



LUNCH MENU

SERVED MONDAY THRU SATURDAY
11:00AM - 4:00PM

ANTIPASTI

BAKED CLAMS (8)

Topped and baked with seasoned breadcrumbs - 16

CLAMS CASINO (8)

With bacon, green and red peppers, celery, garlic and onions - 17

CALAMARI FRITTI

Golden fried calamari served with a side of homemade marinara sauce - 17

👉 BUFFALO FRIED CALAMARI

Sautéed in our house Buffalo sauce - 18

MUSSELS LUCIANO

Steamed and sautéed with shallots and a touch of brandy in a white cream sauce - 17.50

MUSSELS MARINARA

Served in a homemade marinara sauce - 17

BRUSCHETTA CAFFE AMICI

Savory crostini breads topped with diced marinated tomatoes and onions with fresh basil - 14

STUFFED MUSHROOMS

Stuffed with our homemade seafood stuffing - 17

PORTOBELLO DI RABE

Portobello mushroom stuffed with sausage, broccoli rabe and sun-dried tomatoes in a white wine sauce - 16

FRIED ZUCCHINI

Zucchini sticks lightly breaded and fried until golden. Served with a side of tomato sauce for dipping - 16

STUFFED ARTICHOKE

Stuffed with garlic, breadcrumbs and grated cheese - 16

GARLIC BREAD

Toasted Italian bread topped with melted mozzarella cheese in our famous garlic sauce - 11

BROCCOLI RABE

Fresh broccoli rabe sautéed in garlic and oil - 17

MOZZARELLA STICKS

Served with a side of tomato sauce - 16

MOZZARELLA IN CAROZZA

Bread stuffed with fresh mozzarella cheese, sliced tomato and basil baked in a filetto di pomodoro sauce - 16

FRIED RAVIOLI

Filled with ricotta cheese, lightly breaded and fried to perfection. Served with a side of tomato sauce for dipping - 16

RICE BALL - 9

COLD ANTIPASTO

Imported meats and vegetables marinated in olive oil and balsamic vinegar. Large - 22 Small - 18

HOT ANTIPASTO

Shrimp Oregonata, Baked Clam, Seafood Stuffed Mushroom, Eggplant Rollatine and Stuffed Pepper oven baked in a light marinara sauce. Large - 25 Small - 19

WINGS - Choice of sauce:

Buffalo, BBQ, Candied Garlic or Peppercorn Ranch
½ dozen - 10 dozen - 16

ZUPPE

STRACCIATELLA

Spinach and egg drop consommé with meatballs
Large - 13 Small - 8

TORTELLINI IN BRODO

Large - 13 Small - 8

PASTA E FAGIOLI

Tubatini pasta with white cannellini beans, sauteed onions and garlic in a hearty tomato broth
Large - 13 Small - 8

MINISTRONE

A hearty combination of fresh vegetables served in a light tomato sauce. Large - 13 Small - 8

INSALATA

ASPARAGUS SHRIMP SALAD

Crisp romaine topped with shrimp, asparagus, roasted red peppers, diced tomatoes and chopped garlic with freshly squeezed lemon and a touch of extra virgin olive oil - 19.50

INSALATA GIARDINO

Chopped crisp romaine and iceberg lettuce tossed with field greens, topped with diced tomatoes, red onions and cucumbers, topped with shredded mozzarella cheese - 16

BABY SPINACH GORGONZOLA

Baby spinach tossed in balsamic dressing and topped with crumbled gorgonzola cheese, walnuts and diced roma tomatoes - 16

INSALATA CAPRESE

Sliced fresh mozzarella cheese topped with sliced tomatoes and roasted peppers in a balsamic vinegar and oil - 16
With Prosciutto - 19

AVOCADO SALAD

Field greens tossed with sliced almonds, cucumbers, plum tomatoes and shredded mozzarella cheese topped with avocado and served with creamy balsamic - 16

Add Salmon - 14

Shrimp - 12.50 or

Grilled Chicken - 6

CAESAR SALAD

Crisp romaine topped with homemade garlic croutons, aged parmesan cheese and homemade dijon Caesar dressing. Large - 13 Small - 11

GREEK SALAD

Crisp romaine and iceberg lettuce topped with tomatoes, cucumbers, green peppers, red onions, olives and feta cheese in our homemade vinaigrette. Large - 14 Small - 12

PANZANELLA

Diced tomatoes, red onions and fresh mozzarella cheese over toasted crostini breads in a red wine vinaigrette dressing - 16

TUSCAN SPINACH SALAD

Baby spinach tossed with fresh pineapple, dried cranberries, red onions and crumbled feta cheese in a honey vinaigrette dressing - 17

GINGER CALAMARI SALAD

Crisp romaine topped with fried calamari, walnuts and diced tomatoes in a homemade ginger dressing - 18.50

INSALATA MISTA

A traditional lettuce, tomato and cucumber salad.

Large - 13 Small - 11

With Shredded Mozzarella Cheese

Large - 14 Small - 12

👉 INSALATA AMICI

Field greens tossed with walnuts, cranberries, plum tomatoes and crumbled gorgonzola cheese in a balsamic red wine vinaigrette - 16

INSALATA RUSTICA

Mesclun greens sprinkled with raisins and roasted almonds, then topped with warm goat cheese. Served with a homemade raspberry vinaigrette dressing - 16

POACHED PEAR SALAD

Field greens topped with candied walnuts, crumbled gorgonzola, dried cranberries and tomatoes. Served with a raspberry vinaigrette - 17

PASTA

Substitute for whole wheat pasta - 2 • Substitute for Gluten free pasta - 3

RIGATONI WITH PEAS & PROSCIUTTO

Served in a pink cream sauce with caramelized onions - 15

RIGATONI FILETO DI POMODORO - 14

With ricotta cheese - 15

ANGEL HAIR PRIMAVERA

A medley of vegetables sautéed in your choice of pink cream sauce, marinara sauce or garlic and oil.

Please let us know your preference - 15

With Chicken - 18

FARFALLE DEL SOLE

Bowtie pasta sautéed with spinach, artichoke hearts, sun-dried tomatoes and diced fresh mozzarella cheese in a light marinara sauce - 17

FETTUCCINE ALFREDO

Served in a classic creamy alfredo cheese sauce - 16

FETTUCCINE CARBONARA

A white cream sauce with bacon and sautéed onions - 15

TORTELLINI ALLA PANNA

Cheese tortellini in a pink sauce with sliced mushrooms - 15

PENNE SICILIANO

Served with pan fried eggplant in a filetto de pomodoro sauce - 15

RIGATONI ALLA VODKA

Pink cream and vodka sauce with a touch of meat - 16

PENNE & BROCCOLI

Served in garlic and oil - 14

GNOCCHI BOLOGNESE

Homemade potato pasta in a pink cream meat sauce with peas - 15

LOBSTER RAVIOLI

Homemade striped ravioli stuffed with lobster and topped with shrimp in a creamy pink sauce - 20

STUFFED RIGATONI LUCIANO

Sautéed with shiitake mushrooms, sun dried tomatoes and shallots, served in a brandy cream sauce - 16

Served with choice of soup or salad

PASTA PURSES

Pasta purses stuffed with six cheeses and sautéed in a roasted pepper cream sauce - 17

LINGUINE PESCATORE

Shrimp, clams and mussels served over a bed of linguine in a plum tomato sauce - 19

FARFALLE CAFFE AMICI

Bowtie pasta with shrimp, sun-dried tomatoes and mushrooms in a creamy pink sauce - 17

FUSILLI ROSSO

Cork screw shaped pasta topped with marinated grilled chicken in a filetto di pomodoro sauce - 16

ORECCHIETTE ESCAROLE

Ear shaped pasta sautéed with escarole and cannellini beans in a light garlic and oil sauce - 17

RIGATONI MAMMA MIA

Sausage, mushrooms and diced fresh mozzarella cheese in a tomato sauce - 15

CAVATELLI ROSELLE

Tossed with fresh asparagus, sun-dried tomatoes, spinach and mushrooms in a pink sauce - 16

PAPPARDELLE

Served with a sweet sausage ragu and a touch of truffle oil - 17

PENNE DI RABE

Broccoli rabe, sausage and sun-dried tomatoes in a garlic and oil - 16

BUTTERNUT SQUASH RAVIOLI

Butternut squash filled ravioli prepared in a cognac cream sauce. Garnished with crumbled walnuts - 16

PAPPERDELLE OLIVATA

Sautéed with asparagus, kalmata olives, garlic and grilled chicken in a plum tomato sauce - 17

FARFALLE CALABRESE

Bowtie pasta with shrimp, asparagus and mushrooms in a creamy pink sauce - 17

YOUR CHOICE OF SPAGHETTI, RIGATONI, ZITI OR LINGUINE

TOMATO SAUCE - 12

MEATBALLS - 16

MEAT SAUCE - 13

BUTTER - 12

GARLIC & OIL

Sautéed fresh garlic, olive oil and Italian seasonings - 13

SAUSAGE - 16

RED OR WHITE CLAM SAUCE

Minced and whole littleneck clams sautéed with fresh garlic and oil - 15

SHRIMP SAUCE - 16

MARINARA

Fresh Italian tomatoes sautéed with garlic, olive oil and spices - 12

AL PESTO

Homemade pesto sauce tossed with fresh ground pignoli nuts, aged parmesan cheese and Italian seasonings with a touch of cream - 15

FROM THE OVEN

BAKED RAVIOLI - 17

RAVIOLI - 16

BAKED STUFFED RIGATONI - 18

Sautéed with onions, peas, bacon and meat sauce topped with melted mozzarella

BAKED ZITI SORRENTINO - 18

LASAGNA - 17

MANICOTTI - 17

BAKED ZITI PARMIGIANA - 17

STUFFED SHELLS - 27

STUFFED RIGATONI FILETTO - 17

* Before placing your order, please inform your server if a person in your party has a food allergy *

CAFFE AMICI FAVORITES

We prepare our dishes to order. All prices are subject to tax.

COMBINATION DISHES

#1 ZITI, RAVIOLI, STUFFED SHELLS & MANICOTTI - 20

#2 ZITI, RAVIOLI, MANICOTTI & MEATBALL - 21

#3 VEAL CUTLET, CHICKEN CUTLET, MEATBALL & SAUSAGE
Served with your choice of salad, vegetable, pasta and tomato sauce or steak fries - 25

#4 VEAL CUTLET, CHICKEN CUTLET, FRIED SHRIMP & EGGPLANT ROLLATINE

Served with your choice of salad, vegetable, pasta and tomato sauce or steak fries - 27

ENTREES

Served with your choice of one:
soup, salad, vegetable, pasta or steak fries.
Additional charge for other sauces.

EGGPLANT ROLLATINE - 16

EGGPLANT PARMIGIANA - 15

SAUSAGE PIZZAIOLA

Italian sweet sausage sautéed with onions, garlic, mushrooms and peppers in a plum tomato sauce - 15

VITELLO CAPRICIOSA

Lightly breaded and fried veal topped with diced fresh mozzarella cheese, roma tomatoes and chopped red onions. Served warm with red wine vinegar and virgin olive oil - 19

VEAL CUTLET PARMIGIANO ROMANO

Fried veal cutlet layered with sliced fried eggplant and topped with melted mozzarella in a tomato sauce - 17

VITELLO FRANCESE

Lightly egg battered veal sautéed in a lemon, butter and white wine sauce - 18

VITELLO MARSALA

Sautéed with fresh mushrooms and diced prosciutto in a brown Marsala wine sauce - 18

VEAL CUTLET PARMIGIANA - 17

VITELLO PICCATA

Sautéed with artichoke hearts and capers in a white wine, lemon and butter sauce - 18

VITELLO ROLLATINE

Rolled and stuffed with prosciutto, provolone and mozzarella cheese. Served with fresh mushrooms and diced prosciutto in a light brown Marsala wine sauce - 20

VEAL MILANESE

Scallopine lightly breaded pan fried with fresh lemon - 18

POLLO

Served with your choice of one:
soup, salad, vegetable, pasta or steak fries.
Additional charge for other sauces.

POLLO MEDITERRANEAN

Sautéed with diced fresh eggplant, zucchini and tomatoes served in a light white wine sauce with a touch of marinara, topped with fresh melted mozzarella cheese - 16

POLLO SORRENTINO

Topped with sliced prosciutto, breaded eggplant and fresh mozzarella cheese in a light marinara sauce - 17

POLLO CAPRICIOSA

Lightly breaded and fried chicken topped with diced fresh mozzarella cheese, roma tomatoes and chopped red onions. Served warm with red wine vinegar and virgin olive oil - 17

POLLO MARSALA

Sautéed with fresh mushrooms and diced prosciutto in a brown Marsala wine sauce - 16

POLLO FRANCESE

Lightly egg battered chicken and sautéed with lemon, butter and white wine sauce - 16

POLLO PARMIGIANA - 16

POLLO ROMANO

Boneless breast of fried chicken layered with sliced fried eggplant, topped with melted mozzarella in a tomato sauce - 16

POLLO IMPERIALE

Boneless breast of chicken lightly egg battered. Served in a white wine, lemon and butter sauce over a bed of fresh spinach and topped with three grilled shrimp - 19

POLLO MONA LISA

Rolled and stuffed with prosciutto, provolone and mozzarella cheese lightly breaded and fried, then sautéed with fresh mushrooms and shallots. Served in a light pink cream sauce - 19

POLLO SCARPIELLO

Sweet Italian sausage, fresh mushrooms, artichoke hearts, bell peppers and roasted potatoes in a light brown sauce - 17

POLLO PAESANO

Topped with sliced ripe tomato and melted fresh mozzarella cheese. Served in a light filetto di pomodoro sauce - 17

GRILLED BALSAMIC CHICKEN

Boneless marinated breast of grilled chicken served over masculine greens and grilled vegetables drizzled with imported balsamic vinegar - 16

CAFFE AMICI FAVORITES

PESCE

Served with your choice of one:
soup, salad, vegetable, pasta or steak fries.
Additional charge for other sauces.

SHRIMP SCAMPI

Oven baked shrimp topped with toasted breadcrumbs served in a white wine butter sauce with fresh garlic - 19

SHRIMP MONACHINA

Lightly breaded shrimp sautéed with mushrooms, peas and onions. Topped with melted fresh mozzarella cheese in a light marinara sauce - 19

GAMBERI DELLA CASA

Shrimp sautéed with fresh diced tomatoes, asparagus and fresh basil in a light wine sauce with a touch of marinara - 19

ZUPPA DI CLAMS

Served in a marinara sauce - 16

SHRIMP FRA DIAVOLO

Clams and mussels in a spicy plum tomato sauce - 20

SHRIMP MARINARA

Shrimp and clams in a plum tomato sauce - 19

SHRIMP PARMIGIANA - 19

STUFFED SHRIMP

Stuffed with crabmeat stuffing and a white wine scampi sauce - 20

LOBSTER FRA DIAVOLO

Lobster tail with clams and mussels in a spicy plum tomato sauce - 22

TILAPIA OREGANATA

Fresh fillet of tilapia crusted with toasted breadcrumbs and served in a white wine lemon sauce - 19

TILAPIA DELLA CASA

Tilapia sautéed with fresh diced tomatoes, asparagus and basil in a light wine and marinara sauce - 19

MUSSELS MARINARA

Prepared in a light tomato sauce - 16

FRIED CALAMARI - 16

BROILED FLOUNDER - 17

CALAMARI

Prepared in a plum tomato sauce with clams - 17

SHRIMP FRANCESE

Lightly egg battered shrimp sautéed in a lemon, butter and white wine sauce - 19

STUFFED FLOUNDER

Fresh fillet of flounder stuffed with a crabmeat stuffing in a white wine scampi sauce - 19

SALMON PROVINCIALE

Fresh Atlantic salmon prepared in a white wine lemon butter sauce with artichoke hearts, diced tomatoes and capers - 21

SALMONE AL PESTO

Pan seared Atlantic salmon served over a bed of sautéed spinach, drizzled with a homemade pesto aioli - 21

PANINI - \$12

PESTO CHICKEN

Marinated grilled chicken, sliced tomato and fresh mozzarella drizzled with our homemade pesto

FRESH MOZZARELLA

Fresh mozzarella with sliced tomato and roasted red peppers

BROCCOLI RABE

Sautéed broccoli rabe, roasted garlic, sun dried tomatoes and sliced fresh mozzarella

GRILLED CHICKEN

Marinated grilled chicken, fresh mozzarella, sliced tomato and roasted red peppers

PORTOBELLO

Sautéed balsamic marinated Portobello mushrooms with sliced fresh mozzarella

PROSCIUTTO

Thinly sliced Prosciutto di Parma, fresh mozzarella, sliced tomatoes and roasted red peppers

EGGPLANT

Fried eggplant, provolone cheese, roasted red pepper and a touch of chunky marinara

ITALIAN

Sliced ham, imported pepperoni, Genoa salami, provolone cheese, lettuce and tomato

WRAPS - \$12

CAESAR

Grilled marinated chicken, fresh chopped romaine, parmesan cheese and Caesar dressing

EGGPLANT

Fried eggplant, fresh mozzarella, sun dried tomatoes and roasted red peppers

CAPRICIOSA

Fried chicken, diced tomato, red onions and fresh mozzarella

TUSCAN SALAD

Baby spinach, grilled chicken, diced pineapple, sliced red onion and crumbled feta tossed in a honey vinaigrette

BUFFALO

Grilled chicken tossed in our house buffalo sauce with shredded lettuce and diced tomato

TOMATO BASIL

Marinated grilled chicken, diced tomato and fresh basil

CHICKEN BACON RANCH

Fried chicken cutlets, chopped bacon, tomato and shredded lettuce tossed in a ranch dressing

GRILLED VEGETABLE

Marinated and grilled eggplant, zucchini, yellow squash and roasted red peppers with sliced fresh mozzarella

ON THE SIDE

SPINACH

Sautéed in garlic and virgin olive oil - 11

STEAK FRIES - 11

ESCAROLE

Sautéed with white cannellini beans in a white wine broth
Pint - 12 • Quart - 17

BROCCOLI RABE

Sautéed in garlic and extra virgin olive oil - 13

BROCCOLI

Steamed or sautéed in garlic and virgin olive oil - 11

MEATBALLS OR SAUSAGE

Three per order served in traditional sauce - 13



HEROS

Substitute vodka sauce \$3

GRILLED CHICKEN

Served with lettuce and tomatoes - 15.50

CHICKEN PARMIGIANA - 15.50

VEAL PARMIGIANA - 18

MEATBALL PARMIGIANA - 15.50

EGGPLANT PARMIGIANA - 15.50

SUBMARINE

Ham, salami, pepperoni, capicola, provolone, mozzarella, lettuce, tomatoes and onions - 15.50

SHRIMP PARMIGIANA - 18

SAUSAGE & PEPPERS - 15.50

SAUSAGE PARMIGIANA - 15.50

VEAL & PEPPERS - 18

PEPPERS & EGG - 15.50

PIZZA

CAULIFLOWER PIZZA • 12 inch pizza - 16

GLUTEN FREE PIZZA • 12 inch pizza - 18

SICILIAN

Square pizza with cheese
23.00

NEAPOLITAN

A round pizza with cheese.
Large - 21.50

AMICI COMBINATION

Served with the works.
Large - 30.00 • Sicilian - 31.50

Add Your Favorite Toppings: Sausage, Meatball, Pepperoni, Mushroom, Extra Cheese, Peppers, Onion or Garlic

FULL TOPPINGS one full topping - 5 • two full toppings - 8 • three full toppings - 11

HALF (½) TOPPINGS one (½) topping - 3 • two (½) toppings - 5 • three (½) toppings - 8

SPECIALTY PIES

Whole Wheat Crust
available for an additional 4.00

WHITE PIZZA - 26

WHITE BROCCOLI - 27

WHITE SPINACH - 27

MARINARA - 21

GRANDMA - 24

GRANDPA - 26

FRESH MOZZARELLA PESTO - 30

SAUSAGE & PEPPERS - 30

BAKED ZITI - 32

FRESH MOZZARELLA - 29

INSALATA AMICI - 29

GREEK SALAD - 29

SHREDDED MOZZARELLA
SALAD - 29

BROCCOLI RABE - 30

MARGARITA PIE - 27

STUFFED EGGPLANT - 30

CHICKEN MARSALA - 30

PENNE VODKA GRILLED
CHICKEN - 32

CHICKEN CEASAR - 31

GRILLED BALSAMIC CHICKEN - 30

BUFFALO CHICKEN - 30

CAJUN BUFFALO CHICKEN - 32

CHICKEN BACON RANCH - 32

CHICKEN AND BROCCOLI - 30

CHICKEN PARMIGIANA - 30

BBQ CHICKEN - 30

CHICKEN BRUSCHETTA - 30

STUFFED MEAT - 36

TOMATO BRUSCHETTA - 29

KICKIN CHICKEN - 30

MAC & CHEESE - 32

CALZONES & ROLLS

CALZONE - 11

MEAT STROMBOLI - 10

VEGGIE STROMBOLI - 10

ASSORTED WRAPS - 12

GARLIC KNOTS - (6) - 6 • (12) - 10

GARLIC KNOT SLIDERS - 4

BUFFALO GARLIC KNOTS - 1.50

STUFFED KNOTS - 1.50

ZEPPOLI - (6) - 5 • (12) - 10

PEPPERONI PINWHEEL - 7

BROCCOLI PINWHEEL - 7

SPINACH PINWHEEL - 7

CHICKEN ROLL - 12

BUFFALO CHICKEN ROLL - 12

EGGPLANT ROLL - 12

SAUSAGE PEPPER ROLL - 12

PER BAMBINI

CHICKEN PARMIGIANA - 15

CHICKEN FINGERS - 17

Served with fries

BAKED ZITI - 14

RAVIOLI - 15

SPAGHETTI & MEATBALL - 14

LASAGNA - 14

MAC & CHEESE - 14

* Before placing your order, please inform your server if a person in your party has a food allergy *

OPEN 7 DAYS A WEEK

20% gratuity added to parties of 8 or more.

ALL PRICES ON MENU REFLECT A 4% DISCOUNT WHEN PAYING CASH