2026 fall/winter dinner menu

great eats
great drinks

open 11am - 9pm daily
lunch 11am - 3pm
happy hour 3pm - 6pm
dinner 3pm - 9pm

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...




SALADS

- **amy's chop salad** (GF) — 16
  mixed lettuce, red onion, cucumber, celery, fennel, baby heirloom tomatoes, garbanzo beans, salami, provolone, & parmigiana. tossed in homemade italian vinaigrette
- **caesar (romaine or kale)** — 15
  shaved parmigiana & homemade croutons. tossed in homemade caesar dressing
  add anchovy +3

ADD TO ANY SALAD

- amy's "famous" amici 30A meatballs (2) +8
- (GF) marinated free range chicken breast +7.50
- (GF) imported italian sausage +7.50
- (GF) shrimp (8) +9



SMALL PLATES

- **amy's "famous" amici 30A meatballs (3)** — 18
  made with beef, pork, & lots of love. so delicious...
- **toasted ravioli mozzarella cheese stick** — 18
  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
- **arancini (4 cheese)** — 18
  traditional cheesy sicilian rice balls served on marinara sauce topped with grated parmigiana
- **jordin's burrata** — 20
  burrata, olive oil, & maldon salt. served with prosciutto di parma, melon, & crostini
  add a 2nd burrata +8
- **amici 30A brussels sprouts** — 18
  a blend of pan seared and fried baby brussels. mixed with wild mushrooms, baby heirloom tomatoes, & our sesame seed glaze
- **calamari** — 18
  lightly fried and tossed with pepperoncini. served with our sun-dried tomato aioli
- **mussels** — 20
  broth, tomatoes, fresh herbs, saffron, & lemon. with crostini
- **shrimp & creamy polenta** — 20
  shrimp, creamy polenta, roasted tomatoes, white wine, & garlic




PASTA

- **lasagna 30A** — 30
  traditional lasagna layered high with our bolognese, ricotta, shredded mozzarella, grated parmesan, amici 30A marinara sauce, garlic, & basil. topped with crushed red pepper flakes
- **spicy rigatoni vodka** (regular or spicy) — 26
  rigatoni tossed in a rich, creamy blend of our amici 30A marinara & alfredo sauces, finished with calabrian chiles for a little heat... and a whole lot of flavour
- **gnocchi with creamy pesto** — 28
  homemade gnocchi tossed in our pesto cream sauce
- **fettuccine alfredo** — 26
  homemade fettuccini tossed in our alfredo sauce
- **spaghetti bolognese** — 27
  classic italian meat sauce, amici 30A marinara sauce, fresh basil, parmigiano reggiano, & creamy ricotta
- **short rib pasta** — 35
  handmade pappardelle, red wine braised short rib, grated parmigiano reggiano, with a demi-glace sauce
- **mushroom truffle fettuccine** — 33
  homemade fettuccine, tossed in our our creamy black truffle sauce, with mushrooms, & topped with truffle oil
- **spaghetti marinara** — 20
  amici 30A marinara sauce, roasted tomatoes, & grated parmigiano reggiano. topped with EVOO
  add meatballs +8
- **the vegan italian** — 26
  rigatoni, baby heirloom tomatoes, mushrooms, onions, peas, spinach, fire roasted red peppers, zucchini, roasted garlic, & extra virgin olive oil

substitute any noodle for any sauce

- spaghetti +1
- fettuccine +1
- rigatoni +1
- gnocchi +1
- (GF) gluten-free noodle +3

add to any pasta

- amy's "famous" amici 30A meatballs (2) +8
- (GF) imported italian sausage +7.50
- (GF) marinated free range chicken breast +7.50
- (GF) shrimp (8) +9




BIGGER PLATES

- **nathan's "famous" chicken parmigiana** — 29
  crispy marinated free range chicken topped with mozzarella & your choice of sauce served on a bed of spaghetti
  choose your style: marinara sauce, alfredo sauce, vodka sauce
- **lily's "famous" chicken piccata** — 29
  lightly breaded free range chicken breast with lemon caper butter sauce. served with spaghetti, tossed with fresh parmigiana, roasted garlic, & baby spinach
- (GF) **alyssa's farmhouse chicken** — 29
  marinated free-range chicken breast, sautéed green beans, mushrooms, calabrian chilis, & whipped mashed potatoes. topped with a white wine citrus butter sauce
- **chicken bellagio** — 30
  parmesan encrusted chicken, topped with alfredo & arugula wrapped in prosciutto di parma. served over spaghetti pesto
- **short rib with mashed potatoes** — 49
  red wine braised short rib, demi-glace, tender brocollini, & whipped mashed potatoes
  substitute with creamy polenta +3
- **bronzed flounder** — 37
  delicately bronzed flounder over creamy polenta, with tender broccolini, bright lemon-herb gremolata, & microgreens

PIZZA

amici 30A signature pizza pies

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



Make It Yours | MAKE IT EXTRA CRISPY and darker | GARLIC PARMESAN CRUST +1 brushed with garlic parmesan butter

SIGNATURE PIZZAS

- **the family pie** — 23
  vodka sauce, shredded mozzarella, pepperoni, honey, & parmesan
- **margherita** — 21
  amici 30A marinara sauce, fresh mozzarella, sweet basil, & extra virgin olive oil
- **cheese** — 19
  amici 30A marinara sauce & shredded mozzarella
- **bianca** — 21
  extra virgin olive oil, shredded mozzarella, fresh ricotta, onion, rosemary, & calabrian chiles
- **pesto** — 25
  homemade basil spinach pesto, fire roasted peppers, marinated free range chicken, baby heirloom tomatoes, and shredded mozzarella. topped with feta & fresh baby arugula
- **funghi** (mushroom) — 23
  extra virgin olive oil, shredded mozzarella, oyster mushrooms, shiitake mushrooms, cremini mushrooms, button mushrooms, & white truffle oil
- **farmers market** — 24
  extra virgin olive oil, shredded mozzarella, roasted red peppers, baby heirloom tomatoes, cipollini onions, zucchini, & wild mushrooms. topped with fresh baby arugula
- **pepperoni or spicy pepperoni** — 23
  amici 30A marinara sauce, shredded mozzarella, & pepperoni
- **salsiccia** (sausage) — 24
  amici 30A marinara sauce, shredded mozzarella, imported italian sausage, cipollini onions, & wild mushrooms
- **the spicy sausage** — 24
  extra virgin olive oil, imported italian sausage, cipollini onions, calabrian chiles, calabrian chile oil, mike's hot honey
- **bbq chicken** — 24
  shredded mozzarella, shredded cheddar, marinated free range chicken, sweet baby ray's bbq sauce, red onion, & cilantro
- **amy's "famous" amici 30A meatball pizza** — 23
  amici 30A marinara sauce, shredded mozzarella, homemade basil spinach pesto, & amy's "famous" amici 30A meatballs
- **prosciutto di parma** — 25
  amici 30A marinara sauce, fresh mozzarella, and prosciuttodi parma. topped with fresh baby arugula

CREATE YOUR OWN

amici 30A marinara sauce & shredded mozzarella — 22
add up to three additional toppings

ALLERGEN-FRIENDLY CRUST +4
- gluten-free vegan crust-12"
- (GF) cauliflower gluten-free crust-10"



ADD CHEESE +1.75
- extra cheese
- feta cheese
- fresh mozzarella cheese
- ricotta cheese

ADD PROTIENS
- amy's "famous" amici 30A meatball +3
- prosciutto di parma +3
- sausage +3
- bacon +3
- chicken +3
- pepperoni +1.75
- spicy pepperoni +1.75

ADD VEGGIES/FRUITS +1.75

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



ADD SOME SAUCES ON THE SIDE

great for dipping

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

super premium item | amici signature item | (GF) gluten free | spicy | vegetarian | vegan | items contain nuts | contains soy | dairy free

please let your server know of any food allergy or special request...
a maximum of 6 split checks per group...

A 2% Arts and Entertainment Fee is added to each check and is contributed to the 30Avenue Arts and Entertainment Fund to support arts, entertainment, and center operations. This charge is not a gratuity, and may be removed at the customer's request.

†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.

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"hand-made" "hand-crafted" COCKTAILS

summer on 30a — 14
available as a "mocktail" 9
tito's, watermelon, basil, citrus, & a touch of elderflower

check-out day painkiller — 14
flor de cana rum, giffard pineapple, orange juice, pineapple juice, cream of coconut, dusted with cinnamon and nutmeg

"sangarita" — 14
half sangria. half margarita. 100% amazing

smoked old fashioned — 14
smoke infused whiskey, giffard vanille de madagascar, aromatic bitters, orange bitters, maraschino cherry

rosemary's cucumber potion — 14
bombay dry gin, st. germaine, lime juice, cucumber, rosemary, basil, simple syrup

j&s-limonata (lemonade) — 14
available as a "mocktail" 9
tito's with lemon oleo saccharum, lemon juice, ginger liqueur, and giffard vanille de madagascar

aperol spritz — 14
prosecco, aperol, soda water

hugo spritz — 14
prosecco, st. germaine, soda water, & mint

BEER

BOTTLE / CAN

- becks non-alcoholic (germany) 7
- birra moretti (italy) 7
- coors light (usa) 7
- corona extra (mexico) 7
- corona light (mexico) 7
- labatts blue (canada) 7
- michelob ultra (usa) 7
- miller lite (usa) 7
- peroni (italy) 7

HARD SELTZERS

- high noon vodka watermelon 8

DRAFT (20 oz)

- angry orchard crisp apple cider (usa) 8.95
- bud light (usa) 8.95
- blue moon (usa) 8.95
- fairhope amber (usa) 8.95
- grayton 30A beach blonde (local) 8.95
- grayton fish whistle ipa (local) 8.95
- idyll hounds divide and conch'r ipa (local) 8.95
- modelo especial (mexico) 8.95
- oyster city hooter brown (local) 8.95
- oyster city mangrove pale ale (local) 8.95
- peroni (italy) 8.95
- stella artois (belgium) 8.95

HAPPY HOUR

30A HOT SPOT · PERFECT IN WALTON COUNTY BEST HAPPY HOUR · BEST OF THE EMERALD COAST

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 / rigatoni alla vodka / fettuccine with lemon, caper, brown butter sauce)

drinks

- $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...

amici ITALIAN KITCHEN · amigos 30A MEXICAN KITCHEN friends. family. and full bellies...® · friends 30A BURGER BAR friends. family. and full bellies...® · amici & amigos 30A Take-out, Delivery, & Catering

serving the best "home-made & hand-crafted" pizzas, pastas, salads, meatballs, chicken, tacos, nachos, quesadillas, rice bowls, burritos, enchiladas, burgers, hot dogs, chicken sandwiches, speciality cocktails, desserts, milkshakes, and more...

enjoy your experience with us!
♥ the corchis family...

our story begins with family... and continues with you...

ciao...

welcome to amici 30A italian kitchen...

our story began long before our first pizza came out of the oven. george and amy met at sixteen in windsor, ontario, canada... with no idea of the adventure ahead. life would bring many moves, new experiences, and a growing family... with good food, family, and friends always finding their way around the table...

george's career in hospitality took our family across the country. along the way, friends became our family away from home... sharing meals, celebrating milestones, and making unfamiliar places feel like home...

that feeling inspired amici... italian for friends...

in 2016, as our oldest son jordin finished college, an idea became a family dream. together with nathan, alyssa, and gillian (lily), we set out to build something of our own... a place where people could gather, feel cared for, and enjoy delicious homemade food. that december, amici 30A opened its doors...

what began as our family's dream has grown through the love of our community, our visiting guests, and the dedicated team who bring it to life every day...

we believe we are in the people business... food and drink bring us together, but the way we care for one another is what makes a meal memorable. it is a warm welcome, remembering a favourite, and the little details that let you know you matter...

whether this is your first visit or you have been gathering around our tables for years ... we are grateful you are here...

share a pizza. pass the pasta. stay for another story...
with love & appreciation...

george, amy, jordin, nathan, alyssa, & lily...
the corchis family...

locally owned. family operated for 10 years...

friends, family, and full bellies...



WINE

corkage fee $20 per bottle {max 2 bottles}

SPARKLING

PROSECCO
- kim crawford (italy) 14/65

SPARKLING RED
- lucci lambrusco (italy) 14/65

SPARKLING ROSÉ
- la vieille ferme "the old farm' (france) 14/65

CHAMPAGNE
- piper-heidsieck (france) 100
- dom pérignon (france) 500

WHITES

CHARDONNAY
- scarpetta (italy) 14/65
- cakebread (california) 25/110

PINOT GRIGIO
- ruffino lumina (italy) 14/65

SAUVIGNON BLANC
- mohua (new zealand) 14/65
- cakebread (california) 19/85

MOSCATO
- la perlina "little pearl" (italy) 14/65

ROSÉ

ROSÉ
- san marzano rosé (italy) 15/70

REDS

PINOT NOIR
- meiomi (california) 14/65
- belle glos clark & telephone (california) 19/85

CABERNET SAUVIGNON
- st huberts the stag (california) 15/70
- prelius (italy) 19/85
- caymus (california) 190

CABERNET FRANC
- scarpetta (italy) 15/70

CHIANTI
- ruffino chianti superiore (italy) 14/65

MALBEC
- tinto negro (argentina) 14/65

RED BLEND
- prisoner (california) 25/110

BAROLO
- arnaldo rivera barolo (italy) 25/110

BRUNELLO DI MONTALCINO
- castello banfi (italy) 190

SUPER TUSCAN
- citto "good boy" (italy) 16/75
- antinori tignanello (italy) 395

GRAPPA

- nonino grappa vendemmia (italy) 24

PORTS

- graham's six grapes reserve (portugal) 13

NON-ALCOHOLIC BEVERAGES (fountain drinks) 4.50

Coke · Diet Coke · Sprite · Dr Pepper · Barq's · Minute Maid Lemonade

SANPELLEGRINO · sweetened iced tea · unsweetened iced tea · coffee · j&s-frozen lemonade 9

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