

Zuppa & Insalata

Antipasti

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A Variety of Cheeses and Neapolitan Style Vegetables
Selection of Three – 6.95 Selection of Five – 8.95

Bruschetta 6.95

Tomato, Basil and Homemade Mozzarella

Calamari Peperoncino 9.95

Crispy Calamari with Spicy Italian Peppers,
Tomatoes, Garlic and Basil

Snapper Carpaccio 13.95

Accented with Sicilian Orange, Lemon,
Extra Virgin Olive Oil and Mint

Italian Sausage Stuffed Mushrooms 8.95

Field Mushroom Caps Filled with Italian Sausage
And Mozzarella with Marinara

Crab Cannelloni 11.95

Filled with Crab, Scallions and Reggiano
With a Flame Grape Reduction

Mussels 'Marechiaro' 12.95

Mussels Steamed in Garlic,
Tomatoes and Italian Herbs

San Daniele Prosciutto 9.95

Served with Sweet Melon or Pears

Eggplant Rollatini 9.95

Thinly Sliced Eggplant Filled with Shrimp, Spinach,
Artichoke, Mozzarella and Fontina

Oysters 'Onda' 10.95

Crispy Oysters Served in a Bed of Spinach
with a Hint of Fennel and Lump Crab

Zucchini Fritti 6.95

Romano Crusted Zucchini
Topped with Marinara and Parmesan

Prosciutto Wrapped Shrimp 12.95

With Basil Risotto and Roasted Pepper Essence

Sides

Fedelini Marinara 5.95

Meatballs 4.95 each

Sautéed Spinach 4.95

Sicilian Style Green Beans 4.95

Italian Roasted Potatoes 4.95

With Onion and Italian Sausage

Stracciatella 5.95

Spinach, Egg, Pasta and Chicken Meatballs in Brodo

Minestrone 5.95

The Classic

Sorrento Salad 7.95

Mixed Greens, Baby Spinach, Julienne Tomatoes, Orange,
Spiced Pecans and Goat Cheese with a Chianti Vinaigrette

Vallone Salad 6.95

Iceberg, Romaine, Aged Provolone, Tomatoes, Celery,
Cerignola Olives and Peperoncini

Frutti di Mare Napolitano 10.95

Chilled Clams, Mussels, Octopus, Calamari and Shrimp
With Refreshing Tart Lemon, Herbs and Olive Oil

Tomatoes 'Ashley' 7.95

Chopped Arugula and Radicchio
With Heirloom Tomatoes, Asparagus and Hearts of Palm

Insalata Inverno 7.95

A Medley of Greens with Sliced Figs, Dried Cherries, Pears,
Gorgonzola and Walnuts

Beef Carpaccio 14.95

With Arugula and Shaved Reggiano
And a Hint of Red Onion and Extra Virgin Olive Oil

Tomatoes & Mozzarella di Bufala 9.95

Garden Ripe Tomatoes with Imported Mozzarella di Bufala,
Fresh Basil and a Hint of Extra Virgin Olive Oil

Mediterranean Shrimp Salad 17.95

Cucumbers, Tomato, Golden Carrots,
Mint and Ricotta Salata with Grilled Shrimp

Pizza & Calzone

Roman or Neapolitan Style Pizza

Margherita 12.95

Mozzarella, Fresh Tomato and Basil

Italian Sausage & Pepperoni 12.95

Pepperoni & Cappelletti 12.95

Roasted Tomato & Chicken 12.95

Pepperoni 12.95

Especially Made for Amici by Biellese

Italian Sausage & Peppers 11.95

Calzone Primavera 12.95

Mushrooms, Spinach, Red & Yellow Tomatoes,
Mozzarella and Ricotta

Meatball Calzone 13.95

Homemade Meatballs, Marinara and Ricotta

\$2.00 Split Plate Charge
20% Gratuity on Parties of 8 or More

Secondo

Pasta

Cappellini Amatriciana 14.95

Angel Hair Pasta with San Marzano Tomatoes, Garlic and Guanciale

Cappellacci 16.95

Handmade Pasta 'Hats' Filled with Veal and Reggiano With a Suga Rosa and Pomodoro Sauce

Orecchiette 14.95

Pasta 'Ears' Tossed with San Daniele Prosciutto, Peas and Shaved Parmesan

Linguine allo Scoglio 19.95

Calamari, Clams, Mussels, Shrimp, Octopus and Crab In a Vibrant San Marzano Tomato Sauce

Ravioli 'Eloise' 15.95

Hand Made Pasta Filled with Imported Ricotta Tossed with Marinara

Fazzoletti 19.95

Pasta 'Handkerchief' Filled with Lump Crab and Scallions Accented with a Sharp Scallion Bianco

Linguine alle Vongole 16.95

Sautéed Fresh East Coast Clams With Garlic, Olive Oil and Herbs

Spinach Mezzaluna 13.95

In a Delicate Sage Sauce Accented with Truffle Oil

Pansoti 'Courtney' 15.95

Delicate Handmade Pasta Filled with Butternut Squash Touched with a Sage Essence

Paccheri 16.95

Large Pasta Filled with Shrimp, Spinach and Fontina With a Shrimp, Tomato, Garlic and Basil Sauce

Pasta Amici 17.95

Fedelini Pasta Tossed with Calamari, Shrimp and Pesto

Seafood Lasagne 19.95

Open Faced Sheets of Pasta with Shrimp, Scallops, Snapper, Octopus, Calamari and Crab Fingers With a Marechiara Sauce

Romano Crusted Golden Brook Trout 22.95

Topped with Bay Scallops, Tomatoes and Frascati Essence

Veal Cuscinetto 21.95

Romano Crusted Veal Scaloppine Filled with Fontina and San Daniele Prosciutto Topped with Marsala Spiked Field Mushrooms

Grilled Snapper Basilico 25.95

Grilled Pesto Marinated Snapper Atop Rapini and Spinach With a Roasted Lemon Essence and Crispy Basil

Steak Tagliata 29.95

Roasted Sirloin Sliced and Topped with Mushrooms And a Balsamic Chianti Reduction

Involtini di Pollo 16.95

Filled with Italian Sausage, Butternut Squash and Walnuts Atop Roasted Spring Vegetables

Lombatina Rustica 23.95

Romano Crusted Bone-In Pork Loin With Sautéed Mushrooms, Lemon and Herbs

Pollo Capri 18.95

Garlic & Herb Grilled Chicken Breast Topped with Tomatoes, Basil, Baked Goat Cheese and a Hint of Pesto

Grilled Snapper Agrume 25.95

Grilled Gulf Coast Snapper Atop Garlic Spinach With Extra Virgin Olive Oil, Citrus and Mint

Veal Marsala 22.95

Veal Scaloppine with Mushrooms Atop Sautéed Spinach with a Marsala Sauce

Snapper Affogato 26.95

With Clams, Mussels, Shrimp, Crab Claws In a Tomato Lobster Sauce With Basil, Shaved Garlic and Crushed Red Pepper

Medallions of Beef 'Enzo' 27.95

With Fingerling Potatoes, Cipolline and Beech Mushrooms

Braised Lamb Shank 26.95

Resting on a Bed of Tomato Eggplant Risotto With a Natural Lamb Essence

Chicken 'Mona' 17.95

Thinly Pounded Breast of Chicken Grilled with Garlic, Herbs and Olive Oil Served with Sicilian Green Beans

Family Favorites

Mom's Tufoli 12.95

Homestyle Pasta Tubes Filled with Beef and Parmesan

Bolognese 15.95

Your choice of Fettuccini or Rigatoni

Spaghetti & Meatballs 13.95

Tre Gusti 24.95

A Medley of Jeff & Bruce's Favorites Braised Short Ribs with Rigatoni, Chicken Marsala, Sicilian Grilled Shrimp

Parmigiana

Veal – 19.95 Eggplant – 13.95
Chicken – 17.95

Served with Fedelini Marinara

Gnocchi Sorrentino 12.95

Delicate Handmade Potato Dumplings Tossed with Pomodoro and Mozzarella di Bufala

Veal Piccata 22.95

Crispy Capers, Mushrooms And Imported Roman Artichoke

Fettuccine Alfredo

With Grilled Chicken – 15.95
With Shrimp – 19.95

Homemade Lasagne 14.95