

Dinner Menu

Pasta Your Way

• Pasta 10

Choose from Penne, Spaghetti, Ravioli or Gnocchi

- Marinara Sauce 3
- Alfredo Sauce, Aglio E Olio Sauce
 Ala Vodka Sauce 4
- Scampi Sauce 4
- Fra Diavolo Sauce 5
- Parm Style 3
- Onions, Mushrooms, Green Peppers, Anchovies (each3)
- Meatballs 4
- Sausage 4
- Chicken 4
- Shrimp 5
- Steak 8
- Clams 8

Pasta Specialties

Spaghetti Con Polpette 13

Spaghetti, Meatballs & Marinara Sauce

Ravioli 13

Cheese Ravioli & Marinara Sauce

Ziti Con Verdura 13

Ziti, Portobello Mushrooms, Spinach Ricotta, Mozzarella & Marinara Sauce

Gnocchi Ala Amici 13

Homemade Cheese Gnocchi, Mozzarella

Lasagna Al Forno 13

Bolognese, Ricotta, Mozzarella & Marinara Sauce

Pomodoro Bolognese 16

Spaghetti, Ground Beef, Basil, Cherry Tomatoes, Olive Oil

Peas & Prosciutto 16

Spaghetti, Peas, Proscuitto & Cream Sauce.

Clams Over Spaghetti 20

Spaghetti with Red or White Clam Sauce Topped with 10 Clams

Gnocchi Florentine 16

Homemade Gnocchi, Spinach, Tomatoes, and White Wine

Gnocchi Prima Vera 18

Homemade Gnocchi, Broccoli, Onions, Roasted Red Peppers, Tomatoes

Entree

All Entrees are Served with a side Mista Salad, Soup of the Day or Baked French Onion (upcharge)

Eggplant Parmigiana 15

Side of Pasta

Chicken Parmigiana 17

Side of Pasta

Chicken Marsala 18

Sautéed Chicken Breast in a Portobello Mushroom Marsala Wine Sauce. Side of Pasta

Chicken Piccata 20

Sautéed Chicken Breast in a Lemon, Butter and Caper Sauce Side of Pasta

Chicken Saltimbocca 22

Breaded Chicken Cutlet Topped with Prosciutto, Provolone Cheese and Portobello Mushroom in a White Wine Sauce. Side of Pasta

Chicken Amaretto 16

Grilled Chicken Breast Served over Penne Pasta Tossed in a Light Amaretto Cream Sauce

Veal Parmigiana 18

Side of Pasta

Veal Marsala 20

Sautéed Veal Cutlet in a Portobello Mushroom Marsala Wine Sauce. Side of Pasta

Veal Picatta 22

Sautéed Veal Cutlet in a Lemon, Butter and Caper Sauce. Side of Pasta

Shrimp Amaretto 18

Grilled Shrimp Served over Penne Pasta Tossed in a Light Amaretto Cream Sauce

Gnocchi & Sausage Gorgonzola 18

Homemade Gnocchi and Spicy Sausage Tossed in a Gorgonzola Cheese Sauce

Broiled Haddock 18

Haddock Filet Broiled in a White Wine & Lemon Sauce Served Over Rice

Bourbon Brined Pork Chops 20

Twin Center Cut Pork Chops, Bourbon Brined, Grilled and Served with Chef Sides

Amici Delmonico 24

14oz Hand-Cut Delmonico Steak Served with Chef Sides

Add Milanese 3, Grilled Onions 3 or Sauteed Portobello Mushrooms 3

Pizza Menu

Pomodoro 13

Marinara and Shaved Romano

Quattro Formaggi 13

Asiago, Romano, Parmesan and Mozzarella

Margherita 13

Marinara, Fresh Basil and Fresh Mozzarella

Utica 13

Mozzarella Cheese First then Sauce on the Top and Shaved Romano

Verdura 13

Spinach, Portobello, Roasted Red Peppers, Olive and Mozzarella

Napoletana 13

Anchovy, Capers, Romano and Mozzarella

Tre Carne 13

Pepperoni, Meatballs, Spicy Italian Sausage and Mozzarella

Lazio 13

Meatballs, Red Onions and Mozzarella

Verona 13

E.V.O.O. Mozzarella, Prosciutto, Arugula

SPO 13

Spicy Italian Sausage, Roasted Red Peppers, Red Onions and Mozzarella

Isolano 13

Pineapple, Pancetta, Feta and Mozzarella

Tutta Guarnita 13

Pepperoni, Portobello, Roasted Red Peppers and Mozzarella

Mt. Vesuvio 13

Hot Calabrese Salami, Hot Italian Peppers and Mozzarella

Rustica 13

Fresh Mozzarella, Roasted Red Peppers and Pancetta

Caprino 13

Spinach, Olive, Red Onions, Goat Cheese and Mozzarella

Greco 13

E.V.O.O. Garlic, Spinach, Banana Peppers, Feta and Mozzarella

The Homeland 18

E.V.O.O. Garlic, Spinach, Roasted Red Peppers, Sausage, Mozzarella and Topped with Fresh Mozzarella

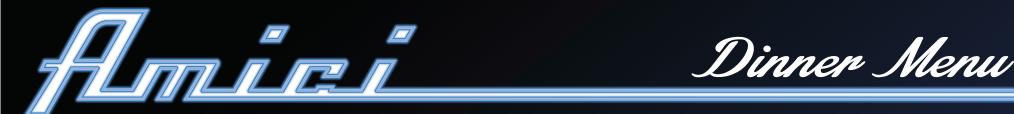
*Cheese pizza with red sauce 12 White garlic pizza 12 Add toppings

Toppings 2

Portobello, Red Onion, Pineapple Banana Peppers, Basil, Spinach Meatballs, Tomato, Bell Peppers, Olive Pepperoni, Spicy Italian Sausage

Premium Toppings 3

Anchovy, Prosciutto, Pancetta Salami, Hot Calabrese Salami Fresh Mozzarella, Goat Cheese, Feta Ricotta, Ghost Chili Pepper



Primo

Antipasto 11

An Authentic Italian Assortment of Imported Meeats and Cheese

Bruschetta 8

Italian Toast. Mozzarella, Tomato, Garlic and Basil

Caprese 10

Fresh Mozzarella, Tomato, Fresh Basil, E.V.O.O.

Mozzarella Fritta 8

Fried Mozzarella and Marinara Sauce

Garlic Cheese Bread 10

Roasted Garlic Cloves, Mozzarella and Marinara Sauce Additional Toppings Add 1

Zuchini Fritta 8

Fried Zucchini Fritta and Marinara Suace

Ravioli Fritta 8

Fried Ravioli and Marinara Sauce

Fried Calamari 11

Fresh Calamari Cut and Breaded in House Daily

House Clams 10

One Dozen Little Neck Clams in Our White Wine, Garlic & Butter Broth

Cajun Cream Mussels 11

Mussels in a Mild Cajun Cream Sauce

Insalata & Zuppa

Add Grilled Chicken or Shrimp 4

Soup of the Day 4

Baked French Onion Soup 6

Caramelized Onions, House Charonnay, Topped with Our House Croutons, Baked Mozzarella and Provologne Cheese

Side Mista 5

Mixed Greens, Tomato, Cucumber and Homemade Croutons and Lemon Vinnigrette

Mista 10

Mixed Greens, Tomato, Cucumber and Homemade Croutons with Lemon Vinaigrette

Spinach 11

Spinach, Toasted Pine Nuts, Goat Cheese, Apple and Raspberry Vinaigrette

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Chicken Piccata 20

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Shrimp Amaretto 18

Grilled Shrimp Served over Penne Pasta Tossed in a Light Amaretto Cream Sauce

Gnocchi & Sausage Gorgonzola 18

Homemade Gnocchi and Spicey Sausage Tossed in a Gorgonzola Cheese Sauce

Broiled Haddock 18

Haddock Filet Broiled in a White Wine & Lemon Sauce Served with Chef Sides

Bourbon Brined Pork Chops 20

Twin Center Cut Pork Chops, Bourbon Brined, Grilled and Served with Chef Sides

Amici Delmonico 22

14oz Hand-Cut Delmonico Steak Served with Chef Sides

Add Milanese 3, Grilled Onions 3 or Sauteed Porobello Mushrooms 3

Events and Catering

Amici Welcomes You to Plan Your Next Event with Us. If You Would Like Us to Cater Your Party or Event, We are Flexible with Our Menu Items and will Customize Our Catering Around Your Specific Requests. Just Call or Stop in and Speak with Shane for Details. Sundays and Mondays Are Best For Private Functions. All Private Functions are Subject to a Deposit.

***Please Notify Your Server or
Bartender if You Have a Food or
Beverage Allergy***

***No Seperate Checks Please.

***One Coupon Per Table/Check

***20% Gratuity Added to
Parties of 6 or More.

***\$10.00 Minimum on Credit Cards

*We Reserve the Right to
Refuse Service***

Tuesday Night

Team Trivia @ 8:30
Prizes, Drinks & Appetizer
Specials
Wing & Clam Night

Wednesday

Beer & Brisket Served at
Lunch and Dinner
Flight Night
Beer and Wine Flights
Are Half Price

Thursday Night

Ladies Night
House Martinis 5
Choose from the
Following...
Amicini, Foxxy Lady, Fresh
Xpress, French Martini,
Citron Drop, Caffe Pisatini,
Key Lime Pie

Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.