

caffè  
**AMICI**  
PIZZERIA RISTORANTE



# 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 - 23

## RIGATONI FILETO DI POMODORO - 20

With ricotta cheese - 22

## 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 - 23

**With Chicken** - 26

## FARFALLE DEL SOLE

Bowtie pasta sautéed with spinach, artichoke hearts, sun-dried tomatoes and diced fresh mozzarella cheese in a light marinara sauce - 24

## FETTUCCINE ALFREDO

Served in a classic creamy alfredo cheese sauce - 22

## FETTUCCINE CARBONARA

A white cream sauce with bacon and sautéed onions - 23

## TORTELLINI ALLA PANNA

Cheese tortellini in a pink sauce with sliced mushrooms - 23

## PENNE SICILIANO

Served with pan fried eggplant in a filetto de pomodoro sauce - 21

## RIGATONI ALLA VODKA

Pink cream and vodka sauce with a touch of meat - 22

## PENNE & BROCCOLI

Served in garlic and oil - 22

## GNOCCHI BOLOGNESE

Homemade potato pasta in a pink cream meat sauce with peas - 24

## LOBSTER RAVIOLI

Homemade striped ravioli stuffed with lobster and topped with shrimp in a creamy pink sauce - 30

## STUFFED RIGATONI LUCIANO

Sautéed with shiitake mushrooms, sun dried tomatoes and shallots, served in a brandy cream sauce - 24

Served with choice of soup or salad

## PASTA PURSES

Pasta purses stuffed with six cheeses and sautéed in a roasted pepper cream sauce - 25

## LINGUINE PESCATORE

Shrimp, clams and mussels served over a bed of linguine in a plum tomato sauce - 29

## FARFALLE CAFFE AMICI

Bowtie pasta with shrimp, sun-dried tomatoes and mushrooms in a creamy pink sauce - 27

## FUSILLI ROSSO

Cork screw shaped pasta topped with marinated grilled chicken in a filetto di pomodoro sauce - 25

## ORECCHIETTE ESCAROLE

Ear shaped pasta sautéed with escarole and cannellini beans in a light garlic and oil sauce - 24

## RIGATONI MAMMA MIA

Sausage, mushrooms and diced fresh mozzarella cheese in a tomato sauce - 24

## CAVATELLI ROSELLE

Tossed with fresh asparagus, sun-dried tomatoes, spinach and mushrooms in a pink sauce - 24

## PAPPARDELLE

Served with a sweet sausage ragu and a touch of truffle oil - 26

## PENNE DI RABE

Broccoli rabe, sausage and sun-dried tomatoes in a garlic and oil - 25

## BUTTERNUT SQUASH RAVIOLI

Butternut squash filled ravioli prepared in a cognac cream sauce. Garnished with crumbled walnuts - 27

## PAPPERDELLE OLIVATA

Sautéed with asparagus, kalmata olives, garlic and grilled chicken in a plum tomato sauce - 27

## FARFALLE CALABRESE

Bowtie pasta with shrimp, asparagus and mushrooms in a creamy pink sauce - 27

## YOUR CHOICE OF SPAGHETTI, RIGATONI, ZITI OR LINGUINE

**TOMATO SAUCE** - 17

**MEATBALLS** - 20

**MEAT SAUCE** - 20

**BUTTER** - 17

**GARLIC & OIL**

Sautéed fresh garlic, olive oil and Italian seasonings - 18

**SAUSAGE** - 20

**RED OR WHITE CLAM SAUCE**

Minced and whole littleneck clams sautéed with fresh garlic and oil - 23

**SHRIMP SAUCE** - 25

**MARINARA**

Fresh Italian tomatoes sautéed with garlic, olive oil and spices - 18

**AL PESTO**

Homemade pesto sauce tossed with fresh ground pignoli nuts, aged parmesan cheese and Italian seasonings with a touch of cream - 21

## FROM THE OVEN

**BAKED RAVIOLI** - 19

**RAVIOLI** - 18

**BAKED STUFFED RIGATONI** - 20

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

**BAKED ZITI SORRENTINO** - 20

**LASAGNA** - 21

**MANICOTTI** - 19

**BAKED ZITI PARMIGIANA** - 19

**STUFFED SHELLS** - 19

**STUFFED RIGATONI FILETTO** - 19

\* 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 - 22**

**#2 ZITI, RAVIOLI, MANICOTTI & MEATBALL - 23**

**#3 VEAL CUTLET, CHICKEN CUTLET, MEATBALL & SAUSAGE**  
Served with your choice of salad, vegetable, pasta and tomato sauce or steak fries - 27

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

Served with your choice of salad, vegetable, pasta and tomato sauce or steak fries - 28

## ENTREES

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

**EGGPLANT ROLLATINE - 24**

**EGGPLANT PARMIGIANA - 23**

**SAUSAGE PIZZAIOLA**

Italian sweet sausage sautéed with onions, garlic, mushrooms and peppers in a plum tomato sauce - 26

**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 - 32

**VEAL CUTLET PARMIGIANO ROMANO**

Fried veal cutlet layered with sliced fried eggplant and topped with melted mozzarella in a tomato sauce - 30

**VITELLO FRANCESE**

Lightly egg battered veal sautéed in a lemon, butter and white wine sauce - 30

**VITELLO MARSALA**

Sautéed with fresh mushrooms and diced prosciutto in a brown Marsala wine sauce - 30

**VEAL CUTLET PARMIGIANA - 29**

**VITELLO PICCATA**

Sautéed with artichoke hearts and capers in a white wine, lemon and butter sauce - 30

**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 - 32

**VEAL MILANESE**

Scalloped lightly breaded pan fried with fresh lemon - 30

## 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 - 28

**POLLO SORRENTINO**

Topped with sliced prosciutto, breaded eggplant and fresh mozzarella cheese in a light marinara sauce - 28

**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 - 28

**POLLO MARSALA**

Sautéed with fresh mushrooms and diced prosciutto in a brown Marsala wine sauce - 27

**POLLO FRANCESE**

Lightly egg battered chicken and sautéed with lemon, butter and white wine sauce - 27

**POLLO PARMIGIANA - 25**

**POLLO ROMANO**

Boneless breast of fried chicken layered with sliced fried eggplant, topped with melted mozzarella in a tomato sauce - 27

**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 - 31

**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 - 29

**POLLO SCARPIELLO**

Sweet Italian sausage, fresh mushrooms, artichoke hearts, bell peppers and roasted potatoes in a light brown sauce - 27

**POLLO PAESANO**

Topped with sliced ripe tomato and melted fresh mozzarella cheese. Served in a light filetto di pomodoro sauce - 27

**GRILLED BALSAMIC CHICKEN**

Boneless marinated breast of grilled chicken served over mesclun greens and grilled vegetables drizzled with imported balsamic vinegar - 27

**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 - 30

## SHRIMP MONACHINA

Lightly breaded shrimp sautéed with mushrooms, peas and onions. Topped with melted fresh mozzarella cheese in a light marinara sauce - 31

## GAMBERI DELLA CASA

Shrimp sautéed with fresh diced tomatoes, asparagus and fresh basil in a light wine sauce with a touch of marinara - 30

## ZUPPA DI CLAMS

Served in a marinara sauce - 29

## SHRIMP FRA DIAVOLO

Clams and mussels in a spicy plum tomato sauce - 31

## SHRIMP MARINARA

Shrimp and clams in a plum tomato sauce - 30

## SHRIMP PARMIGIANA - 29

## STUFFED SHRIMP

Stuffed with crabmeat stuffing and a white wine scampi sauce - 34

## LOBSTER FRA DIAVOLO

Lobster tail with clams and mussels in a spicy plum tomato sauce - 45

## TILAPIA OREGANATA

Fresh fillet of tilapia crusted with toasted breadcrumbs and served in a white wine lemon sauce - 29

## TILAPIA DELLA CASA

Tilapia sautéed with fresh diced tomatoes, asparagus and basil in a light wine and marinara sauce - 29

## MUSSELS MARINARA

Prepared in a light tomato sauce - 28

## FRIED CALAMARI - 28

## BROILED FLOUNDER - 28

## CALAMARI

Prepared in a plum tomato sauce with clams - 28

## SHRIMP FRANCESE

Lightly egg battered shrimp sautéed in a lemon, butter and white wine sauce - 30

## STUFFED FLOUNDER

Fresh fillet of flounder stuffed with a crabmeat stuffing in a white wine scampi sauce - 31

## SALMON PROVINCIALE

Fresh Atlantic salmon prepared in a white wine lemon butter sauce with artichoke hearts, diced tomatoes and capers - 32

## SALMONE AL PESTO

Pan seared Atlantic salmon served over a bed of sautéed spinach, drizzled with a homemade pesto aioli - 32

# ZUPPE DI PESCE

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

## #1 ZUPPA DI PESCE

Shrimp, Calamari and Clams prepared in a marinara sauce - 45

## #2 ZUPPA DI PESCE

Clams, Lobster Tails, Shrimp and Mussels prepared in a marinara sauce - 48

## #3 ZUPPA DI PESCE

Shrimp, Calamari, Clams, Lobster Tails and Mussels prepared in a marinara sauce - 51

# 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

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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