

Est. 2012

AMICI

RESTAURANT

HOLIDAY MENU

APPETIZERS

CALAMARI FRITTI 17
served with spicy tomato sauce

BROCCOLI RABE & SAUSAGE 15
garlic, olive oil, cannelloni beans &
hot cherry peppers

INVOLTINI DI MELANZANE 14
eggplant rolled in ricotta cheese,
spinach & red sauce

SALADS

INSALATA AMICI 12
mixed greens, pears, and gorgonzola
cheese in balsamic dressing

INSALATA DI CESARE 12
romaine lettuce and garlic croutons in
house dressing

INSALATA CAPRESE 14
imported buffalo mozzarella,
Roma tomato & roasted peppers

POLLO

POLLO PICCATA 26
chicken breast with extra virgin olive oil,
capers and mushrooms in white wine
lemon sauce

POLLO PARMIGIANA 26
lightly breaded chicken topped with
marinara & mozzarella

POLLO FRANCHISE 26
sauteed chicken breast dipped in
eggs, served with capers in lemon
white wine sauce

PASTA

PENNE ALLA VODKA 25
penne with prosciutto in vodka sauce

GNOCCHI POMODORO 25
homemade spinach gnocchi in
pomodoro sauce

PAPPARDELLE BOLOGNESE 27
homemade meat sauce

PASTA DI MARE

CAPELLINI AMICI 28
sauteed with shrimp, sun dried
tomatoes & baby arugula

FETTUCINE SCAMPI 28
tossed with jumbo shrimp in
garlic white wine sauce

PENNE CON SALMONE 28
penne with diced salmon served in
vodka sauce

RAVIOLI ALLA ARAGOSTA 30
lobster ravioli in Cognac cream sauce

VITELLO

VITELLO MONTE BLANCO 29
sauteed veal medallions with olives,
topped with mozzarella in a
champagne sauce

VITELLO CON FUNGHI TRITATI 29
veal medallions with wild mushrooms in
a demi glaze marsala wine sauce

VITELLO CARCIOFI 29
sauteed veal medallions with artichokes,
basil & plum tomatoes in garlic white
wine sauce

PESCE

SALMONE SAN MARINO 30
grilled Norwegian salmon with lemon
dill sauce

RAINBOW TROUT 30
skin on filet of trout served in lemon
caper sauce

FILET OF BRONZINI 34
sauteed in lemon caper white
wine sauce

CARNE

NEW YORK STEAK 40
14 oz. black angus NY strip steak served
in red wine reduction

PORK CHOP MILANESE 33
freshly breaded pork chop with arugula,
red onion, fresh mozzarella & tomatoes

VEAL CHOP 50
16 oz. grilled bone-in veal chop served in
porcini mushroom sauce

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE • ADDITIONAL \$5 AS A SHARING FEE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS.