

*Café*  
*Amici*

# Café Amici

## APPETIZERS

- Mozzarella en Carozza** \$6.95  
Sandwich of Sliced Mozzarella Cheese & Prosciutto Dipped in Egg Batter, Fried until Golden Brown Topped with Toasted Pignoli Nuts & Capers in a White Wine Sauce
- Eggplant Rollatini** \$7.95  
Thinly Sliced Eggplant Rolled with a Mixture of Ricotta & Parmesan Cheese Topped with Marinara Sauce
- Fried Calamari** \$9.95  
Lightly Breaded, Thinly Sliced Calamari Fried until Golden Brown with a Spicy Marinara Sauce
- Sausage & Peppers** \$7.95  
Julienne Peppers & Onions Sautéed with Sweet Italian Sausage with Smashed Cloves of Garlic
- Broccoli Rabe & Sausage** \$9.95  
Tender Broccoli Rabe Sautéed with Spicy Italian Sausage, Toasted whole Cloves of Garlic & a Pinch of Hot Pepper
- Zuppa di Clams** \$9.95  
Baby Clams Sautéed in a Blend of Extra Virgin Olive Oil & Toasted Crushed Garlic, with a Splash of White Wine & Finished with Sweet Butter: Your Choice Red or White
- Zuppa di Mussels** \$8.95  
Mussels Simmered in a Broth of Garlic & Wine; Your Choice Red or White
- Fried Mozzarella** \$6.95  
Hand Sliced Mozzarella Breaded & Deep Fried topped with a Light Marinara Sauce & Parmesan Cheese
- Escarole Siciliano** \$7.95  
Wilted Escarole Sautéed with Extra Virgin Olive Oil, Toasted Pignoli Nuts, Black Olives & a Hint of Hot Pepper
- Panecotto** \$6.95  
Escarole & White Cannelloni Beans Sautéed with Italian Bread, Baked & Topped with Parmesan Cheese

## SOUP & SALAD

- Minestrone** \$3.95  
Assorted Vegetables Simmered in a Light Tomato Vegetable Broth
- Pasta Fagioli** \$3.95  
Pasta Simmered with Beans in a Rich Savory Broth
- Escarole & Bean** \$3.95  
Escarole & Beans Simmered in a Chicken Broth
- Chicken Fedellini** \$3.95  
Chicken Simmered in a Chicken Broth with Broken Angel Hair Pasta and Baby Spinach
- House Salad** \$4.95  
Romaine, Tomato & Red Onion with House Balsamic Dressing
- Mixed Green** \$8.95  
Tossed Greens with a Blend of Toasted Pignoli & Walnuts, Sliced Red Onion, Roma Tomatoes & Balsamic Dressing Topped with Crumbled Gorgonzola & Dried Cranberries
- Caesar Salad** \$7.95  
Romaine Lettuce Tossed with Caesar Dressing & House-Made Croutons Topped with Parmesan

## ENTREES

### CHICKEN

- Chicken Marsala** \$11.95  
Chicken Breast Sautéed with Mushrooms & Marsala Wine
- Chicken Parmesan** \$12.95  
Breaded Chicken Cutlet, Topped with Marinara, Parmesan & Mozzarella Cheese
- Chicken Saltimbocca** \$12.95  
Chicken Breast Sautéed with Mushrooms & Peas In a Natural Reduction, Topped with Prosciutto & Mozzarella
- Chicken Florentine** \$12.95  
Chicken Breast Dipped in Egg Batter and Sautéed until Golden Brown. Topped with a Lemon-Butter Sauce Over Wilted Spinach
- Chicken Picatta** \$11.95  
Chicken Breast Sautéed with Capers in a Lemon-Butter Sauce

Entrees Include a House Side Salad. Caesar Side Salads are \$1.00 Extra

Thoroughly Cooked Meats, Poultry, Seafood, and Eggs Reduce the Risk of Food Borne Illnesses.

## VEAL

**Veal Marsala** \$15.95  
Veal Scaloppini Sautéed with Mushrooms & Marsala Wine

**Veal Parmesan** \$16.95  
Breaded Veal Cutlet, Topped with Marinara, Parmesan & Mozzarella Cheese

**Veal Saltimbocca** \$16.95  
Veal Scaloppini Sautéed with Mushrooms & Peas in a Natural Reduction, Topped with Prosciutto & Mozzarella

**Veal Florentine** \$16.95  
Veal Scaloppini Dipped in Egg Batter, Sautéed until Golden brown, Topped with a Lemon-Butter Sauce over Wilted Spinach

**Veal Picatta** \$15.95  
Veal Scaloppini Sautéed with Capers in a Lemon-Butter Sauce

## PASTA

**Penne Vodka** \$11.95  
Penne Pasta Tossed in a Sauce of Tomatoes, Pancetta, Peas & Vodka Cream

**Rigatoni Bolognese** \$11.95  
Rigatoni Tossed in a Hearty Meat Sauce

**Penne Primavera** \$10.95  
Penne Pasta Tossed with Assorted Vegetables & Parmesan Cheese

**Penne with Rabe & Sausage** \$11.95  
Crumbled Sausage Tossed with Broccoli Rabe, Olive Oil Garlic & Penne with a Touch of Hot Pepper

**Linguini & Clams** \$15.95  
Baby Clams Sautéed in Extra Virgin Olive Oil & Smashed Garlic over Linguini; Your Choice Red or White

**Linguini & Mussels** \$14.95  
Mussels Sautéed in Extra Virgin Olive Oil, Smashed Garlic & Green Onions over Linguini; Your Choice Red or White

**Penne Marinara** \$9.95  
Penne Tossed in Our House-Made Marinara Sauce

**Baked Penne** \$10.95  
Penne Tossed with a Mixture of Marinara, Parmesan & Ricotta Cheeses, Topped with Melted Mozzarella

**Lasagna** \$11.95  
Pasta Sheets Layered with a Hearty Mixture of Meat Sauce, Ricotta, Parmesan & Mozzarella Cheese

**Fettuccini Carbonara** \$11.95  
Fettuccini Tossed with a Crispy Pancetta, Cream & Parmesan

**Eggplant Parmesan** \$10.95  
Battered Eggplant Layered with Marinara, Parmesan & Melted Mozzarella

**Linguini with Meatballs** \$11.95  
Linguini Tossed in House Marinara with Two Homemade Meatballs.

## SHRIMP

**Shrimp Marinara** \$16.95  
Shrimp Sautéed in House-Made Marinara over Linguini

**Shrimp Fra Diavlo** \$16.95  
Shrimp Sautéed in a Spicy Marinara Sauce over Linguini

**Shrimp Oreganato** \$16.95  
Shrimp Sautéed in a Garlic-Wine Sauce over Linguini

**Shrimp Florentine** \$16.95  
Shrimp Dipped in Egg Batter, Sautéed until Golden Brown, Topped with a Lemon-Butter Sauce over Wilted Spinach

## FISH

**Scrod Marinara** \$15.95  
Scrod Sautéed in House-Made Marinara

**Scrod Fra Diavlo** \$15.95  
Scrod Sautéed in a Spicy Marinara Sauce

**Scrod Oreganato** \$15.95  
Scrod Sautéed in a Garlic-Wine Sauce

**Scrod Florentine** \$15.95  
Scrod Dipped in Egg Batter, Sautéed until Golden Brown, Topped with a Lemon-Butter Sauce over Wilted Spinach

**Sole Florentine** \$15.95  
Sole Dipped in Egg Batter, Sautéed until Golden Brown, Topped with a Lemon-Butter Sauce over Wilted Spinach

**Broiled Sole** \$15.95  
Sole Broiled with a Lemon-Butter & Wine Sauce; Topped with Breadcrumbs

Entrees Include a House Side Salad. Caesar Side Salads are \$1.00 Extra

Thoroughly Cooked Meats, Poultry, Seafood, and Eggs Reduce the Risk of Food Borne Illnesses.

## PIZZA

<b><u>Mozzarella</u></b>	<b>SMALL</b> \$6.95	<b>MEDIUM</b> \$9.95	<b>LARGE</b> \$12.95
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### Each Additional Topping Add:

	<b>SMALL</b>	<b>MEDIUM</b>	<b>LARGE</b>
Category A	\$1.00	\$1.50	\$2.00
Category B	\$1.25	\$1.75	\$2.25
Category C	\$1.50	\$2.00	\$2.50

### **Category A**

Mozzarella  
Pepperoni  
Sausage  
Meatball  
Bacon  
Mushroom  
Onion  
Peppers  
Broccoli  
Spinach  
Eggplant  
Black olive  
Tomato

### **Category B**

Broccoli Rabe  
Escarole & Bean  
Chicken Cutlet  
Anchovies  
Artichoke Hearts  
Fresh Mozzarella

### **Category C**

Clams  
Shrimp

## Calzone

<b>Small</b>	<b>Large</b>
\$7.95	\$11.95

**Ricotta & Mozzarella** are included as well as a side of marinara

<b>Extra Ingredients</b>	<b>Small</b> \$1.00	<b>Large</b> \$2.00
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# WELCOME TO CAFÉ AMICI

## Our Wine Selections

### WHITES

	Glass	Bottle
<b>Chardonnay</b> , Chateau Souverain (Sonoma)		\$28.00
<b>Chardonnay</b> , Meridian (Santa Barbara)	\$6.00	\$20.00
<b>Sauvignon Blanc</b> , St Supery (Napa)	\$6.00	\$24.00
<b>Sauvignon Blanc</b> , Matua (New Zealand)		\$23.00
<b>Pinot Grigio</b> , Valent (Veneto)	\$6.00	\$23.00
<b>Alluvium White</b> , Beringer (Nappa)		\$27.00

### BLUSH

<b>White Zinfandel</b> , Beringer (California)	\$5.00	\$16.00
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### REDS

<b>Claret</b> , Francis Coppola "Diamond" (Nappa)		\$35.00
<b>Cabernet Sauvignon</b> , Cellar 8 (California)	\$6.00	\$24.00
<b>Merlot</b> , B. V. "Signet" (Central Coast)	\$6.00	\$24.00
<b>Merlot</b> , Stimpson Estates (Wash. St.)		\$19.00
<b>Pinot Noir</b> , Concannon (Santa Barbara)	\$6.00	\$24.00
<b>Zinfandel</b> , J. Grove "Earth/Zin/Fire" (Lodi)		\$27.00
<b>Chianti DOCG</b> , Gabbiano (Tuscany)	\$5.00	\$19.00
<b>Chianti</b> Classico Riserva Antinori "Villa Red" (Tuscany)		\$36.00
<b>Shiraz</b> , Layer Cake (Barossa)		\$33.00
<b>Rioja</b> "Capitosa" Lealtanza (Spain)		\$28.00
<b>Cabernet-Tempranillo</b> , Vega Sindoa (Spain)		\$24.00

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## OUR PREMIUM HOUSE SELECTION FROM CALIFORNIA:

### Tunnel of Elms (By Beringer)

Chardonnay, Cabernet Sauvignon, Merlot  
\$5.00 Glass

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