

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

ANTIPASTI

FIORI DI ZUCCA	15.35	CAPRESE DI BUFALA	15.95
<i>Flash fried fresh squash blossom filled with ricotta cheese, Parmigiano Reggiano and vegetables served on top of spicy pomodoro sauce.</i>		<i>Imported hand-stretched D.O.P Mozzarella Di Bufala, Heirloom tomatoes, extra virgin olive oil, black salt, basil pesto.</i>	
CARPACCIO DI MANZO AL TARTUFO	17.35	TAGLIERE DI AFFETTATI E FORMAGGI	17.35 25.35
<i>Thinly sliced raw beef filet mignon topped with shaved Parmigiano Reggiano and black truffle oil.</i>		<i>A mixed selection of cold cuts and cheeses served on a wooden board with gnocco fritto, for two or for four.</i>	
FRITTURA DI CALAMARI E VERDURINE	17.35	POLPETTINE AL FORNO	14.35
<i>Lightly battered baby squid topped with julienne carrots and zucchini.</i>		<i>Baked bite sized beef meatballs served with tomato sauce, buffalo mozzarella and grilled ciabatta bread.</i>	
ARANCINI DI RISO	15.35	MELANZANE ALLA PARMIGIANA	14.35
<i>Traditional Sicilian deep fried rice balls with mozzarella cheese, saffron, peas and short ribs ragout.</i>		<i>Baked eggplant with ricotta cheese, mozzarella, tomato sauce, basil and Parmigiano Reggiano.</i>	

INSALATE

"AMICI" SALAD	17.35	INSALATA DI BARBABIETOLE	15.35
<i>Italian Chopped Salad with romaine, arugola, radicchio, hard boiled eggs, garbanzo beans, provolone cheese, pepperoncini and salame in a lemon dressing.</i>		<i>Baby mixed greens, roasted red and golden beets with blue cheese, candied pecans and green apples in a balsamic vinaigrette.</i>	
INSALATA DI CESARE	14.35	INSALATA DI QUINOA E FARRO	15.35
<i>Classic Caesar salad with home made garlic crutons and shaved Parmigiano Reggiano.</i>		<i>Red and white quinoa, mixed baby greens, farro, sugar snap peas, asparagus tips, corn, dried cranberry, cherry tomatoes in a lemon dressing.</i>	
INSALATA DI CAMPO	11.35	INSALATA DI CARCIOFI	17.35
<i>Baby mixed greens salad in a balsamic vinaigrette topped with crumbled goat cheese.</i>		<i>Raw sliced and marinated baby artichokes, hearts of palms, arugola, toasted walnuts, shaved Parmigiano Reggiano in a lemon dressing.</i>	
INSALATA DI CALAMARI	19.35		
<i>Grilled calamari over baby greens, cherry tomatoes and heirloom carrots in a lemon dressing.</i>			

ZUPPE

ZUPPA DI CARCIOFI	10.35	ZUPPA DI BROCCOLI	10.35
<i>Fresh Artichoke Hearts pureed, topped with mascarpone cheese and served with Parmigiano Reggiano dumplings.</i>		<i>Pureed broccoli soup topped with crumbled goat cheese.</i>	
ZUPPA DI VERDURE	10.35		
<i>Fresh vegetable soup.</i>			

PIZZE

MARGHERITA D.O.C	19.35	SALAME	16.35
<i>Fresh Buffalo Mozzarella, tomato sauce, cherry tomatoes, basil and shaved parmesan cheese.</i>		<i>Mozzarella cheese, tomato sauce and salame.</i>	
PROSCIUTTO DI PARMA	18.35	CAPRICCIOSA	17.35
<i>Mozzarella cheese, tomato sauce and sliced Prosciutto di Parma.</i>		<i>Mozzarella cheese, tomato sauce, black olives, Italian Ham, marinated artichokes.</i>	
PORCINI E ANDUJA	19.35	BROCCOLI E SALSICCIA	17.35
<i>Fresh Porcini Mushrooms, House Made Fiery Pork Spreadable Salame, Smoked Mozzarella.</i>		<i>White pizza with smoked mozzarella, broccoli, Italian sausage, cherry tomatoes and Pecorino cheese.</i>	
FUNGHI	17.35		
<i>Mozzarella cheese, tomato sauce and mushrooms.</i>			

* 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	18.35	LA CARBONARA	18.35
<i>Egg pappardelle pasta with meat sauce.</i>		<i>Our Square Spaghetti "Alla Chitarra" with a egg emulsion, bacon and pecorino cheese.</i>	
AGNOLOTTI AL PROSCIUTTO	18.35	CANNELLONI ALLE VERDURE	17.35
<i>Ravioli filled with mascarpone and prosciutto di parma served in a creamy walnut and marsala wine sauce.</i>		<i>Cannelloni stuffed with ricotta cheese and mixed roasted vegetables topped with tomato sauce.</i>	
LASAGNA CLASSICA	17.95	LINGUINE DELL' ORTO	17.35
<i>House made lasagna with beef ragout.</i>		<i>Linguine pasta in a lightly spicy garlic oil, broccolini heirloom carrots and cherry tomato.</i>	
LINGUINE AI FRUTTI DI MARE*	23.95	RIGATONI ALL'AMATRICIANA	18.95
<i>Linguine with fresh seafood in a light tomato sauce.</i>		<i>Rigatoni pasta in a rich tomato sauce with Italian pancetta, onions and Pecorino cheese.</i>	
RAVIOLI DI SPINACI	18.95	GNOCCHI ALLA SORRENTINA	18.35
<i>Home made ravioli stuffed with spinach and ricotta cheese in a light tomato sauce.</i>		<i>Home made soft potato dumplings with fresh tomato sauce, basil and melted buffalo mozzarella.</i>	
GEMELLI REGINA	19.35	TAGLIOLINI ALLA BUZZARA	20.35
<i>Gemelli pasta with chicken breast and broccoli in a light pink sauce.</i>		<i>Home made egg tagliolini with sauteed shrimp, shaved brussel sprouts, basil, mint cherry tomatoes in extra virgin olive oil.</i>	
RIGATONI ALLA NORCINA	18.35		
<i>Rigatoni pasta in cream sauce with italian crumbled sausage, mushrooms and drizzled with truffle oil.</i>			

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

BATTUTA DI POLLO	24.95	BRASATO DI MANZO	30.95
<i>Organic Jidori Chicken Breast pounded and grilled topped with arugola and heirloom cherry tomatoes, served with rosemary roasted potatoes.</i>		<i>Five hours braised boneless angus beef short ribs in a rich Barolo red wine reduction served over Italian Arborio rice prepared alla parmigiana.</i>	
AGNELLO SCOTTADITO ALLA MOSTARDA	33.95	BRANZINO	30.95
<i>Roasted Australian rack of lamb with Dijon mustard sauce, served with mashed potatoes.</i>		<i>Fresh, deboned Mediterranean Sea Bass filet grilled and served with sautéed broccolini and chopped tomatoes.</i>	
PARMIGIANA DI POLLO	23.95	CIOPPINO	29.50
<i>Lightly breaded chicken breast topped with fresh melted mozzarella and tomato sauce served with rosemary roasted potatoes and sautéed broccoli.</i>		<i>Traditional Italian mix seafood soup with calamari, shrimp, mussels, clams and string beans in a light tomato broth, served with toasted garlic bread.</i>	
FILETTO DI MANZO ALLA BOSCAIOLA	30.95	SALMONE ALLA PIASTRA	28.35
<i>Angus beef tenderloin grilled and topped with a wild mushroom sauce, served with mashed potatoes.</i>		<i>Fresh King Alaskan salmon filet served over a medley of white and red quinoa with heirloom cherry tomatoes.</i>	
SPADA ALLA GRIGLIA	30.95		
<i>Grilled Swordfish filet served lightly breaded on sauteed Kale and Fried Leeks.</i>			

CONTORNI

SAUTÉED SPINACI	7.35	BRUSSEL SPROUTS WITH WALNUTS	7.35
SAUTÉED BROCCOLINI	7.35	SAUTÉED TUSCAN KALE AND LEEKS	7.35
SAUTÉED GREEN BEANS	7.35	SAUTÉED MUSHROOMS	7.35