

Antipasti / Stuzzichini (Appetizers)

Bruschetta	\$8.00
<i>Diced tomatoes, onions, capers, basil and extra virgin olive oil served on thinly sliced Italian bread.</i>	
Eggplant Rotolo	\$8.00
<i>Eggplant rolled and stuffed with goat cheese, sundried tomatoes and basil with a balsamic reduction.</i>	
Risotto Cake	\$8.00
<i>Seared risotto cake stuffed with bufala mozzarella served over mixed vegetables. (Please allow 15 minutes.)</i>	
Vegetable of the Day	\$6.00
<i>Ask Your Server About the Vegetable of the Day!</i>	
 Le Insalate (Salads)	
Insalata Mista	\$5.00
<i>Spring salad with cherry tomatoes, Parmesan shavings and red wine vinaigrette dressing.</i>	
Insalata Caesar	\$7.00
<i>Romaine lettuce, croutons and shredded parmigiano cheese served with our caesar dressing.</i>	
Caprese	\$9.00
<i>Fresh bufala mozzarella, tomatoes, basil, extra virgin olive oil.</i>	
Capricciosa	\$9.00
<i>Spring salad with cucumber, tomatoes, kalamata olives, carrots, artichokes, provolone cheese in a red wine vinaigrette dressing.</i>	
Endive Salad	\$9.00
<i>Roasted walnuts, crumbled blue cheese, sliced apples and crispy pancetta served with a champagne vinaigrette.</i>	
Spinacci	\$9.00
<i>Warm Spinach, red onions and goat cheese.</i>	

Piatti di Mezzo (Entrées)

Lasagna di Carne	\$13.00
<i>Layered meat sauce lasagna with bechimelle cream sprinkled with parmigiano regiano.</i>	
Polpettine al Pomodoro	\$12.00
<i>Meatballs (beef & pork) with a tomato basil sauce served with pasta.</i>	
Chicken Parmesan	\$15.00
<i>Lightly breaded chicken breast topped with fresh bufala mozzarella served over fettuccine with sautéed spinach in a tomato cream sauce. Wine Recommendations: (5), (13)</i>	
Amici Chicken	\$17.00
<i>Chicken breast stuffed with wild mushrooms, goat cheese, spinach and prosciutto served with linguini in a garlic olive oil sauce. Wine Recommendations: (5), (9)</i>	
Potato Gnocchi	\$12.00
<i>Served in a mushroom ragu sauce. Wine Recommendations: (6), (10)</i>	
Penne	\$18.00
<i>Penne pasta served shrimp, pancetta, cherry tomatoes, asparagus in a garlic olive oil sauce. Wine Recommendations: (4), (12)</i>	
Tortellini	\$16.00
<i>Tri-colored cheese tortellini and chicken breast served in a chipotle and roasted red pepper sauce. Wine Recommendations: (4), (16)</i>	
Filet Mignon	\$24.00
<i>Grilled filet mignon finished with a blue cheese sauce and served with roasted potatoes and arugula salad mixed with crumbled blue cheese. Wine Recommendations: (8), (18)</i>	
Catch of the Day!	\$Market Price
<i>Ask Your Server About our Fresh Fish of the Day!</i>	

Le Pizze (Roman Style Wood-Fired Pizza)

Margherita	\$12.50
<i>Fresh bufala mozzarella, and basil with our signature tomato sauce</i>	
Salsiccia	\$12.50
<i>Red bell pepper and mild Italian sausage with our signature tomato sauce.</i>	
Capricciosa	\$14.50
<i>Olives, mushrooms, fresh mozzarella, prosciutto, hard boiled egg, artichokes with our signature tomato sauce.</i>	



- Funghi e Prosciutto** \$14.50
Fresh bufala mozzarella, mushrooms and prosciutto di parma with our signature tomato sauce.
- 4-Formaggi** \$14.00
Four-cheese pizza with Gorgonzola, Swiss, Fontina and Holland.
- Bianci** \$12.50
Thin crust pizza with fresh bufala mozzarella and rosemary.
- Funghi e Formaggi** \$14.00
Sautéed mushrooms, goat cheese, and extra virgin olive oil.
- Pomodoro** \$12.50
Chunks of fresh plum tomatoes with fontina cheese, fresh italian parsley with our signature tomato sauce.
- Vegetale** \$12.50
Grilled zucchini, red bell pepper and eggplant with our signature tomato sauce.
- Mare** \$12.50
Italian tuna in extra virgin olive oil with capers, olives, diced tomatoes and fresh parsley.

Pizzas are 12 inches in size, thin crust and intended for one person.
It is recommended pizzas be eaten hot and right out of the oven.
Extra Ingredients may be added for an additional charge.

EXTRA INGREDIENTS FOR PIZZA AND CALZONES - \$1 each	
Cheese	Spinach
Prosciutto di Parma	Capers
Black Olives	Egg
Onions	Kalamata Olives
Bell Peppers	Tomato
Mushrooms	Eggplant
Zucchini	Garlic
Basil	Bufala Mozzarella (\$2)

I Calzoni

- Mozzarella** \$10.00
Pizza dough stuffed with fresh mozzarella and marinara sauce. For an additional charge you may build your own calzone by adding extra ingredients.

I Dolci e I Gelati (Desserts)

- Tiramisu** \$6.00
Homemade Italian cake made with espresso, mascarpone, Frangelico, & lady finger cookies.
- Amici Chocolate Cake** \$7.00
Homemade flourless chocolate cake with a gooey chocolate center and vanilla gelato. (ALLOW 20 MINUTES)

CARRY OUT MENU

NIGHTLY DRINK SPECIALS:
Tues: Half off Glasses of Wine
Wed: \$5 Martinis
Thurs: Half off Bottles of Wine
Sun: Draft Beer Specials / \$5 Bloody Mary's

NORMAL BUSINESS HOURS:

Monday: CLOSED
Tuesday-Thursday, Sunday: 5PM to 10PM
Friday-Saturday: 5PM to 12AM***

***Kitchen Closes at 11PM

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SPECIALTY WINE & BEER LIST - FULL BAR

American Express, Mastercard, Visa & Discover Accepted

ASK ABOUT OUR DAILY SPECIALS
PRICES SUBJECT TO CHANGE WITHOUT NOTICE.