

make sure to visit
our sister restaurant

amigos 30A[®]
MEXICAN KITCHEN

right
NEXT DOOR



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...[®]

2026 spring
dinner 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...

open 11am - 9pm daily

lunch 11am - 3pm

happy hour 3pm - 6pm

dinner 3pm - 9pm

as tenants of the 30avenue lifestyle complex, we are mandated to charge a 2% arts & entertainment fee.
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



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.

amici & amigos 30A
ITALIAN KITCHEN MEXICAN KITCHEN



Take-out, Delivery, & Catering



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...



CorchisEats



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®

"hand-made"
"hand-crafted"

cocktails

summer on 30A

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

14



available as a "mocktail" 7

check-out day painkiller

flor de cana rum, giffard pineapple, hand-squeezed orange juice, pineapple juice, cream of coconut, dusted with cinnamon and nutmeg

14

"sangarita"

half sangria. half margarita. 100% amazing

14

smoked old fashioned

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

14

rosemary's cucumber potion

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

14

J&S limonata (lemonade)

tito's with lemon oleo saccharum, hand-squeezed lemon juice, ginger liqueur, and giffard vanille de madagascar

14



available as a "mocktail" 7

spritz

aperol spritz

prosecco, aperol, soda water

14

hugo spritz

prosecco, st. germaine, soda water, & mint

14

dessert cocktails

espresso martini

14

*signature cocktails are not included in happy hour pricing

hard seltzers

high noon vodka watermelon

8

non-alcoholic beverages

fountain drinks

Coke

Coke ^{Diet}




SANPELLEGRINO

sweetened iced tea

unsweetened iced tea

coffee

espresso

wine & beer 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 25 / 110

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

rose

fabre en provence - france 14 / 65

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 25 / 110

barolo

arnaldo rivera barolo - italy 25 / 110

grappa

(a dry colorless brandy distilled from fermented grape pomace typically served as a dessert spirit)

antinori grappa tignanello - italy 24

ports

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

graham's six grapes reserve - portugal 13

beer

bottle / can

becks non-alcoholic (germany) 6.85

birra moretti (italy) 6.85

coors light (golden, colorado) 6.85

corona extra (mexico city, mexico) 6.85

corona light (mexico city, mexico) 6.85

labatts blue (canada) 6.85

Michelob ultra (st. louis, missouri) 6.85

miller lite (milwaukee, wisconsin) 6.85

odd pelican anchored down pilsner (local) 6.85

peroni (italy) 6.85

draft (20 oz)

angry orchard crisp apple cider (walden, new york) 8.85

bud light (usa) 8.85

blue moon (denver, colorado) 8.85

fairhope amber (fairhope, alabama) 8.85

grayton 30A beach blonde (local) 8.85

grayton fish whistle ipa (local) 8.85

idyll hounds divide and conch'r ipa (local) 8.85

modelo especial (mexico) 8.85

oyster city hooter brown (apalachicola, florida) 8.85

oyster city mangrove pale ale (apalachicola, florida) 8.85

peroni (italy) 8.85

stella artois (belgium) 8.85

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) +8

 marinated free range chicken breast +7.50

 shrimp (8) +9

 imported italian sausage +7.50

crispy flounder +24

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 16

amici 30A brussels sprouts

a blend of pan seared and fried baby brussels. mixed with wild mushrooms, baby heirloom tomatoes, & our sesame seed glaze 16

calamari

lightly fried and tossed with peperoncini. served with our sun-dried tomato aioli 17

 super premium item

 amici 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.

18% gratuity included for parties of 6 or more / please let your server know of any food allergy or special request



amici 30A signature neapolitan pizza pies

delicious gluten-free / vegan & gluten-free cauliflower crusts available

the family pie

vodka sauce, shredded mozzarella, pepperoni, honey, & parmesan 23

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

pizza pie

create your own with up to three toppings 21

allergen-friendly crust

- gluten-free** vegan crust – 12” +4
- cauliflower gluten-free crust – 10” +4

cheeses +1.75

- | | |
|--------------|-------------------------|
| extra cheese | fresh mozzarella cheese |
| feta cheese | ricotta cheese |

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 |

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

amy's "famous" amici 30A meatball pizza

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

brush your crust with our garlic parmesan butter +1

give me the crunch

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

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 on the side (great for dipping)

- | | | | | |
|---------------|----------------------|------------------------|-------------------|----------------------------|
| bbq +1.50 | ranch +1.50 | local honey +1.50 | truffle oil +2.50 | calabrian chile oil +1.50 |
| buffalo +1.50 | jalapeño ranch +1.50 | mike's hot honey +1.50 | pesto +2.50 | balsamic vinaigrette +1.50 |

pastas

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

 **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  spicy)
vodka infused cream sauce with calabrian chiles 24.50

 **gnocchi creamy vodka**
homemade gnocchi tossed in our vodka cream sauce 24.50

 **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

 **rigatoni pesto**
rigatoni tossed in our pesto cream sauce 25

 **spaghetti marinara**
san marzano tomato sauce and grated parmigiano reggiano 19
(with meatballs) +8

 **the vegan italian**
rigatoni, baby heirloom tomatoes, mushrooms, 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) +8

 imported italian sausage +7.50

 marinated free range chicken breast +7.50

 shrimp (8) +9

crispy flounder +24

bigger plates

 **nathan's "famous" chicken parmigiana**
crispy marinated free range chicken topped with mozzarella & your choice of sauce served on a bed of spaghetti 27.50

 **lily's "famous" chicken piccata**
lightly breaded free range chicken breast with lemon caper butter sauce. served with spaghetti, tossed with fresh parmigiana, roasted garlic, & baby spinach 27.50

seafood piccata
lightly breaded white fish with lemon caper butter sauce. served with spaghetti, tossed with fresh parmigiana, roasted garlic, & baby spinach 39

 **chicken bellagio**
parmesan encrusted chicken, topped with alfredo & arugula wrapped in prosciutto di parma. served over spaghetti pesto 28

 **alyssa's farmhouse chicken**
marinated free-range chicken breast, sautéed green beans, mushrooms, calabrian chilis, & whipped mash potatoes. topped with a white wine citrus butter sauce 27

choose your style

marinara sauce
alfredo sauce
vodka sauce

little amici's & desserts

little amici's (ages 12 and under)

cheese or pepperoni pizza 11
 chicken fingers 11
 with a side of spaghetti marinara

✓ homemade mac 'n' cheese 11
 spaghetti 11
 with marinara, alfredo, bolognese,
 extra virgin olive oil or butter
 with meatball +3

desserts



alyssa's nutella zeppole 14

limited quantities daily

our famous deep fried dough balls stuffed with nutella

✓ 30A GF tiramisu 13
 ✓ GF flourless chocolate cake 9
 ✓ 30A lemon cello mascarpone cake 10

✓ 30A chocolate chip cannoli 7
 ✓ gelato (dark chocolate or vanilla bean) 8
 ✓ raspberry sorbet 8



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 Caselli's 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

