

AMICI

ITALIAN TRATTORIA

DINNER

Celebrating Our 9th Season Of Great Food In The Desert!

STARTERS

- Bruschetta alla Caponata** 7
Diced eggplant, capers, celery, zucchini, yellow squash and olive oil served on crostini
- Bruschetta alla Romana** 7
Diced tomatoes, garlic, olive oil and basil served on crostini
- Fried Calamari** 11
Lightly breaded and fried and served with marinara sauce
- Fried Artichokes** 9
Lightly breaded and fried and served with caesar dressing
- Calamari on the Grill** 10
Grilled with lemon and olive oil
- Roasted Peppers** 8
Red and Yellow peppers roasted and marinated in garlic, olive oil served with goat cheese & crostini
- Smoked Salmon Beet and Goat Cheese** 14
Smoked salmon fillet, goat cheese green onions and slices of beets with a basil oil dressing
- Mussels** 10
PEI black mussels in a spicy marinara with garlic, white wine and red pepper

SOUPS AND SALADS

- Homemade Soups** 7
Minestrone, or Soup of the Day
- Insalata Amici** 5
Romaine, green onions, parmesan cheese with a fresh lemon and olive oil dressing
- Caesar Classico** 6
Hearts of romaine tossed with Amici's caesar dressing, topped with anchovies, shredded parmesan and homemade croutons
- Spinach Salad** 9
Spinach, red onion, crispy bacon, dried cranberries, toasted almonds & boiled eggs in a balsamic vinegar dressing
- Caprese Stack** 10
Tomatoes, fresh mozzarella, basil-infused olive oil with a balsamic reduction
- Amici's Tomato, Onion, Blue Cheese Salad** 9
Add asparagus spears 12
- Calamari Fritti Salad** 16
Lightly fried calamari served over romaine with a lemon aioli and tomato bruschetta

PASTA

- Amici Penne al Pastore** 17
Penne pasta with Italian sausage, sautéed with sun-dried tomatoes, basil, and served in a creamy marinara sauce
- Rigatoni Prosciutto e Piselli** 18
Prosciutto, mushrooms, sugar snap peas, tomatoes in a parmesan cream sauce
- Rigatoni Bolognese** 18
Amici's savory homemade meat sauce
- Fettuccine Alfredo** 15
Fettuccine mixed in a nutmeg, butter parmesan cream sauce
w/Grilled Chicken 19
- Penne Pasta Primavera** 15
Grilled vegetables in olive oil and garlic
- Pasta Pesto** 14
Basil, pine nuts, parmesan, olive oil
- Spaghetti with Artichokes and Pancetta** 17
Pasta with crispy pancetta and artichoke hearts in a light parmesan butter sauce
- Spaghetti Checca** 13
White wine, olive oil, garlic, parsley, cherry tomato, parmesan, and a touch of lemon
- Spaghetti Marinara or Spaghetti Arrabiata** 12
Spaghetti tossed with homemade marinara or spicy marinara with crushed red pepper and garlic
Add Amici Homemade Meatballs 3/ea
- Linguine with Mussels** 17
PEI black mussels served in the shell in a spicy marinara with garlic, white wine and red pepper over linguine
- Rigatoni Blue Cheese** 16
Rigatoni with mushrooms and blue cheese cream sauce
- Salmone e Vodka** 19
Penne with smoked salmon, asparagus, and tomatoes in a vodka cream sauce
- Penne Sausage & Peppers** 17
Italian sausage sautéed with penne pasta, onions, peppers and marinara sauce
- Eggplant Parmesan** 17
Eggplant breaded in panko and parmesan with marinara and mozzarella over spaghetti

SECONDI

Served with your choice of country-style risotto, potato of the day or vegetables of the day

- Pollo Arrosto alla Amici** 19
Our famous half chicken roasted with garlic, rosemary, lemon and olive oil with potatoes and vegetables of the day
- Veal Piccata** 22
Scaloppini of veal sautéed in a lemon caper butter white wine sauce
- Chicken Piccata** 18
Sautéed chicken scaloppini in a light white wine, garlic, lemon butter caper sauce
- Veal Marsala** 22
Scaloppini of veal sautéed with mushroom marsala wine sauce
- Chicken Marsala** 18
Scaloppini of chicken sautéed with mushroom marsala wine sauce
- Grilled Pork Tenderloin** 18
Pork tenderloin grilled, sliced and topped with a dijon cream sauce.
- Shrimp Scampi** 24
Shrimp sautéed with garlic, caper, butter sauce on a bed of linguine
- Fillet of Basa Sole** 19
Panko-crusted fillet of basa sole, a flaky white fish, served with a lemon caper butter sauce
- Grilled Salmon** 19
Fillet of salmon grilled with fresh tomatoes, garlic, basil and olive oil sauce

No Substitutions, Please
Our menu is inspired by the recipes and home cooking of Ferrina Delfini

Water and bread served upon request; \$3 split plate fee; \$15 bottle corkage; 18% gratuity suggested on parties of 6 or more

Proprietors: Joseph Delfini, Jack McDonald, Scott Kuther & Wayne Johnson



DISCOVER

www.DineAmici.com

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