

## Risotti

(All Risotti are prepared with Arborio Rice)  
"vegetable"

**Risotto Primavera** Seasonal fresh ..... 16.95  
vegetables simmered in garlic, parmesan  
cheese & chicken broth.

**Risotto con Salmone** Salmon, ..... 19.95  
asparagus, artichokes and Roma tomato  
simmered in a parmesan tomato cream  
sauce.

"meat & seafood"

**Salsiccia & Pollo Zafferano** ..... 18.95  
Chicken, andouille sausage, artichokes,  
roasted red pepper, green peas &  
saffron.

**Risotto alla Provençal** Marinated ..... 16.95  
diced chicken breast, black olives, Roma  
tomato & roasted red peppers.

**Risotto di Mare** Jumbo shrimp, mussels .. 20.95  
& scallops simmered in a tomato  
seafood broth.

**Risotto e Funghi** Roasted wild ..... 16.95  
mushrooms simmered in chicken broth,  
garlic & parmesan cheese.

**Risotto Pignoli** Toasted pine nuts, ..... 17.95  
garlic, sundried tomato & spinach with  
melted boursin cheese.

**Risotto alla Mondina** Tender Provimi ... 19.95  
veal, mushrooms, garlic & fresh  
asparagus tips.

**Risotto con Pollo e Prosciutto** ..... 17.95  
Marinated fresh Roma tomatoes cooked  
with diced breast of chicken & prosciutto

**Risotto Aragosta con Gamberi** ..... 22.95  
Maine lobster & shrimp simmered in a  
creamy tomato lobster broth.

## Contorni

"sides"

**Tuscan Style Beans** ..... 4.25

**Garlic Potato** ..... 4.25

**Pasta Pomodoro** ..... 6.25

**Five - Cheese Ravioli** ..... 6.25

**Tortellini Alfredo** ..... 8.25

**Vegetable Misto** ..... 4.25

**Steamed Broccoli** ..... 4.25

**Grilled Asparagus** ..... 4.75

**Braised Spinach** ..... 4.25

**Gnocchi Pomodoro** ..... 8.25

## Pollo e Vitello

"chicken & veal"

Pollo 17.95 / Vitello 20.95

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**Salsiccia** Cutlets sautéed with andouille sausage, roasted red pepper and scallions in a spicy tomato sauce.

**Piccata** Cutlets sautéed with fresh lemon, white wine & capers in a butter sauce.

**Lucia** Cutlets with artichokes & mushrooms in a white wine butter sauce.

**Parmigiano** Lightly breaded, topped with marinara sauce & melted mozzarella cheese.

**Marsala** Cutlets sautéed with mushrooms and spinach in a sweet marsala wine demi-glace.

**Toscana** Cutlets sautéed in mushrooms, prosciutto & artichokes in a rich cream sauce.

**Eggplant Parmigiano** Thinly sliced eggplant lightly breaded, topped with marinara sauce & melted .... 16.95  
mozzarella cheese.

## *Pastasciutta* "pasta"

**Pasta Aglio e Olio/Pesto** Pan roasted ..... **11.95**  
garlic, fresh herbs, virgin olive oil & grated  
parmesan. (pesto sauce if you so desire)

**Pasta alla Bolognese** Pasta with a truly ..... **16.95**  
superb meat sauce with two meatballs or  
two Italian sausages.

**Linguini con Vongole** Linguini with ..... **16.95**  
chopped littleneck clams in the shell, with  
your choice of a red or white garlic sauce.

**Penne con Pollo** Penne pasta, sautéed ..... **15.95**  
chicken & broccoli florets in a rich garlic  
cream sauce.

**Gnocchi D' Abruzzi** Potato dumplings ..... **18.95**  
sautéed with Provimi veal, mushrooms,  
artichokes, sun dried tomatoes & Fontina  
cheese.

**Bistecca e Aragosta Ravioli** Aged ..... **23.95**  
tenderloin of beef & sea scallops with  
asparagus, mushrooms and artichokes in  
garlic & oil, served with striped lobster  
ravioli.

**Pasta Primavera** Pasta with garden ..... **14.95**  
vegetables in a parmesan cream sauce or  
aglio e olio.

**Tortellini** ..... **chicken 16.95 seafood 20.95**

**Alfredo** Tri-color tortellini and your choice of  
chicken or seafood in a creamy parmesan  
sauce with diced Roma tomato.

**Gnocchi alla Sorrentina** Potato ..... **15.95**  
dumplings, Roma tomato, basil and melted  
fresh mozzarella cheese.

**Fettuccine Carbonara** Diced prosciutto, .. **15.95**  
peas, garlic and cracked black pepper in a  
rich pecorino cream sauce.

**Lasagna alla Bolognese** Five layered ..... **15.95**  
lasagna with fresh ricotta cheese, shredded  
mozzarella, ground beef & our home-made  
tomato sauce.

**Fruiti di Mare** Jumbo shrimp, sea scallops, .. **23.95**  
little neck clams & mussels in a rich tomato  
seafood broth, over linguini.

## *Amici's Specialties*

**Baked Haddock Binici** Fresh haddock baked with seasoned bread crumbs, served with white wine, lemon, ... **18.95**  
garlic, basil & tomato butter sauce.

**Amici's Braciola** Beef filled with garlic, parsley and parmesan, stewed in a spicy plum tomato sauce. .... **19.95**

**Cannellone Fiorentina** Tender egg pasta filled with spinach, ricotta, mozzarella, parmesan & aged ..... **15.95**  
provolone, served with a plum tomato cream sauce.

**Grilled Fillet of Salmon** Toasted pine nuts, wilted spinach, artichokes & sun-dried tomato, served with ..... **21.95**  
balsamic reduction & porcini oil.

**Gamberi alla Vodka** Sautéed jumbo shrimp, pink peppercorns, baby spinach & parmesan, in a pink vodka .... **21.95**  
cream sauce tossed with penne pasta.

**Pollo Aragosta** Sautéed chicken breast, lobster meat and baby spinach tossed in a light lemon cream sauce, ... **23.95**  
served over choice of pasta.

**Scampi ala Francavillese** Shrimp sautéed with Roma tomatoes, spinach, garlic & romano cheese in a ..... **20.95**  
lemon vermouth sauce with choice of pasta.

**Pollo Saltimbocca** Chicken cutlets with prosciutto, fontina cheese, fresh sage in a white wine butter sauce, ..... **18.95**  
served with garlic potatoes & green beans.

**Bistecca alla Pizzaiola** Grilled aged NY strip, with mushrooms, bell peppers & onions ..... **10oz 21.95 14oz 29.95**  
in a light tomato sauce. Topped with melted mozzarella & romano cheese. Choice of pasta.

**Piatto Misto d' Amici** "Amici's sampler platter" Chicken & eggplant parmesan, meatball, sweet Italian ..... **21.95**  
sausage & cheese ravioli, served with our rich tomato sauce.