

GRUPPO DI AMICI

Chef Hilario Irineo

Antipasti / Stuzzichini (Appetizers)

Eggplant Rotolo \$8.00
Eggplant rolled and stuffed with goat cheese, sundried tomatoes and basil with a balsamic reduction.

Calamari \$9.00
Marinated calamari sautéed in a mildly spicy lemon butter sauce.

Vegetable of the Day \$6.00
Ask Your Server About the Vegetable of the Day!

Le Insalate (Salads)

Capricciosa \$9.00
Spring salad with cucumber, tomatoes, kalamata olives, carrots, artichokes, provolone cheese in a red wine vinaigrette dressing.

Spinacci \$9.00
Warm Spinach, red onions and goat cheese.

Endive Salad \$9.00
Roasted walnuts, crumbled blue cheese, sliced apples and crispy pancetta served with a champagne vinaigrette.

Piatti di Mezzo (Entrées)

Lasagna di Carne \$13.00
Layered meat sauce lasagna with bechimelle cream sprinkled with parmigiano regiano. Wine Recommendations: (6), (14)

Chicken Parmesan \$15.00
Lightly breaded chicken breast topped with fresh bufala mozzarella served over fettuccine with sautéed spinach in a tomato cream sauce. Wine Recommendations: (5), (13)

Tortellini \$16.00
Tri-colored cheese tortellini and chicken breast served in a chipotle and roasted red pepper sauce. Wine Recommendations: (4), (16)

Potato Gnocchi \$12.00
Served in a mushroom ragu sauce. Wine Recommendations: (6), (10)

Catch of the Day! \$Market Price
Ask Your Server About our Fresh Fish of the Day!

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.

Risotto Cake \$8.00
Seared risotto cake stuffed with bufala mozzarella served over mixed vegetables. (Please allow 15 minutes.)

Insalata Mista \$5.00
Spring salad with cherry tomatoes, Parmesan shavings and red wine vinaigrette dressing.

Caprese \$9.00
Fresh bufala mozzarella, tomatoes, basil, extra virgin olive oil.

Insalata Caesar \$7.00
Romaine lettuce, croutons and shredded parmigiano cheese served with our caesar dressing.

Polpettine al Pomodoro \$12.00
Meatballs (beef & pork) with a tomato basil sauce served with pasta. Wine Recommendations: (7), (16)

Penne \$18.00
Penne pasta served shrimp, pancetta, cherry tomatoes, asparagus in a garlic olive oil sauce. Wine Recommendations: (4), (12)

Amici Chicken \$17.00
Chicken breast stuffed with wild mushrooms, goat cheese, spinach and prosciutto served with linguini in a garlic olive oil sauce. Wine Recommendations: (5), (9)

Filet Mignon \$24.00
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)

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)

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 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.

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

18% Gratuity will be added to all parties of 6 people or greater.

1508 W. Jarvis Ave., Chicago, Illinois (773) 508-5565
 www.gruppodiamici.com
 Gruppo di Amici is Available for Private Parties.