AMICI

RESTAURANT

LUNCH MENU

APPETIZERS

STUFFED LONG HOTS $14
Prosciutto, mascarpone, provolone, balsamic reduction

CHEESE ARANCINI $15
Arborio rice stuffed with aged goat cheese and Parmesan, served with light tomato sauce

FRIED CALAMARI $17
Served with spicy tomato sauce

MEATBALLS AL FORNO $17
Oven baked meatballs, pomodoro sauce, Parmesan, ricotta and garlic bread

CLAMS CASINO $16
8 middleneck clams with pancetta, peppers, mixed herbs and breadcrumbs

EGGPLANT ROLLATINI $13
Eggplant rolled with fresh ricotta cheese and spinach in tomato sauce

JUMBO SHRIMP COCKTAIL $18
Served with a classic cocktail sauce

MUSHROOM FLORENTINE $14
Baked mushrooms stuffed with spinach and cheese

CLAMS OR MUSSELS $15
In lemon white wine or fresh tomato sauce

SALADS

AMICI SALAD $11
Organic mixed greens, pears, tomatoes, olives and Gorgonzola in a balsamic dressing

CAPRESE SALAD $15
Sliced tomatoes, fresh mozzarella, arugula and basil in a balsamic glaze

CAESAR SALAD $12
Romaine lettuce and garlic croutons tossed in homemade Caesar dressing

BURRATA PROSCIUTTO $16
Burrata, prosciutto, tomatoes, arugula, balsamic glaze

BEET & GOAT CHEESE SALAD $15
Oranges, arugula, toasted pistachios in a balsamic vinaigrette

ARTICHOKE SALAD $15
Artichoke, arugula, radicchio, endive, shaved Parmesan, lemon vinaigrette

ADD GRILLED CHICKEN $9

ADD SHRIMP (4) $14

ADD SALMON $17

SOUPS

SOUP OF THE DAY $8

ONION SOUP $9

SANDWICHES & BURGERS $20

Served with fries

CHICKEN CUTLET PANINI
Breaded chicken breast, fresh mozzarella and roasted peppers

VEGETABLE PANINI
Balsamic-marinated mushrooms, eggplant, roasted red peppers and mozzarella

AMICI BURGER
Tomatoes, mozzarella and a brioche bun

ITALIANO PANINI
Prosciutto, Genoa salami, artichoke, basil and mozzarella

STEAK PANINI
Sliced steak with sautéed mushrooms and caramelized onions

BURGER OF THE DAY

GLUTEN-FREE & VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE • ADDITIONAL $8 SHARING FEE

Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase the risk of foodborne illness.

AMICI

RESTAURANT

PASTA

Substitute whole-wheat or gluten-free pasta +$4

PENNE VODKA $20
Penne with prosciutto in a pink vodka sauce

LINGUINE & CLAMS $24
Linguine with littleneck clams in a garlic white wine sauce OR a tomato broth

PAPPARDELLE BOLOGNESE $22
In homemade meat sauce

POTATO GNOCCHI $24
Homemade potato gnocchi with basil pesto sauce topped with fresh mozzarella

RAVIOLI POMODORO $23
Homemade cheese ravioli in pomodoro sauce

LINGUINE PRIMAVERA $20
With spring vegetables in garlic and oil

ORECCHIETTE BARESE $22
Italian sausage, sun-dried tomatoes and broccoli rabe

SPAGHETTI MEATBALLS $27
Oven baked meatballs, pomodoro sauce, Parmesan cheese

ADD GRILLED CHICKEN $9

ADD SHRIMP (4) $14

ADD SALMON $17

ENTRÉES

Substitute whole-wheat or gluten-free pasta +$4

CHICKEN PARMIGIANA ALLA VODKA $24
Breaded chicken with mozzarella, vodka sauce and rigatoni

EGGPLANT PARMIGIANA $23
Lightly breaded eggplant topped with marinara and mozzarella served over linguine

OMELETTE OF THE DAY $20

SAN MARINO SALMON $30
Grilled Norwegian salmon served with a light lemon dill sauce

GRILLED PORK CHOP $33
With shallots and hot cherry peppers in mushroom sauce

BRONZINO $31
Sautéed filet of bronzino with cherry tomatoes in a lemon caper white wine sauce

VEAL FUNGHI TRITATI $27
Veal medallions sautéed with wild mushrooms in a Marsala wine demi-glace

NEW YORK STEAK $42
14 oz. Black Angus NY Strip Steak in Chianti red wine reduction

OSSO BUCO MILANESE $40
Braised veal shank, saffron risotto

SIDE ORDERS $10

FRENCH FRIES

PENNE WITH GARLIC & OLIVE OIL

BROCCOLI RABE

SPINACH

PENNE WITH POMODORO SAUCE

ROASTED POTATOES

VEGETABLE MEDLEY

SAUT□ED MUSHROOMS

GLUTEN-FREE & VEGETARIAN OPTIONS AVAILABLE UPON REQUEST
3 PRIVATE DINING ROOMS AVAILABLE FOR SPECIAL EVENTS • ASK YOUR SERVER FOR DETAILS
20% GRATUITY ADDED TO PARTIES OF 6 OR MORE • SHARING FEE $8 ADDITIONAL
3% PROCESSING FEE ON ALL CREDIT CARD PAYMENTS

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