



ANTIPASTI (Appetizer)

Calamari Gamberi e Zucchine Fritte

Fried Squid, Zucchini, and Shrimp with Marinara Dipping Sauce

Arancini Siciliani Di Verdure

Sicilian Vegetable Arancini with Arrabbiata Sauce

Polpette di Vitello Parmigiano e Limone

Veal and Beef Meatballs, Pomodoro Fresco Sauce, Whipped Ricotta, Garlic Crisps

Tartare di Manzo all'italiana

Italian Style Beef Tartare, Extra Virgin Olive Oil, Stracciatella Cheese, Winter Truffle, Calabrian Nduja Crumble

Polpo Alla Griglia

Grilled Octopus, Creamy Cannellini Beans, Roasted Garlic, Basil Infused Extra Virgin Olive Oil

Carpaccio di Branzino Stagionato

Cured Seabass Carpaccio, Compressed Green Apples, Lemon Bubbles

Conchiglie Saint Jacques alla Piastra

Pan Seared Sea Scallops, Sweet Potato Mash, Sautéed Brussels Sprouts, Crispy Lardons, Chive Oil

Impepata di Cozze del Mediterraneo

Sautéed Mussels in White Wine Garlic Chili Oil, Cherry Tomatoes

Selezione di Frutti di Mare e Pesci Crudi

Seafood Tower for Two

Oyster of the Day (8), Shrimp Cocktail (8), Snow Crab Claws (8), Tuna Tartare (6 oz.), Cocktail Sauce, Horseradish, Tabasco, Lemon, Mignonette Sauce and Seaweed Salad
Add Half Lobster

 **CONSUMER INFORMATION:** There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

INSALATE (Salads)

Insalata Amici VG

Baby Arugula, Mango, Strawberry, Goat Cheese, Pickled Fennel, Aged Modena Dressing

Insalata di Cesare *

Shaved Parmigiano Reggiano, Pancetta, Crispy Sourdough Croutons, Caesar Dressing

Classic Insalata Caprese VG

Mozzarella Fior di Latte, Italian Heirloom Tomatoes, Cherry Tomatoes, Micro Herbs, Light Basil Extra Virgin Olive Oil

Insalata Giardino VG

Mesclun Greens, Shaved Carrots, Sweet Corn, Cherry Tomatoes, Celery, Pickled Red Onions, Green Peppers, Aged Modena Dressing

MINESTRE (Soup)

Zuppa Del Contadino * VG

Potatoes, Castelluccio Famous Lentils, Chick Peas, White Beans, Half Rigatoni Pasta, Rich Tomato Sauce

Tortellini Emiliani in Brodo di Pollo NEW

Handmade Tortellini Emiliani Style in Rich Lemon Scented Chicken Broth, Topped with 24 Month Aged Parmigiano

Minestrone Di Verdure VG NEW

Seasonal Vegetable Minestrone, Basil Croutons

PASTA

Gluten Free Pasta Available

Fettucine Fatte a Mano in Salsa Bisque e Aragosta NEW

Handmade Fettucine, Lobster Bisque, Deseeded Half Lobster

The Real Spaghetti alla Carbonara

Whipped Eggs, Parmigiano Reggiano, Pecorino Cheese, Crushed Black Pepper, Crispy Cured Pork Cheek

Linguine "Al Dente" al Pomodoro Fresco VG

Handmade Linguine, Fresh Roma Tomato Sauce, Crushed Basil Leaves, Extra Virgin Olive Oil

Bucatini Cacio e Pepe

Bucatini Pasta, Pecorino and Parmigiano Sauce, Lime Zest
Choice of Chicken Ragout or Shrimp Ragout

Risotto Carnaroli Ai Frutti del Mare NEW

Carnaroli Risotto, Seafood, Mussels, Clams, Octopus, Calamari, Prawns

Ravioli di Manzo Brasato NEW

Handmade Ravioli Filled with Braised Short Ribs, Porcini Mushrooms, Parmigiano Foam

Cannelloni di Ricotta e Spinaci VG NEW

Handmade Manicotti Filled with Ricotta and Spinach in Napoletana Sauce

Pappardelle al Ragu alla Bolognese NEW

Handmade Pappardelle in Rich Bolognese Ragu

PIZZA

Gluten Free Cauliflower Crust Available

Margherita VG

Tomato Sauce, Buffalo Mozzarella, Basil Leaves

Broccolini & Salsiccia

Tomato Sauce, Mozzarella, Italian Sausage, Sauteed Broccoli Rabe

Quattro Formaggi VG

Ricotta, Gorgonzola, Mozzarella, Provolone

Giardiniera VG

Artichokes, Roasted Red Peppers, Roasted Garlic, Olives, Mushrooms

Diavola

Tomato Sauce, Spicy Italian Salami, Mozzarella, Oregano

SECONDI (Entrees)

Petto di Pollo Alla Diavola

Arrabbiata Sauce Marinated Supreme Chicken, Sicilian Caponata, Mashed Potatoes

Filetto di Manzo NEW ➤

6 oz. Prime Beef Tenderloin, Grilled Asparagus, Goat Cheese Vinaigrette, Roasted Potatoes, Red Wine Beef Jus

Osso Buco Alla Milanese

Overnight Braised Beef Osso Buco, over Saffron Risotto, Gremolata Sauce

Filetto di Sea Bass Cileno NEW

Pan Seared Sea Bass Fillet, Garlic Sauteed Spinach, Crudaiola Sauce with Olives, Tomatoes, Capers

Scaloppine di Vitello al Limone

Pan Seared Veal Scaloppine, Lemon Sauce, Roasted Baby Potatoes, Grilled Seasonal Vegetables

Parmigiana di Melanzane alla Siciliana VG

Braised Eggplant Parmigiana, Layered Fried Eggplant, Fresh Mozzarella, Vine Ripened Tomato Sauce

Trancio di Salmone alla Piastra ➤ NEW

Pan Seared Salmon, Poached Green Beans, Fennel Gratin, Lemon and Oregano Sauce

Cioppino Alla Livornese NEW

Shrimp, Clams, Mussels, Fish of the Day, in Seafood Tomato Broth

CONTORNI (Sides)

Spinaci Saltati

Sauteed Spinach

Broccoli Saltati al Burro

Sauteed Broccoli with Butter

Broccoli Rabe Saltati

Sauteed Broccoli Rabe

Patate al Forno

Baked Potato

Patate Dolci al Forno

Baked Sweet Potato

DOLCE (Dessert)

Sfera di Tiramisu ^{NEW}

Tiramisu Sphere, Mascarpone Mousse with Chocolate Coffee Center, Coffee Sponge Cake, Coffee Ganache

Torta Della Nonna ^{NEW}

Shortbread Pastry, Lemon Cream Filling, Pinenuts, Marsala Crème Anglaise

Parfait di Mele e Cannella ^{NEW}

Honey Yogurt Mousse, Streusel, Caramel Apple Compote, Hazelnut Crunch

Torta Amici ^{NEW}

Pistachio Sponge Cake, Strawberry Jelly, Lemon Bavarois, Strawberry Gelato

Panna Cotta al Cocco Senza Zucchero ^{NEW}

Sugar Free Coconut Panna Cotta, Lime Crumble, Berry Sauce, Fresh Fruit

Sorbetto alla Frutta ^{GF} 2 Scoops 3 Scoops

Sensation Mousse al Lampone ^{GF}

Gluten Free Raspberry Melted Heart and Raspberry Salad

Gelato Italiano 1 Scoop 2 Scoops 3 Scoops

Flavors: Cioccolato, Tiramisu, Vaniglia, Stracciatella, Caffè

Amici Affogato

Gelato & Espresso

^{GF} Items that are Gluten Free

* Items that can be prepared gluten free, please note when ordering

^V Vegan

^{VE} Vegetarian

➤ Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Especially if you have certain medical conditions.

All prices are subject to 7% Sales Tax.