

# Amici

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

## Antipasti & Sides

### **Trippa - 12.95**

Honeycomb beef tripe in marinara sauce

### **Calamari Fritti - 9.50**

Deep fried squid served with a side of marinara sauce

### **Eggplant Rollatini - 9.95**

Thinly sliced eggplant stuffed with ricotta & baked

### **Escargot - 9.95**

Large snails sautéed in a garlic, mushroom, and marinara sauce, served with garlic toast

### **Bocconcini & Roasted Red Peppers - 11.95**

Fresh mozzarella cheese topped with lukewarm roasted red peppers, capers, and black olives in a balsamic sauce over garlic toast.

### **Burrata Caprese - 11.95**

Fresh tomatoes and burrata with olive oil

### **Cozze alla Marinara - 10.95**

Mussels sautéed in a garlic, white wine, & marinara sauce

### **Carpaccio di Salmone - 12.95**

Traditional smoked salmon

### **Bruschetta - 8.25**

Garlic toast with fresh tomato, red onion, and spices

### **Sautéed Mushrooms - 6.95**

### **Sautéed Spinach, garlic & oil - 6.95**

### **Meatballs with Marinara Sauce - 6.95**

### **House Salad - 5.25**

### **Caesar Salad - 7.95**

## Minestre

Soups made fresh in house daily.

### **Pasta e Fagioli - 5.95**

Pasta & White Cannellini Beans

### **Featured Daily Soup - 5.95**

### **Zuppa di Pollo - 5.95**

Chicken Soup

## Wood Fire Pizza

Introducing our authentic Italian wood fired pizzas (12" pizzas), a true Italian experience.  
(Menu items and prices are subject to change. Toppings may vary subject to daily availability.)

### **Cheese Pizza - \$8.95**

Plum tomato, mozzarella

### **Margherita - \$10.95**

Plum tomato, fresh mozzarella, fresh basil

### **Romana - \$12.45**

Plum tomato, mozzarella, ham, mushroom

### **Napoli - \$11.95**

Plum tomato, capers, black olives, anchovies (no mozzarella)

### **Tonno - \$15.95**

Plum tomato, mozzarella, tuna, capers, red onion

### **Salmone - \$15.95**

Plum tomato, mozzarella, smoked salmon, capers, red onion

### **Capricciosa - \$16.95**

Plum tomato, mozzarella, ham, salami, hot dog, mushroom, artichokes, boiled egg, black olives

### **Pizza Bianca - \$9.50**

Mozzarella, ricotta, fresh garlic, fresh basil, black pepper

### **Quattro Formaggi - \$14.25**

Plum tomato, mozzarella, goat cheese, gorgonzola, provolone

### **Tutto Carne - \$16.95**

Plum tomato, mozzarella, pepperoni, salami, ham, hot dog, sausage, bacon

### **Calabrese - \$13.95**

Plum tomato, mozzarella, soppressata, jalapeño peppers

### **Additional Pizza Toppings**

Pepperoni, ham, salami, sausage, anchovies, black olives, boiled egg, bacon, mushrooms, onion, fresh garlic, ricotta, eggplant, artichokes, hot dog, capers, jalapeños - **\$1.75 each**

Soppressata, prosciutto, fresh mozzarella, roasted red pepper - **\$3.75 each**

Tuna, smoked salmon, buffalo mozzarella - **\$4.75**

# Carne & Pesce

## Vitello

### Scaloppine di Vitello Piccata - 20.25

Thinly 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 - 15.95

Baked breaded veal cutlet with marinara sauce & mozzarella

### Scaloppine di Vitello Pizzaiola - 21.95

Thinly sliced veal sautéed with garlic, black olives, capers, marinara sauce, and oregano

### Vitello Saltimbocca - 21.95

Thinly sliced veal sautéed with butter, sage, white wine, and demiglace, topped with Prosciutto di Parma

### Veal Sorrentina - 22.95

Thinly sliced veal topped with fried eggplant, a touch of marinara sauce, and mozzarella

### Scaloppine di Vitello al Marsala - 21.95

Thinly sliced veal sautéed with mushrooms, marsala wine, and 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 and sautéed in a butter, lemon, and white wine sauce

### Petto di Pollo alla Parmigiana - 18.95

Breaded chicken breast topped with marinara sauce & mozzarella and baked

### Petto di Pollo al Marsala - 17.95

Chicken breast sautéed with mushrooms, marsala wine, and demiglace

## Pesce

### Gamberi all'Aglio - 23.95

Butterflied large shrimp, lightly battered, sautéed in a butter, 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, and cherry tomatoes in a lemon and white wine sauce

**All carne & pesce entrees are served with spinach or pasta (penne or capellini), bread, and your choice of our featured house-made soup or salad.**

# Pasta

### Linguine Carbonara - 16.95

Bacon, cream, parmigiano cheese, & black pepper

### Eggplant Parmigiana - 15.95

Layers of fried eggplant with mozzarella and marinara sauce, baked and served with a side of pasta

### Pasta alla Puttanesca - 15.95

Your choice of linguine, penne, or capellini in a garlic, caper, black olive, anchovies, & marinara sauce

### Penne alla Vodka - 15.95

A pink sauce with sautéed bacon & vodka

### Penne Sausage & Mushrooms - 17.95

Marinara sauce with sausage & mushrooms

### Fettuccine Alfredo - 16.50

Egg noodles in a cream & parmigiano cheese sauce

**Add Chicken - 4.75**

**Add Shrimp - 7.25**

**Add Smoked Salmon - 4.75**

### Linguine e Calamari - 16.95

Sautéed squid in a 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

Large shrimp sautéed in garlic, white wine, and marinara

### Linguine del Golfo - 24.95

Clams, mussels, squid, shrimp, and grouper sautéed in garlic, white wine, and marinara sauce

### Linguine Amatriciana - 16.95

Sautéed bacon & marinara sauce

### Lasagna - 17.95

Layers of homemade pasta with meat sauce, a blend of cheeses, and béchamel, baked.

### Manicotti - 16.95

House-made baked crepes stuffed with ricotta and spinach, topped with marinara sauce and mozzarella

### Gnocchi al Pomodoro - 16.95

Potato dumplings with marinara sauce and parmigiano

### Gnocchi al Gorgonzola - 17.95

Potato dumplings in a creamy gorgonzola sauce

**All pasta entrees are served with bread and your choice of our featured house-made soup or salad.**

## Dolce & Caffè

### Tiramisu - 6.95

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

### Cannoli - 6.95

Traditional Sicilian hand-rolled pastry shells (made in-house) filled with house-made sweet ricotta

### Tartufo - 6.95

An imported Italian ice cream truffle—chocolate, coffee, or lemon (*ask for current availability*)

### Sorbetto al Limone - 7.95

Imported lemon sorbet served in its own frozen lemon shell

### Zabaione\* - 6.95

A sweet and airy hand-whisked custard with Marsala wine  
*\*Featured occasionally—ask about current availability*

### Espresso - 3.45    Cappuccino - 4.75

### Digestivos (wine-based liqueurs) - 3.75

**Crema Fina** (*Irish Cream*)

**Amore di Verano** (*Amaretto*)

**Caffè Royal** (*Coffee Liqueur*)

No substitutions. Prices subject to change without notice.