



# **STARTERS**

### **HOUSEMADE MEATBALLS**

tomato sauce, fresh ricotta & seasoned breadcrumbs

#### FRIED CALAMARI

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

# PEI MUSSELS MARINARA\*

diavolo calabrese pepper marinara

#### CAESAR SALAD

romaine, croutons, parmesan crisp & our housemade caesar dressing

### MEDITERRANEAN CHOPPED SALAD\*

crisp romaine, tomatoes, chick peas, cucumbers, red peppers, feta, kalamata olives, red wine vinaigrette

# **CRISPY BRUSSELS SPROUTS\***

sriracha sesame honey sauce, toasted sesame seeds

#### STUFFED MUSHROOMS

broiled mushrooms stuffed with sausage & breadcrumbs

#### **ITALIAN EGG ROLLS**

broccoli rabe, crumbled sausage, parmigiano-reggiano, fried in a crispy shell with marinara sauce

#### FALL KALE SALAD\*

toasted almonds, poached pear, dried cranberries, feta cheese with fig balsamic

**SOUP DU JOUR** 

# **ENTREES**

# **NONNA'S PORK RAGU**

fresh pappardelle with tender braised pork & tomato sauce with fresh ricotta & breadcrumbs

### **LEMON TUSCAN CHICKEN**

panko crusted chicken & diced tomatoes over lemon alfredo linguine

#### **MEDALLIONS OF CHICKEN**

stuffed with spinach, prosciutto & mozzarella over farfalle in a light brandy cream sauce with mushrooms & onions

#### NORTH ATLANTIC SALMON

seasoned & baked, over risotto du jour

# CHICKEN ALLA VODKA\*

grilled or fried chicken, pink sauce over penne

### CHICKEN MILANESE\*

breaded chicken cutlet, baby arugula, heirloom tomatoes, fresh mozzarella, sliced red onion & fig-balsamic vinaigrette

# **VEAL SALERNO**

prosciutto, plum tomatoes, capers & fresh mozzarella over spaghetti

# FILET OF SOLE OREGANATA<sup>®</sup>

baked with herbed bread crumbs & white wine with risotto du jour

#### CHICKEN PARMIGIANA & LASAGNA

amici classics together at last

## **BRAISED BONELESS SHORT RIB +\$10**

red wine demi-glace, mashed potatoes & vegetable du jour

### BLACK ANGUS STRIP STEAK +\$12

herb compound butter, mashed potatoes & vegetable du jour

### **DAILY PASTA SPECIAL**

check with your server for today's special

**DESSERT OF THE DAY** 

\$35
3-COURSES
TAX & GRATUITY
NOT INCLUDED

#### **¤CAN BE MADE GLUTEN FREE**

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.