

A La Carte Menu

Appetizers \$17

Fried Calamari

Served with spicy tomato sauce

Eggplant Rollatini

Baked Eggplant rolled with fresh ricotta cheese & spinach
in light tomato sauce

Salads \$15

Caprese Salad

With mozzarella, Roma tomatoes and roasted peppers

Amici Salad

Organic mixed greens, pears, & gorgonzola cheese in
balsamic dressing

Chicken \$30

Chicken Parmigiana

Freshly breaded chicken topped with marinara &
mozzarella over bed of linguine

Chicken Franchise

Sauteed chicken breast dipped in eggs, served with capers
in lemon white wine sauce

Meat

New York Steak \$45

16 oz Black Angus NY Steak in chianti red wine reduction

Pork Chop Milanese \$40

Freshly breaded pork chop with arugula, red onions,
fresh mozzarella & tomatoes

Veal Chop \$55

16 oz. Grilled bone in veal chop in porcini mushroom
sauce

Pasta \$28

Penne Vodka

Penne with prosciutto in a vodka sauce

Gnocchi Pomodoro

Homemade potato gnocchi in pomodoro sauce

Pappardelle Bolognese

In homemade meat sauce

Seafood Pasta \$33

Capellini Amici

Sautéed with shrimp, sun dried tomatoes & baby arugula

Lobster Ravioli

In cognac cream sauce

Veal \$32

Veal Marsala

Veal medallions sauteed with wild mushrooms & fresh
tomatoes in demi glaze marsala wine sauce

Veal Carciofi

Sauteed veal medallions with artichokes, basil & plum
tomatoes in garlic white wine sauce

Fish \$34

San Marino Salmon

Grilled Norwegian Salmon in lemon dill sauce

Rainbow Trout

Skin on filet of trout served in lemon caper sauce

Bronzino

Sauteed filet of Bronzino with cherry tomatoes in lemon
caper white wine sauce

Traditional Turkey Dinner \$35

Hand Carved Turkey complimented with homemade
gravy, mashed potatoes, green beans, corn stuffing &
cranberry sauce

Kids Menu \$20

Chicken Fingers & Fries
Cheese Ravioli
Penne with butter or marinara