

Trattoria Amici supports water conservation efforts. Water kindly served by request only.

ANTIPASTI

FIORI DI ZUCCA <i>Flash fried fresh squash blossom filled with ricotta cheese, Parmigiano Reggiano and vegetables served on top of spicy pomodoro sauce.</i>	14.95	CAPRESE DI BUFALA <i>Imported hand-stretched D.O.P Mozzarella Di Bufala, Heirloom tomatoes, extra virgin olive oil, black salt, basil pesto.</i>	15.95
CARPACCIO DI MANZO AL TARTUFO <i>Thinly sliced raw beef filet mignon topped with shaved Parmigiano Reggiano and black truffle oil.</i>	16.95	TAGLIERE DI AFFETTATE E FORMAGGI <i>A mixed selection of cold cuts and cheeses served on a wooden board with gnocco fritto, for two or for four.</i>	14.95 24.95
FRITTURA DI CALAMARI E VERDURINE <i>Lightly battered baby squid topped with julienne carrots and zucchini.</i>	16.95	POLPETTINE E PISELLI <i>Bite sized beef meatballs served in a tomato sauce and peas with an extra virgin olive oil cruton.</i>	13.95
ARANCINI DI RISO <i>Traditional Sicilian deep fried rice balls with mozzarella cheese, saffron, peas and short ribs ragout.</i>	14.95	MELANZANE ALLA PARMIGIANA <i>Baked eggplant with ricotta cheese, mozzarella, tomato sauce, basil and Parmigiano Reggiano.</i>	13.95

INSALATE

"AMICI" SALAD <i>Italian Chopped Salad with romaine, radicchio, hard boiled eggs, garbanzo beans, provolone cheese, pepperoncini and salame in a lemon dressing.</i>	16.95	INSALATA DI BARBABIETOLE <i>Baby mixed greens, roasted red and golden beets with blue cheese, candied pecans and green apples in a balsamic vinaigrette.</i>	14.95
INSALATA DI CESARE <i>Classic Caesar salad with home made garlic crutons and shaved Parmigiano Reggiano.</i>	13.95	INSALATA DI QUINOA E FARRO <i>Red and white quinoa, mixed baby greens, farro, sugar snap peas, asparagus tips, corn, dried cranberry, cherry tomatoes in a lemon dressing.</i>	14.95
INSALATA DI CAMPO <i>Baby mixed greens salad in a balsamic vinaigrette topped with crumbled goat cheese.</i>	10.95	INSALATA DI CARCIOFI <i>Raw sliced and marinated baby artichokes, hearts of palms, arugola, toasted walnuts, shaved Parmigiano Reggiano in a lemon dressing.</i>	16.95
INSALATA DI CALAMARI <i>Grilled calamari over baby greens and heirloom carrots in a lemon dressing.</i>	18.95		

ZUPPE

ZUPPA DI POMODORO <i>Fresh tomatoes soup topped with fresh basil.</i>	9.95	ZUPPA DI BROCCOLI <i>Pureed broccoli soup topped with crumbled goat cheese.</i>	9.95
ZUPPA DI VERDURE <i>Fresh vegetable soup.</i>	9.95		

PIZZE

MARGHERITA <i>Mozzarella cheese, tomato sauce and basil.</i>	15.95	SALAME <i>Mozzarella cheese, tomato sauce and salame.</i>	15.95
PROSCIUTTO DI PARMA <i>Mozzarella cheese, tomato sauce and sliced Prosciutto di Parma.</i>	17.95	CAPRICCIOSA <i>Mozzarella cheese, tomato sauce, black olives, Italian Ham, marinated artichokes.</i>	15.95
PORCINI E ANDUJA <i>Fresh Porcini Mushrooms, House Made Fiery Pork Spreadable Salame, Smoked Mozzarella.</i>	18.95	BROCCOLI E SALSICCIA <i>White pizza with smoked mozzarella, broccoli, Italian sausage, cherry tomatoes and Pecorino cheese.</i>	16.95
FUNGHI <i>Mozzarella cheese, tomato sauce and mushrooms.</i>	16.95		

* Although Trattoria Amici is not a gluten free environment, any pizza can be prepared with gluten free crust.
- Add 3.00

SPLIT CHARGE 2.00

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LA PASTA FRESCA

Fresh hand made pasta prepared daily.

PAPPARDELLE ALLA BOLOGNESE <i>Egg pappardelle pasta with meat sauce.</i>	17.95	LA CARBONARA <i>Our Square Spaghetti "Alla Chitarra" with a egg emulsion, bacon and pecorino cheese.</i>	17.95
AGNOLOTTI AL PROSCIUTTO <i>Ravioli filled with mascarpone and prosciutto di parma served in a creamy walnut and marsala wine sauce.</i>	18.95	MEZZE MANICHE AL PESTO GENOVESE <i>Short rigatoni pasta with pesto, diced potatoes and string beans.</i>	16.95
LASAGNA CLASSICA <i>House made lasagna with beef ragout.</i>	17.50	LINGUINE DELL' ORTO <i>Linguine pasta in a lightly spicy garlic oil, broccolini heirloom carrots and cherry tomato.</i>	16.95
LINGUINE AI FRUTTI DI MARE* <i>Linguine with fresh seafood in a light tomato sauce.</i>	23.50	RIGATONI ALL'AMATRICIANA <i>Rigatoni pasta in a rich tomato sauce with Italian pancetta, onions and Pecorino cheese.</i>	18.50
RAVIOLI DI SPINACI <i>Home made ravioli stuffed with spinach and ricotta cheese in a light tomato sauce.</i>	18.50	GNOCCHI ALLA SORRENTINA <i>Home made soft potato dumplings with fresh tomato sauce, basil and melted mozzarella.</i>	17.95
GEMELLI REGINA <i>Gemelli pasta with chicken breast and broccoli in a light pink sauce.</i>	18.95	TAGLIOLINI ALLA BUZZARA <i>Home made egg tagliolini with sauteed shrimp, shaved brussel sprouts, basil, mint cherry tomatoes in extra virgin olive oil.</i>	19.95
RIGATONI ALLA NORCINA <i>Rigatoni pasta in cream sauce with italian crumbled sausage, mushrooms and drizzled with truffle oil.</i>	17.95		

MOST OF THE PASTA ON THE MENU CAN BE PREPARED WITH A GLUTEN FREE OPTION.

* Cheese available upon request. In order to properly enjoy the true flavor of our seafood pastas we recommend not adding Parmigiano Reggiano cheese.

** Our apologies, in order to keep our recipes true to our Italian culinary traditions, we allow very limited substitutions and changes on our pasta menu.

CARNE E PESCE

SUPREMADI POLLO ALLA PUTTANESCA <i>Half grilled chicken served in a black olives, capers and tomato sauce with roasted potatoes and sautéed broccoli.</i>	23.50	BRASATO DI MANZO <i>Five hours braised boneless beef short ribs in a rich Barolo red wine reduction served over Italian Arborio rice prepared alla parmigiana.</i>	29.95
AGNELLO SCOTTADITO ALLA MOSTARDA <i>Roasted New Zealand rack of lamb with Dijon mustard sauce, served with mashed potatoes.</i>	33.50	BRANZINO <i>Fresh, deboned Mediterranean Sea Bass filet grilled and served with sautéed broccolini and chopped tomatoes.</i>	29.95
PARMIGIANA DI POLLO <i>Lightly breaded chicken breast topped with fresh melted mozzarella and tomato sauce served with rosemary roasted potatoes and sautéed broccoli.</i>	23.50	CIOPPINO <i>Traditional Italian mix seafood soup with calamari, shrimp, mussels, clams, salmon and string beans in a light tomato broth, served with toasted garlic bread.</i>	28.25
FILETTO DI MANZO ALLA BOSCAIOLA <i>Beef tenderloin grilled and topped with a wild mushroom sauce, served with mashed potatoes.</i>	29.95	SALMONE ALLA PIASTRA <i>Fresh King Alaskan salmon filet served over a medley of white and red quinoa with heirloom cherry tomatoes.</i>	27.95
SOGLIOLA GRIGLIATA <i>Pertralasole filet lightly breaded and grilled, served with sauteed spinach and roasted tomatoes.</i>	26.95		

CONTORNI

SAUTÉED SPINACI	6.95	BRUSSEL SPROUTS WITH WALNUTS	6.95
SAUTÉED BROCCOLINI	6.95	SAUTÉED TUSCAN KALE AND LEEKS	6.95
SAUTÉED GREEN BEANS	6.95	SAUTÉED MUSHROOMS	6.95