

Antipasti / Stuzzichini (Appetizers)

Eggplant Rotolo \$8.00

Eggplant rolled and stuffed with goat cheese, sundried tomatoes and basil with a balsamic reduction. Wine Recommendation: (5)

Calamari \$9.00

Marinated calamari sautéed in a mildly spicy lemon butter sauce.

Crostini Con Bufala \$9.00

Crostini with garlic and roasted red pepper, topped with fresh bufala mozzarella and served over mixed greens.

Le Insalate (Salads)

Capricciosa \$9.00

Spring salad with cucumber, tomatoes, kalamata olives, carrots, artichokes, provolone cheese in a red wine vinaigrette dressing.

Tri-Colored Insalata \$7.00

Tri-colored tomato and basil salad drizzled with balsamic vinaigrette and salt & pepper.

Piatti di Mezzo (Entrées)

Lasagna di Carne \$13.00

Layered meat sauce lasagna with bechimelle cream sprinkled with parmigiano regiano. Wine Recommendations: (8), (16), (17)

Parpadelle Telefono \$14.00

Fresh long flat pasta noodles in a tomato mozzarella cream sauce. Wine Recommendations: (6), (15), (19)

Penne \$18.00

Penne pasta served shrimp, pancetta, cherry tomatoes, asparagus in a garlic olive oil sauce.

Amici Chicken \$17.00

Chicken breast stuffed with wild mushrooms, goat cheese, spinach and prosciutto served with linguini in a garlic olive oil sauce.

Tortellini \$16.00

Tri-colored cheese tortellini and chicken breast served in a chipotle and roasted red pepper sauce.

Bruschetta \$8.00

Diced tomatoes, onions, capers, basil and extra virgin olive oil served on thinly sliced italian bread.

Sautee di Cozze \$13.00

Mussels sautéed in garlic and white wine. Wine Recommendation: (2)

Vegetable of the Day \$6.00

Ask Your Server About the Vegetable of the Day!

Insalata Mista \$5.00

Spring salad with cherry tomatoes, Parmesan shavings and red wine vinaigrette dressing.

Caprese \$9.00

Fresh bufala mozzarella, chopped tomatoes, basil, extra virgin olive oil.

Spinacci \$9.00

Warm Spinach, red onions and goat cheese.

Polpettine al Pomodoro \$12.00

Meatballs (beef & pork) with a tomato basil sauce served with pasta. Wine Recommendations: (8), (20), (21)

Melanzane alla Parmigiana \$14.00

Sautéed eggplant layered with tomato basil sauce and parmigiano regiano. Wine Recommendations: (6), (14), (15)

Rack of Lamb \$24.00

Grilled french rack of lamb served with parmesan mashed potatoes & sautéed spinach, finished with a red wine sauce.

Catch of the Day! \$Market Price

Ask Your Server About our Fresh Fish of the Day! Wine Recommendations: (3), (10), (11)

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
Zucchine	Garlic
Basil	Bufala Mozzarella (\$2)

Le Pizze (Roman Style Wood-Fired Pizza)

Margherita \$12.50

Fresh bufala mozzarella, and basil with our signature tomato sauce

Capricciosa \$14.50

Olives, mushrooms, fresh mozzarella, prosciutto, hard boiled egg, artichokes with our signature tomato sauce.

Funghi e Prosciutto \$14.50

Fresh bufala mozzarella, mushrooms and prosciutto di parma with our signature tomato sauce.

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.

Salsiccia \$12.50

Red bell pepper and mild Italian sausage with our signature tomato sauce.

Pomodoro \$12.50

Chunks of fresh plum tomatoes with fontina cheese, fresh italian parsley with our signature tomato sauce.

4-Formaggi \$14.00

Four-cheese pizza with Gorgonzola, Swiss, Fontina and Holland.

Vegetale \$12.50

Grilled zucchine, 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.

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.

Beverages

Soft Drinks \$2.75

Cranberry Juice \$2.75

Cappuccino \$3.50

Intelligentsia Iced Tea \$2.50

Voss Still or Sparkling Spring Water 375ml \$3.50

Café Latte \$3.50

Café Espresso (Single/Double) \$2.50/\$4.00

Intelligentsia Coffee \$2.75

Intelligentsia Hot Tea (Assorted Teas) \$2.00

Freshly Squeezed Lemonade \$3.00

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www.gruppodiamici.com

Gruppo di Amici is Available for Private Parties.