

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 Town Center



friends, family, and full bellies...®

2025 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 \$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®

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

poggio brut - italy 13 / 60

champagne

piper-heidsieck - france 100
dom pérignon - france 500

whites

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

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

jordin & abc's
wedding wine

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

rosé

fabre en provence 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



CorchisEats

delivery through our website
and app is partnered with...



"hand-made,"
"hand-crafted"

cocktails & beer

cocktails

summer on 30A

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

available as a "mocktail" 7

13

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

"sangarita"

half sangria. half margarita. 100% amazing

13

smoked old fashioned

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

13

cloud 9

tito's, st. germaine, hand-squeezed lemon juice, & white cranberry

13

tequila skies

milagro silver, cointreau, hand-squeezed lemon juice, grenadine, & soda water

13

what's up beaches

flor de cana rum, cointreau, hand-squeezed lime juice, cream of coconut, & strawberry puree

13

Jo'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

spritz

aperol spritz

prosecco, aperol, soda water

13

hugo spritz

prosecco, st. germaine, soda water, & mint

13

dessert cocktails

espresso martini

13

chocolate martini

13

chocolate orange martini

13

*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
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summer on 30A



check-out day painkiller



"sangarita"



Jo's-limonata (lemonade)

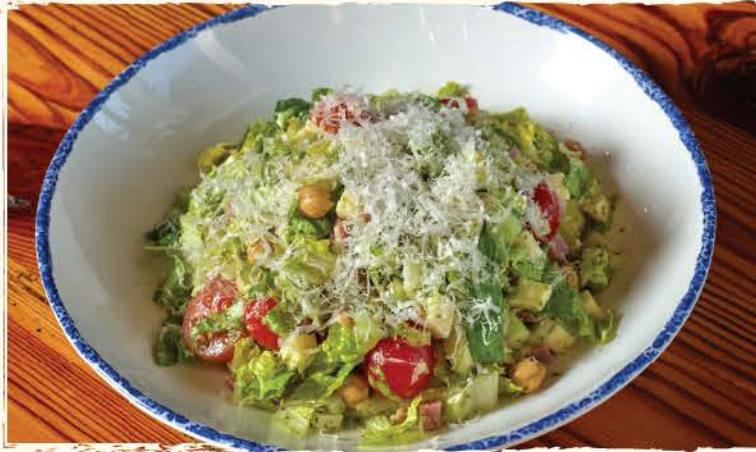


rosemary's cucumber potion



smoked old fashioned

salads



GF 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



GF caprese

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

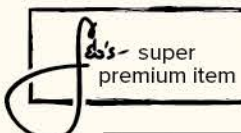
add to any salad

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

GF marinated free range chicken breast +7.50

GF imported italian sausage +7.50

GF shrimp (8) +9



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



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



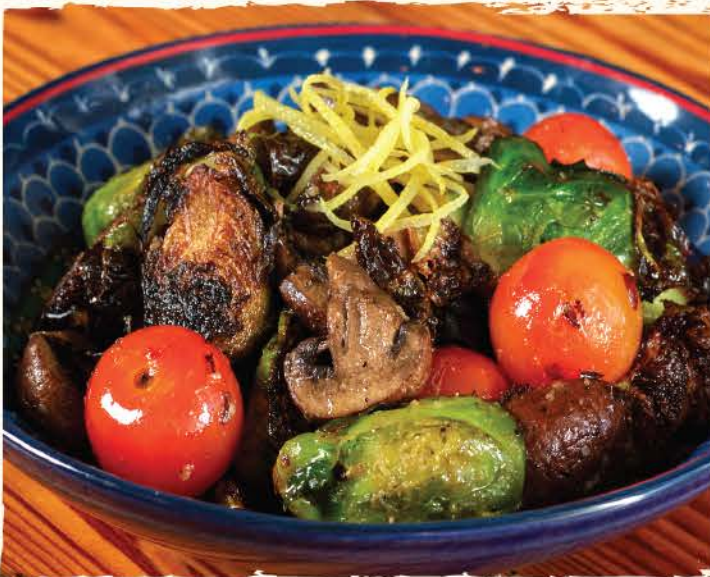
✓ fried gnocchi garlic parmesan bites
our homemade gnocchi... fried and tossed in garlic,
parmesan, & butter 13



✓ 🍷 🌱 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



blanca 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

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

funghi (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

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

create your own pizza pie with up to three toppings 21

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

brush your crust with our garlic parmesan butter +1

give me the crunch

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

add some sauces (on the side)

bbq +1.50	truffle oil +2.50
buffalo +1.50	pesto +2.50
ranch +1.50	calabrian chile oil +1.50
jalapeño ranch +1.50	balsamic vinaigrette +1.50
local honey +1.50	extra virgin olive oil (free)
mike's hot honey +1.50	



sauce

"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 17



spicy rigatoni vodka

(regular or  spicy)
 vodka infused cream
 sauce with calabrian
 chiles 16



gnocchi creamy vodka

homemade gnocchi
 tossed in our vodka
 cream sauce 16



spaghetti bolognese

classic italian meat
 sauce, san marzano
 tomatoes, fresh basil,
 parmigiano reggiano,
 & creamy ricotta 16



fettuccine alfredo

homemade fettuccini
 tossed in our alfredo
 sauce 16



spaghetti marinara

san marzano tomato
 sauce and grated
 parmigiano reggiano 15.50
 (with meatballs) +7.50



garlic & oil

extra virgin olive oil,
 garlic, red pepper flakes, &
 parsley. topped with grated
 parmigiana 15



the vegan italian

rigatoni, baby heirloom tomatoes, mushrooms, onions, peas, spinach, fire roasted red peppers, zucchini, roasted garlic, & extra virgin olive oil 16

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  marinated free range chicken breast +7.50
 imported italian sausage +7.50  shrimp (8) +9

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



🍷 lily's chicken bellagio

parmesan encrusted chicken, topped with alfredo & arugula 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, caramelized 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

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



garlic & oil

extra virgin olive oil, garlic, red pepper flakes.
lightly topped with grated
parmigiana 15



the vegan italian

rigatoni, baby heirloom tomatoes, mushrooms,
onions, peas, spinach, fire roasted red peppers, zucchini,
roasted garlic, & extra virgin olive oil 16



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

desserts, little amici's & non-alcoholic beverages

desserts



✓ tiramisu 13



✓ flourless chocolate cake 9



✓ lemon cello mascarpone cake 10



✓ alyssa's creme brulee 14



✓ chocolate chip cannoli 7



✓ gelato 8
(dark chocolate or vanilla bean)



♥ raspberry sorbet 8

little amici's (ages 12 and under)

cheese or pepperoni pizza 11

✓ homemade mac 'n' cheese 11

spaghetti 11

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

chicken fingers 11

with a side of spaghetti marinara

non-alcoholic beverages

fountain drinks

Coke

Coke ^{Diet}



sweetened iced tea

coffee

unsweetened iced tea

espresso