make sure to visit our sister restaurant



open 11am - 9pm daily lunch 11am - 3pm happy hour 3pm - 6pm dinner 3pm - 9pm make sure to visit our other sister restaurant

friends 3 A BURGER BAR

friends, family, and full bellies...

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



friends, family, and full bellies...®

2025 spring break dinnerment

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.

> Your EXPRICACE 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: 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®

sparkling

prosecco	
kim crawford - italy	13 / 60
prosecco rosé brut	
casa canevel - italy	13 / 60
brut	
poggio brut - italy	13 / 60
champagne	
piper-heidsieck - france	100

whites

dom pérignon - france

chardonnay	
scarpetta - italy	13 / 60
cakebread chardonnay - california	24 / 105
pinot grigio	
ruffino lumina - italy	13 / 60
sauvignon blanc	
mohua - new zealand	13 / 60
cakebread sauvignon blanc - california	19 / 85

moscato

fabre en provence

la perlina "little pearl" - italy

14 / 65

13 / 60

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 jordin & abç's	210
wedding wine	
cabernet franc	
scarpetta - italy	15 / 70

superiore

500

13 / 60 ruffino chianti superiore - italy

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

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

graham's six grapes reserve - portugal 13

CORCHIS HOSPITALITY GROUP® Welcome to Corchis **Hospitality Group** Pickup (1) Start Order >



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", "COCKTAIS & beer "hand-crafted"

cocktails

No. 1 Summer on 30

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



available as a "mocktail" 7

No. 2 Imonata (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



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 whiskey, giffard vanille de madagascar, aromatic bitters, orange bitters, maraschino cherry



No. 7 aperol spritz

prosecco, aperol, soda water



No. 8 ami $\cos 30$ Å house margarita (regular or spicy) milagro silver, cointreau, hand-squeezed lime juice, agave nectar





*signature cocktails are not included in happy hour pricing

beer

bottle / can

becks non-alcoholic (germany)	6.75
coors light (golden, colorado)	6.75
corona extra (mexico city, mexico)	6.75
corona light (mexico city, mexico)	6.75
labatts blue (canada)	6.75
michelob ultra (st. louis, missouri)	6.75
miller lite (milwaukee, wisconsin)	6.75
odd pelican anchored down pilsner (local)	6.75
odd pelican spectacle ipa (local)	6.75
peroni (italy)	6.75

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







D 20250328

salads



Gramy'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



caprese

baby heirloom tomatoes, mozzarella, extra virgin olive oil, balsamic, salt, pepper, & basil 15

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



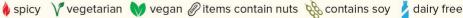
















*consuming raw or undercooked animal proteins, including: meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. if you are unsure, consult a doctor.

small plates



mamy's "famous" amici 30A meatballs (3) made with beef, pork, & lots of love. so delicious... 15



√ fried gnocchi garlic parmesan bites
our homemade gnocchi... fried and tossed in garlic,
parmesan, & butter 13





✓ arancini (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



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

amici 30A signature neapolitan pizza pies delicious gluten-free / vegan & 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

bianca

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

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

funahi (mushroom)

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

prosciutto di parma

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

DIZZa create your own with up to three toppings 21

allergen-friendly crust

- 💓 **gluten-free** vegan crust 12" +4
 - ©F cauliflower gluten-free crust 10"

proteins

- amy's "famous" amici 30A meatball 3

 - prosciutto di parma 3 sausage
- bacon
- chicken pepperoni 1.75
- spicy pepperoni 1.75

cheeses

extra cheese fresh mozzarella cheese feta cheese ricotta cheese

fruits +1.75 veggies /

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

🖚 pepperoni or 🌢 spicy pepperoni

san marzano tomato sauce, shredded mozzarella, & pepperoni 22

salsiccia (sausage)

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

the spicy sausage

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

bbq chicken

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

💖 🌢 buffalo chicken ranch

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

amy's "famous" amici 30A meatball pizza

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

the upside down pizza

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



give me the

tell your

add some sauces (on the side)

bbq +1.50

🗞 🐞 buffalo +1.50 nanch +1.50

sauce

truffle oil +2.50

🐞 calabrian chile oil +1.50

pesto +2.50

balsamic vinaigrette +1.50

> extra virgin olive oil (free)

mike's hot honey +1.50

🟡 🌢 jalapeño ranch +1.50

local honey +1.50

D 20250328 8





🔞 🖾 - lasagna 30A

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



spicy rigatoni vodka (regular or \(\rightarrow \) spicy) vodka infused cream sauce with calabrian chiles 24.50



V // garlic & oil angel hair extra virgin olive oil, garlic, red pepper flakes, & parsley, topped with grated parmigiana 24

quantities.



creamy vodka homemade gnocchi tossed in our vodka cream sauce

24.50



dumplings homemade dumplings, tossed in butter, black pepper, & grated parmigiana 25



Spaghetti bolognese classic italian meat sauce, san marzano tomatoes, fresh basil, parmigiano reggiano, & creamy ricotta 24.50



 ✓ fettuccine alfredo homemade fettuccini tossed in our alfredo sauce 24.50



√ /// spaghetti marinara san marzano tomato sauce and grated parmigiano reggiano 18.50 (with meatballs) +7.50



🔰 🥔 🖚 the vegan italian rigatoni, baby heirloom tomatoes, onions, peas, spinach, fire roasted red peppers, zucchini, roasted garlic, & extra virgin olive oil 24.50

substitute any noodle for any sauce

spaghetti +1 rigatoni +1 fettuccine +1





gnocchi +1 @ gluten-free noodle +3

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

bigger plates

nathan's "famous" chicken parmigiana 27

crispy marinated free range chicken topped with mozzarella & your choice of sauce served on a bed of angel hair pasta







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 angel hair pasta, tossed with fresh parmigiana, roasted garlic, & baby spinach 27



jordin's black grouper (8 oz)

pan-seared with green beans, carrots, & baby heirloom tomatoes. served with a side of angel hair pasta tossed in lemon caper butter sauce (market price)



alyssa's farmhouse chicken

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

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

pick a pizza



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



o gluten-free vegan crust – 12"

+4 +4

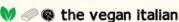
© cauliflower **gluten-free** crust – 10"

pasta



√ /// garlic & oil angel hair extra virgin olive oil, garlic, red pepper flakes, & parsley. topped with grated parmigiana 24





rigatoni, baby heirloom tomatoes, onions, peas, spinach, fire roasted red peppers, zucchini, roasted garlic, & extra virgin olive oil 24.50

bigger plates



alyssa's farmhouse chicken

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

desser



√ ⊕ flourless chocolate cake 9



⋈ raspberry sorbet 8



















desserts, little amici's & non-alcoholic beverages

desserts



ا 🗬 کے tiramisu 13 کا



cake 9



🗸 💖 🚳 lemon cello mascarpone cake 10



alyssa's creme brulee 14



V 🗣 chocolate chip cannoli 7



√ gelato 8 (dark chocolate or vanilla bean)





★ raspberry sorbet 8

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

√ homemade mac 'n' cheese 11

chicken fingers 11 with a side of spaghetti marinara

non-alcoholic beverages

fountain drinks















sweetened iced tea unsweetened iced tea

coffee espresso