AMICI

RESTAURANT

HOT APPETIZERS

EGGPLANT ROLLATINI $15
Ricotta, spinach and tomato sauce

★ CLAMS CASINO $19
8 middleneck clams with pancetta, peppers, mixed herbs and breadcrumbs

WILD MUSHROOM OREGANATA $18
Porcini, shiitake, portobello, shrimp breadcrumbs

FRIED CALAMARI $20
Served with spicy tomato sauce

CLAMS OR MUSSELS $18
Lemon-white wine or fresh tomato sauce

CHEESE ARANCINI $17
Arborio rice with goat cheese, Parmesan and tomato sauce

STUFFED LONG HOT PEPPERS $16
Prosciutto, mascarpone, provolone, balsamic reduction

STUFFED MUSHROOM FLORENTINE $16
Baked mushroom cups stuffed with spinach and cheese

★ MEATBALLS AL FORNO $20
Oven baked meatballs, pomodoro sauce, Parmesan, fresh ricotta and garlic bread

COLD APPETIZERS

HALF DOZEN OYSTERS $19
Blue point oysters with cocktail sauce

JUMBO SHRIMP COCKTAIL $20
Chilled shrimp and cocktail sauce

CHILLED SEAFOOD EXTRAVAGANZA M.P.
For one or two: lobster, oysters, clams, crabmeat and shrimp

CHEESE & MEATS BOARD $24
Italian cheeses, cured meats, olives, walnuts and truffle honey

TRUFFLE BEEF CARPACCIO $20
Thin-sliced filet mignon, arugula, Parmesan, black truffle vinaigrette

SOUPS

Soup of the Day $9

Onion Soup $11

SALADS

CAESAR SALAD $14
Romaine, garlic croutons and house Caesar dressing

CAPRESE SALAD $16
Fresh mozzarella, tomatoes, roasted peppers and balsamic glaze

★ ARTICHOKE SALAD $18
Artichoke, arugula, radicchio, endive, shaved Parmesan and lemon vinaigrette

AMICI SALAD $13
Mixed greens, pear, Gorgonzola and balsamic

★ BURRATA & PROSCIUTTO SALAD $18
Burrata, prosciutto, tomatoes, arugula and balsamic glaze

★ BEET & GOAT CHEESE SALAD $17
Oranges, arugula, toasted pistachios in a balsamic vinaigrette

PASTA

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

PENNE VODKA $26
Penne, prosciutto and vodka cream sauce

★ GNOCCHI GORGONZOLA $30
Spinach gnocchi in a creamy Gorgonzola sauce

CHEESE RAVIOLI $27
Cheese ravioli, pomodoro sauce

LINGUINE PRIMAVERA $26
Spring vegetables and garlic

★ SPAGHETTI MEATBALLS $34
Oven baked meatballs, pomodoro sauce, Parmesan cheese

WILD MUSHROOM RAVIOLI $29
Mushroom-filled ravioli, black truffle white-wine sauce

ORECCHIETTE BARESE $29
Italian sausage, sun-dried tomatoes and broccoli rabe

PAPPARDELLE BOLOGNESE $30
Slowly cooked beef and veal, aromatic vegetables in a tomato sauce

RIGATONI BURRATA PESTO $30
Fresh burrata, basil pesto and balsamic finish

ADD CHICKEN $11

ADD SHRIMP (4) $16

ADD SALMON $18

★ NEW ITEM

Gluten-free and vegetarian options available upon request.

SEAFOOD PASTA

LINGUINE CLAMS $30
Middleneck clams in garlic-white wine or fresh tomato sauce

FETTUCCINE SEAFOOD EXTRAVAGANZA $45
Shrimp, crabmeat, mussels, salmon and clams in tomato sauce

★ SPAGHETTI SHRIMP FRA DIAVOLO $34
Jumbo shrimp, spicy garlic tomato sauce

CAPPELLINI AMICI $34
Shrimp, sun-dried tomatoes and baby arugula

★ PENNE SALMON $30
Salmon with sweet green peas in vodka sauce

LOBSTER RAVIOLI $36
Lobster-filled ravioli in a blush sauce

RISOTTO

WILD MUSHROOM TRUFFLE RISOTTO $30
Mushrooms, Parmesan, mascarpone and black truffle

RISOTTO DI MARE $49
Shrimp, crabmeat, mussels and clams in light pomodoro sauce

★ RISOTTO WITH SHRIMP AND ASPARAGUS $35
Jumbo shrimp, asparagus, lemon and Parmesan

CHICKEN

CHICKEN AMICI $35
Chicken breast with shrimp, crabmeat, tomatoes and lemon-white wine

★ CHICKEN PARMIGIANA ALLA VODKA $30
Breaded chicken with mozzarella, vodka sauce and rigatoni

CHICKEN FANTASIA $30
Sweet Italian sausage, broccoli rabe and hot cherry peppers in garlic white wine sauce

VEAL

VEAL LIMONE $34
Veal medallions and capers in lemon white-wine sauce

VEAL MARE MONTI $37
Veal, shrimp, crabmeat and artichokes in lemon-white wine

VEAL FUNGHI TRIATI $34
Veal medallions with wild mushrooms in a Marsala demi-glace

FISH

SALMON SAN MARINO $35
Grilled Norwegian salmon, lemon-dill sauce

BRANZINO FILLET $37
Cherry tomatoes, capers and lemon-white wine sauce

★ HALIBUT PISTACHIO $45
Pan-roasted with pistachio crust, cherry tomatoes, olives, capers and white wine

MEATS

NEW YORK STEAK $52
16 oz. Black Angus, Chianti red-wine reduction

VEAL CHOP PARMIGIANA $52
14 oz. breaded chop, marinara, mozzarella and fettuccine

VEAL CHOP $59
16 oz. bone-in veal chop; porcini mushroom sauce

FILET MIGNON $56
10 oz. tenderloin; black truffle red-wine reduction, spinach and potatoes

★ OSSO BUCO MILANESE $45
Braised veal shank, saffron risotto

PORK CHOP $40
Shallots, hot cherry peppers and mushroom sauce

SIDE DISHES $12

★ Sauté ed Mushrooms
Medley Vegetables
Herb-Roasted Potatoes
French Fries

Penne Pomodoro
Spinach
Broccoli Rabe Garlic & Oil
Asparagus

★ NEW ITEM • Gluten-free and vegetarian options available upon request.
20% gratuity added to parties of six or more. • Sharing charge $8 additional.
Substitutions are available; an upcharge applies. • 3% processing fee on all credit card payments.

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