

Amici

Savor the flavors of authentic Italian recipes prepared by executive Chef Co-Owner, Carmelo.
We offer you homemade dishes prepared with passionate adherence to genuine Italian cuisine and the freshest ingredients.

Antipasti

Trippa 12.95

Honeycomb Beef Tripe In Marinara Sauce

Calamari Fritti 9.50

Deep Fried Squid Served With Side Of Marinara Sauce

Eggplant Rollatini 9.95

Thin Sliced Eggplants Stuffed With Ricotta Then Baked

Escargot 9.95

Large Snails Sautéed In Garlic, Mushroom, Marinara Sauce, Served With Garlic Toast

Bocconcini & Roasted Red Peppers 11.95

Fresh Mozzarella Cheese Topped With Lukewarm Peppers, Capers, Black Olives In A Balsamic Sauce Over Garlic Toast

Cozze Alla Marinara 10.95

Mussels Sautéed In Garlic, White Wine & Marinara Sauce

Burrata Caprese 11.95

Fresh Tomatoes & Burrata With Olive Oil

Carpaccio Di Salmone 12.95

Traditional Smoked Salmon

House Salad 5.25

Caesar Salad 7.95

Bruschetta 8.25

12" Pizza With Slice Tomatoes, Red Onion & Spices

Prosciutto e Formaggi 12.95

Minestre

Pasta e Fagioli 5.95

Homemade White Cannellini Beans

Soup Of The Day 5.95

Zuppa di Pollo 5.95

Homemade Chicken Soup

Side Orders al a Carte

Sauteed Mushrooms

6.95

Sauteed Spinach, Garlic & Oil

6.95

Meatballs With Marinara Sauce

6.95

Garlic Knots With Marinara Sauce

4.25

Gourmet Pizza

	16"	14"	12"		16"	14"	12"
Cheese	11.75	10.70	8.25	Chicken	17.00	15.05	11.50
Veggie	20.85	18.75	14.10	Grilled Chicken With Mozzarella			
Mozzarella, Black Olives, Mushroom, Green Peppers, Red Onions, Fresh Tomatoes, Garlic				Shrimp & Garlic	18.50	16.30	12.80
				With Mozzarella			
Just Meat	20.85	18.75	14.10	Smoked Salmon	18.50	16.30	12.80
Mozzarella, Ham, Salami, Pepperoni, Sausage, Meatballs, Bacon				Mozzarella, Capers, Onions, Salmon			
Deluxe	20.25	18.30	13.95	Sausage & Red Peppers	18.50	16.30	12.80
Mozzarella, Pepperoni, Sausage, Mushrooms, Green Peppers, Onions, Black Olives				Sauteed Red Peppers & Sliced Italian Sausage, Mozzarella			
White	16.95	15.30	12.40				
Mozzarella, Ricotta, Fresh Basil, Garlic & Spices							

Additional Toppings: 16" - 1.80 14" - 1.60 12" - 1.30

Ham, Salami, Black Olives, Sausage, Mushrooms, Green Peppers, Red Onions, Garlic, Fresh Tomato, Pineapple, Pepperoni, Meatballs, Bacon, Anchovies, Eggplant, Fresh Basil, Spinach

Shrimp Or Chicken: 16" - 5.25 14" - 4.35 12" - 3.25

Stromboli 10.45

Mozzarella, Ham, Salami, Pepperoni, Onions, Mushrooms, Green Peppers

Veggie Stromboli 10.75

Mozzarella, Mushrooms, Green Peppers, Onions, Black Olives, Fresh Tomatoes & Garlic

Calzone 8.50

Ricotta & Mozzarella

Prices subject to change without notice.

Pasta

Linguine Carbonara 16.95

Linguine Tossed In Bacon, Cream, Parmigiano Cheese And Black Pepper

Eggplant Parmigiana 15.95

Layers Of Fried Eggplant With Mozzarella, Marinara Sauce, Baked Served With A Side Of Pasta

Pasta Alla Puttanesca 15.95

Your Choice Of Linguine, Penne Or Capellini In A Blend Of Garlic, Capers, Black Olives, Anchovies, And Marinara Sauce

Penne Alla Vodka 15.95

Sautéed Bacon, Vodka In A Pink Sauce

Penne Sausage & Mushrooms 17.95

Sausage, Mushrooms & Marinara

Fettuccine Alfredo 16.50

Egg Noodles In A Cream And Parmesan Cheese Sauce

Add Chicken - 4.75

Add Shrimps - 7.25

Fettuccine Al Salmone 18.95

Fettuccine & Smoked Salmon In A Cream Sauce

Linguine e Calamari 16.95

Sautéed Squid In Garlic, White Wine And Marinara Sauce

Linguine Alle Vongole 18.95

Fresh Clams, Sautéed In Garlic, Olive Oil And White Wine

Linguine e Gamberi 23.95

Sautéed Large Shrimps In Garlic, White Wine And Marinara Sauce

Linguine Del Golfo 24.95

Clams, Mussels, Squid, Shrimp, And Grouper Sautéed In Garlic, White Wine And Marinara Sauce

Linguine Amatriciana 16.95

Sauteed Bacon & Marinara

Lasagna 17.95

Layers Of Homemade Pasta With Meat Sauce A Blend Of Cheeses And Béchamel Baked

Manicotti 16.95

Homemade Baked Crepes Stuffed With Ricotta & Spinach Topped With Marinara Sauce & Mozzarella

Gnocchi Al Pomodoro 16.95

Potato Dumplings With Marinara And Parmesan Cheese

Gnocchi Al Gorgonzola 17.95

Potato Dumplings Sautéed In A Creamy Gorgonzola Sauce

Pasta Marinara or Bolognese 15.95

Your Choice Of Penne, Linguine Or Capellini

*All Pasta entree's are served with your choices of soup of the day or salad & bread.
No Substitutions*

Vitello

Scaloppine Di Vitello Piccata 20.25

Thin Sliced Veal Sautéed In Butter, Lemon, White Wine And Capers

Scaloppine Di Vitello Francese 20.50

Lightly Battered Thin Veal In A Lemon, White Wine And Butter Sauce

Vitello Alla Parmigiana 21.95

Breaded Veal Cutlet Topped With Marinara Sauce And Mozzarella Baked

Scaloppine Di Vitello Pizzaiola 21.95

Thin Sliced Veal Sautéed With Garlic, Black Olives, Capers, Marinara Sauce, And Oregano

Vitello Saltimbocca 21.95

Thin Sliced Veal Sautéed With Butter Sage, White Wine And Demiglace Topped With Prosciutto Di Parma

Vitello Sorrentina 22.95

Thin Sliced Veal Topped With Fried Eggplant A Touch Of Marinara Sauce And Mozzarella

Scaloppine Di Vitello Al Marsala 21.95

Thin Sliced Veal Sautéed In Mushroom, Marsala Wine & Demiglace

Pollo

Petto Di Pollo Al Limone 17.25

Chicken Breast Sautéed In A Butter, Lemon, Capers And White Wine Sauce

Petto Di Pollo Alla Francese 17.50

Chicken Breast Lightly Battered Sautéed In A Butter, Lemon And White Wine Sauce

Petto Di Pollo Alla Parmigiana 18.95

Breaded Chicken Breast Fried, Topped With Marinara Sauce And Mozzarella Baked

Petto Di Pollo Al Marsala 17.95

Chicken Breast Sautéed In Butter, Mushrooms, Marsala Wine And Demiglace

Pesce

Gamberi All'aglio 23.95

Butterflied Large Shrimp Lightly Battered, Sautéed In A Butter And Garlic, Lemon And White Wine Sauce

Shrimp Scampi 23.95

Large Shrimp Baked With Fresh Herbs, Garlic, And White Wine

Cernia Francese 27.95

Lightly Battered Grouper In A White Wine And Lemon Sauce

Cernia Alla Pizzaiola 27.95

Grouper Sautéed In Garlic, Black Olives, Capers, Marinara Sauce And Oregano

Barramundi 27.95

Australian Sea Bass Pan Fried In Olive Oil, Garlic, Capers, Cherry Tomatoes In A Lemon Wine Sauce

*All of the above entree's are served over spinach or pasta (penne or capellini)
with your choice of soup of the day or salad & bread. No Substitutions.*

Amici Ristorante

Dolce - Deserts

Homemade Sweets

Made from scratch in the traditional old-world way, right here at Amici.

Tiramisu \$6.95

An incredibly light cake handmade with ladyfingers, espresso, Marsala wine, and mascarpone cheese, dusted with cocoa.

Italy's favorite desert.

Cannoli \$6.95

Traditional Sicilian hand-rolled pastry shells filled with homemade sweet ricotta cream.

Zabaione \$6.95

A delightfully sweet and airy hand-whisked custard made with Marsala wine.



Sorbet

Sorbetto al Limone \$7.95

Imported lemon sorbet served in a whole frozen lemon shell. Refreshing and delicious!

Tartufo

The legendary "ice cream that can be served on a plate" – an imported Italian ice cream truffle rolled in cocoa powder.

Chocolate Tartufo \$6.95

Coffee Tartufo \$6.95



Coffee Drinks

Espresso \$2.95

Cappuccino \$4.25

Liqueurs & Digestivos

Wine-based liquors make the perfect after-dinner drink.

Crema Fina \$3.75

Irish Cream

Amore Di Verano \$3.75

Amaretto

Caffe Royal \$3.75

Coffee Liqueur

Desert options may vary – ask your server for current availability!