

STARTERS & SALADS

POLENTA AMICI 17

crumbled sausage, tomato sauce & pecorino romano

CRISPY BRUSSELS SPROUTS 16

sriracha sesame honey sauce, toasted sesame seeds

SEARED AHI TUNA 21

caper lemon dressing & fresh arugula

FRIED ARTICHOKE HEARTS 18

horseradish cream sauce

HOUSEMADE MEATBALLS 12

tomato sauce, fresh ricotta & seasoned breadcrumbs

FRIED CALAMARI 17

lightly floured & fried with slices of cherry peppers & lemons, san marzano tomato sauce

BAKED CLAMS OREGANATA 15

herbed breadcrumbs with white wine, garlic & lemon

SAUTÉED MUSSELS 19

white wine & garlic or classic marinara

SHRIMP COCKTAIL 20

four jumbo shrimp served with housemade cocktail sauce

FRIED MOZZARELLA STICKS 12

served with tomato sauce

EGGPLANT ROLLATINI 16

ricotta stuffed fried eggplant with marinara sauce

LOBSTER BISQUE 14

TOSSED SALAD 8 | 14

choice of house dressing, bleu cheese, creamy italian, fat-free raspberry vinaigrette or honey mustard

CAESAR SALAD 8 | 14

romaine, croutons, parmesan crisp & our housemade caesar dressing

INSALATA AMICI 17

arugula, almonds, goat cheese, dried cranberries & fig-balsamic vinaigrette

WINTER BURRATA 21

apples & pears, candied walnuts, craisins, maple vinaigrette

ADD CHICKEN 8 / SHRIMP 10 / SALMON 14 / AHI TUNA 16

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NEW YEARS EVE SPECIALS

GRILLED BLACK ANGUS STRIP STEAK 55

herb compound butter, potatoes & vegetables

NORTH ATLANTIC SALMON 39

seasoned & baked, lemon risotto

LINGUINE DI MARE 45

shrimp, littleneck clams, mussels & calamari in a marinara sauce over linguine

CHICKEN FRANCESE 30

lemon butter sherry wine sauce over spaghetti

SEAFOOD CHIARA 34

shrimp, lump crab & bay scallops in a pink vodka sauce over farfalle

LOBSTER RAVIOLI 34

shrimp & pink marsala sauce

CHICKEN ALLA VODKA 28

fried chicken & pink sauce over penne

CHICKEN & SHRIMP PARMAGIANA 30

spaghetti & san marzano tomato sauce

BRAISED BONELESS SHORT RIBS 39

potatoes & vegetables

VEAL SALERNO 38

prosciutto, plum tomatoes, capers & fresh mozzarella over spaghetti

CHILEAN SEA BASS 42

potatoes & vegetables

SIDE DISHES

MEATBALLS 12

SWEET ITALIAN SAUSAGES 12

FRENCH FRIES 8

SAUTÉED BROCCOLI RABE 16

SAUTÉED BROCCOLI 12

SAUTÉED SPINACH 12

COCKTAILS

14

MULES

traditional • orange cranberry

MARGARITA

traditional • pomegranate • coconut

BROWN SUGAR MAPLE OLD FASHIONED

bourbon, maple syrup, orange bitters & amarena cherry

ESPRESSO-tini

vanilla vodka, espresso vodka & fresh espresso

CRANBERRY APEROL SPRITZ

aperol, cranberry, prosecco, splash of orange

APPLE CIDER SANGRIA

white wine, captain morgan rum, apple cider & caramel

PEAR MARTINI

pear vodka, elderflower liqueur, pear & lemon

WINTER WHITE COSMO

vodka, st germaine, triple sec, white cranberry & lime



WINE

WHITES, ROSÉ & SPARKLING

	Glass	Bottle
CHARDONNAY, JULIA JAMES, CA		36
CHARDONNAY, CARMEL ROAD, CA		38
RIESLING, WASHINGTON HILLS, WA	12	34
PINOT GRIGIO, BENVOLIO, ITALY		34
SAUVIGNON BLANC, FISHTAIL, NZ	12	34
WHITE ZINFANDEL, ESTRELLA, CA	12	28
ROSÉ, FABRE EN PROVENCE, FRANCE	12	40
SPARKLING PROSECCO, ITALY	12 Split	Bottle 33
SPARKLING MOSCATO, LA PERLINA, ITALY	12 Glass	40

REDS

	Glass	Bottle
PINOT NOIR, LA CREMA, CA		48
PINOT NOIR, SAN JOAQUIN, CA	12	32
MERLOT, WENTE VINEYARD, CA	12	34
CABERNET SAUVIGNON, C & B, CA		32
CABERNET, SILVER PALM, CA		40
MONTEPULCIANO, LA QUERCIA, ITALY		36
CHIANTI, POGGIO VIGNOSO, ITALY	12	34
MALBEC, MR. S., ARGENTINA	12	34

BEER

on tap	bottle	
8	8	
STELLA ARTOIS PERONI SEASONAL ALES	BUDWEISER HEINEKEN MICHELOB ULTRA MILLER LIGHT	BUD LIGHT HEINEKEN LIGHT CORONA COORS LIGHT

HARD SELTZER

8

WHITE CLAW
SEASONAL SPECIALS

MINERAL WATER

7 / 14

SAN PELLEGRINO
sparkling

20% Gratuity added to parties of 8 or more | Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Especially if you have certain medical conditions.