

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...®

2024 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

WiFi SSID: amici 30A & amigos 30A - Guest Password: tacotuesday    



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



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



panzanella salad

butter lettuce, baby heirloom tomatoes, red onions, rustic parmesan croutons, shaved parmigiana, with a balsamic & dijon vinaigrette 14

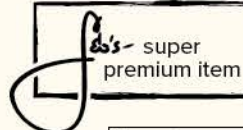
add to any salad

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

marinated free range chicken breast +7.50

imported italian sausage +7.50


shrimp (8) +9



 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... 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



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



🌱 🌱 🌱 🌱 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



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



bianca pizza



pepperoni pizza



salsiccia pizza



bbq chicken pizza

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

bbq 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" & darker

create your own pizza pie

create your own pie with up to three toppings 20

give me the crunch

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
prosciutto di parma 3	chicken 3
sausage 3	pepperoni 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
buffalo +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
calabrian chile oil +1.50

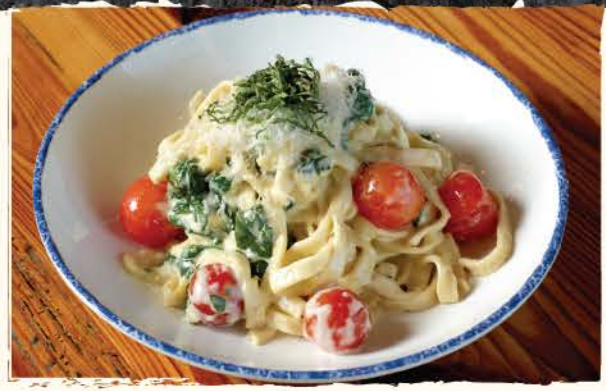
pesto +2.50
balsamic vinaigrette +1.50

"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 15



fettuccine alfredo florentine
 with baby heirloom tomatoes & spinach 15.50



gnocchi creamy vodka
 vodka infused cream sauce 15.50



gnocchi creamy pesto
 pesto infused cream sauce 16.50

substitute any noodle for any sauce +1

spaghetti

rigatoni

fettuccine

gnocchi

pastas (imported noodles)



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



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



spaghetti 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 (8) +9

substitute our gluten-free noodle into any pasta +3

bigger plates & sandwiches

🍷 nathan'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



🍷 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	

rosé

réserve côtes du rhône rosé	14 / 65
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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	
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
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ports (a strong, sweet fortified wine typically served as a dessert wine)

graham's six grapes reserve - portugal	13
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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
michelob 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



amìci 30A brussels sprouts

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

pick a pizza



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



  **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 15.50



amìci 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

