.50



lasagna 30A دناها 👁 traditional lasagna layered high with our bolognese, ricotta, shredded mozzarella, grated parmesan, san marzano tomatoes, garlic, basil, & onions 16



fettuccine alfredo florentine with baby heirloom tomatoes & spinach 15.50



vodka infused cream sauce 15.50



pesto infused cream sauce 16.50

substitute any noodle for any sauce

spaghetti

rigatoni



fettuccine



gnocchi



cheese ravioli

pastas (imported noodles)



marinara san marzano tomato sauce and grated parmigiano reggiano 14.50 (with meatballs) +7.50



spicy rigationi vodka (regular or 🌢 spicy) vodka infused cream sauce with calabrian chiles 15.50



rigatoni 🗣 bolognese classic italian meat sauce, san marzano tomatoes, fresh basil. parmigiano reggiano, & creamy ricotta 15.50



💔 🥔 🚱 the vegan italian rigatoni, baby heirloom tomatoes, onions, peas, spinach, fire roasted red peppers, zucchini, roasted garlic, & extra virgin olive oil 15.50

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

substitute our gluten-free noodle into any pasta +3

D 20240416

bigger plates & sandwiches

mathan's "famous" chicken parmigiana 16.50

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 mixed with roasted garlic & baby spinach 16.50

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



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



V farmers market chef's daily veggie sandwich 16



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



da' meat-ball-a slow braised meatballs, provolone, fresh mozzarella, san marzano tomato sauce (our gravy), & fresh basil 16

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

rosé

moscato

réserve côtes du rhône rosè

la perlina "little pearl" - italy

14 / 65

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

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

graham's six grapes reserve - portugal 13

6:43

CORCHIS HOSRITALITY GROUP

Serving the best "homemade & hand-crafted" pizzas, postas, salads, meatballs, chicken, tacos, nachos, quesadillas, rice bowls, burnts, enchiladas, burgers, hot dogs, chicken sandwiches, specially cocidalis, desserts, milishakes, and more.

Friends, family, and full bellies...

CORCHIS HOSPITALITY GROUP

Welcome to Corchis
Hospitality Group

Pickup

ASAP

Address, City and State, or Postal C



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", cocktails & beer

cocktails

No. 1 Summer on 30A

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



available as a "mocktail" 7

No. 2 (%'s-limonata (lemonade)

tito's with lemon oleo saccharum, hand-squeezed lemon juice, ginger liqueur, and giffard vanille de madagascar available as a "mocktail" 7



13

13

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



No. 4 "sangarita"

half sangria. half margarita. 100% amazing



No. 5 rosemary's cucumber potion

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



No. 6 smoked old fashioned

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



No. 7 aperol spritz

lovo prosecco, aperol, soda water



No. 8 amicos 30A house margarita (regular or spicy) milagro silver, cointreau, hand-squeezed lime juice, agave nectar



*signature cocktails are not included in happy hour pricing

hard seltzers

high noon vodka watermelon



10















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
michelob ultra (st. Iouis, 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

lleraen-friendly

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 15



long-stem baby carrots, haricot vert beans, roasted baby heirloom tomatoes, roasted red peppers, brussels sprouts, wild mushrooms, & lemon zest 15

pick a pizza



🛂 🏏 marinara pizza san marzano tomato sauce, olive oil, oregano 16



🄰 🕝 gluten-free vegan crust – 12"

+4

+4

cauliflower **gluten-free** crust – 10"

pasta



💜 🥔 🖚 the vegan italian

rigatoni, baby heirloom tomatoes, onions, peas, spinach, fire roasted red peppers, zucchini, roasted garlic, & extra virgin olive oil 15.50

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

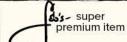
desserts



V @ flourless chocolate cake 9



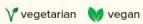
★ raspberry sorbet 8



















L 20240416 11

desserts, little amici's & non-alcoholic beverages

desserts



& tiramisu 13



cake 9



🗸 💖 🚳 lemon cello mascarpone cake 10



mousse cake 13



V ® chocolate chip cannoli 7





∀ gelato 8 (dark chocolate or vanilla bean)



alyssa's creme brûlée 14

little amicis (ages 12 and under)

cheese or pepperoni pizza 11

spaghetti 11 with marinara, alfredo, bolognese, extra virgin olive oil or butter meatball +3

V homemade mac 'n' cheese 11

chicken fingers 11 with a side of spaghetti marinara

non-alcoholic beverages

fountain soda (Calca products) 4















sweetened iced tea 4 coffee 4 unsweetened iced tea 4 espresso 4

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