

Valentine's Weekend

APPETIZERS \$20

Fried Calamari

Eggplant Rollatini

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

SALADS \$16

Caprese Salad

With mozzarella, Roma tomatoes, and roasted peppers

Amici Salad

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

MEATS

New York Steak \$49

Black Angus NY Steak in Chianti red wine reduction

Pork Chop Milanese \$38

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

Veal Chop \$58

Grilled Bone in Veal chop in porcini mushroom sauce

Pasta \$30

Penne Vodka

With prosciutto in vodka sauce

Pappardelle Bolognese

In homemade meat sauce

A La Carte

CHICKEN \$33

Chicken Parmigiana

Freshly breaded chicken topped with marinara & mozzarella over linguine

Chicken Amici

Sauteed chicken with shrimp, crabmeat, & diced tomatoes in white wine lemon sauce

VEAL \$35

Veal Marsala

Veal medallions sautéed with wild Mushrooms & fresh tomatoes in demi glaze marsala wine sauce

Veal Carciofi

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

FISH \$37

San Marino Salmon

Norwegian Salmon in lemon dill sauce

Rainbow Trout

Skin on filet of trout served in lemon caper sauce

SEAFOOD PASTA \$35

Capellini Amici

Sauteed with shrimp, sun dried tomatoes, and baby arugula

Pappardelle Positano

Tossed with jumbo crab meat and fresh tomatoes in garlic and Olive Oil