



APPETIZERS 11

Eggplant Rollatini	\$13.00
Baked eggplant rolled with fresh ricotta cheese & spinach in light tomato sauce	
Clams or Mussels	\$16.00
In lemon white wine sauce OR fresh tomato sauce	
Chilled Seafood Salad	\$19.00
Calamari, shrimp, clams, & mussels over mixd greens in a Lemon & Olive Oil dressing	
Fried Calamari	\$17.00
Served with spicy tomato sauce	
Tomato Bruschetta	\$13.00
Toasted bread topped with diced tomatoes, mozzarella and basil	
Stuffed Mushroom Florentine	\$15.00
Baked mushroom cups stuffed with spinach and cheeses	
Cheese and Meats Board	\$20.00
Assorted Italian cheese and cured meats with olives, walnuts, & truffle honey	
Stuffed Long Hots	\$14.00
Prosciutto, mascarpone and Provolone cheese in Balsamic reduction	
Broccoli Rabe and Sausage	\$15.00
Sautéed in garlic & olive oil with cannellini beans	
Jumbo Shrimp Cocktail	\$18.00
Served with a classic cocktail sauce	
Cheese Arancini	\$13.00
Arborio rice stuffed with goat cheese & parmesan served with a light tomato sauce	

SALADS 10

Caesar salad	\$12.00
Romaine lettuce and garlic croutons in House dressing	
Amici Salad	\$12.00
Organic mixed greens, pears and Gorgonzola cheese in Balsamic dressing	

Tri- Color Salad	\$13.00
Belgian endive, radicchio, arugula & parmigiana cheese citrus vinaigrette	
Beet Salad	\$13.00
Roasted beets with spinach, goat cheese toasted walnuts & orange segments in a Sherry Vinaigrette	
Caprese Salad	\$15.00
Imported fresh mozzarella served with sliced tomatoes & roasted peppers in a balsamic glaze	
Chickpea & Artichoke Salad	\$15.00
Artichokes, red onions, peppers, parsley, olives & lemon dressing with aged ricotta	
Kale Salad	\$14.00
Dried cranberries, walnuts crispy parmesan cheese & croutons, in a truffle vinaigrette dressing	
Panzanella Salad	\$15.00
Cherry tomatoes, feta, olives, red onions, cucumbers, croutons, & peppers in extra virgin olive oil	
Maine Lobster Saad	
Half lobster with arugula, apple & endive in black truffle vinaigrette	
Burrata & Prosciutto Salad	\$18.00
Baby rugula, fennel, burrata cheese & prosciutto in a balsamic reduction	

SOUPS 2

Soup of the Day	\$7.00
Soup of the day	
Onion Soup	\$8.00
Onion soup	

PASTA 10

Penne Vodka	\$24.00
Penne with prosciutto in a Vodka sauce	
Rigatoni alla Nonna	\$24.00
Served with fresh tomatoes, roasted eggplants & burrata cheese	
Potato Gnocchi	\$25.00
Homemade potato gnocchi with basil pesto sauce topped with fresh mozzarella	
Linguine Primavera	\$24.00
With spring vegetables in a garlic white wine sauce	
Pumpkin Ravioli	\$26.00
Mascarpone cheese, spinach & porcini mushrooms	
Pappardelle Bolognese	\$27.00
In homemade meat sauce	

Bucatini Toscana	\$29.00
Chopped veal, cherry tomatoes, cannellini beans & broccoli rabe in a garlic white wine sauce	
Orecchiette Barese	\$27.00
Tossed with sweet Italian sausage, sun dried tomatoes, broccoli rabe, topped with aged parmesan	
Ravioli Salvatici	\$26.00
Homemade wild mushroom ravioli in a black truffle white wine sauce	
Ravioli Pomodoro	\$26.00
Homemade cheese ravioli in Pomodoro sauce	

SEAFOOD PASTA 5

Linguine & Clams	\$26.00
Little neck clams, cherry tomatoes and asparagus in a garlic white wine sauce or tomato broth	
Pappardelle Amici	\$29.00
Sautéed shrimp, sun dried tomatoes & baby arugula	
Fettuccine Seafood Extravaganza	\$36.00
Tossed with shrimp, calamari, mussels, salmon, crab meat & clams in a light tomato sauce	
Tagliatelle Scampi	\$29.00
Tossed with jumbo shrimp, in garlic white wine sauce	
Spaghetti Positano	\$35.00
Tossed with jumbo crab meat & fresh tomatoes in garlic & olive oil	

CHICKEN 7

Chicken Piccata	\$26.00
Sautéed chicken with extra virgin olive oil & capers in a white wine lemon sauce	
Chicken Amici	\$32.00
Sautéed chicken breast with shrimp, crabmeat and diced tomato in white wine lemon sauce	
Chicken Bella	\$28.00
Sautéed chicken, caramelized onions, pancetta & sun-dried tomatoes in a brandy cream sauce	
Chicken Caprese	\$27.00
Sautéed chicken topped with fresh mozzarella & basil in a garlic white wine sauce	
Chicken Parmigiana	\$26.00
Freshly breaded chicken topped with marinara and mozzarella over a bed of linguine	
Chicken Carciofi	\$28.00
Parmesan crusted chicken breast with artichokes & sun-dried tomatoes in a lemon white wine sauce	
Chicken Fantasia	\$29.00
Sautéed chicken topped with sweet Italian sausage, broccoli rabe, & hot cherry peppers in garlic white wine sauce	

VEAL 5

Veal Franchise **\$29.00**

Sautéed val pédalions dipped in eggs, with capers & lemon white wine sauce

Veal Amici **\$34.00**

Veal medallions sautéed with crabmeat & asparagus in lemon white wine sauce

Veal Marsala **\$29.00**

Sautéed veal medallions with wild mushrooms in a demi-glaze Marsala wine sauce

Veal Mare Monti **\$34.00**

Sautéed veal medallions with shrimp, crabmeat and artichokes in a white wine lemon sauce

Veal Saltimbocca **\$29.00**

Sautéed veal medallions topped with prosciutto, spinach, mozzarella and sage in white wine sauce

SIDES 6

Side of Homemade Pasta **\$12.00**

with garlic or pomodoro sauce

Medley Vegetables **\$9.00**

Roasted Potatoes

Sautéed Spinach **\$9.00**

Cheese Risotto **\$10.00**

Broccoli Rabe **\$12.00**

FISH 5

San Marino Salmon **\$32.00**

Grilled Norwegian Salmon with a lemon dill sauce

Alaskan Halibut **\$45.00**

Filet of halibut with artichokes & sun-dried tomatoes in a lemon white wine sauce

Catch of the Day \$M.P.

Bronzino **\$33.00**

Sautéed filet of Bronzino with cherry tomatoes in a lemon caper white wine sauce

Fresh Whole Maine Lobster

1 1/2 lb lobster cooked your way

MEAT 7

NEW YORK STEAK **\$45.00**

16 oz. Black Angus NY Strip Steak in Chianti red wine reduction

Filet Mignon	\$44.00
8 oz tenderloin in black truffle red wine reduction with side of spinach & potatoes	
Veal chop	\$54.00
16oz Grilled Bone In Veal Chop in porcini mushroom sauce	
Veal Chop Parmigiana	\$46.00
Freshly breaded 12. oz veal chop topped with marinara & mozzarella cheese served with fettucine	
Baby Rack of Lamb	\$46.00
In port wine balsamic & fresh thyme reduction sauce	
Grilled Pork Chop	\$36.00
With shallots, hot cherry peppers in a mushroom sauce	
Ossobuco Milanese	\$46.00
Braised veal shank served over saffron risotto	

SOUP OR SALAD 3

Soup of the Day	\$6.00
Soup of the day	
Amici Salad	\$7.00
Organic mixed greens, pears and gorgonzola cheese in a balsamic dressing	
Caesar salad	\$8.00
Romaine lettuce, garlic croutons tossed in our homemade Caesar dressing	

ENTREES 4

Eggplant Parmigiana	\$22.00
Lightly breaded eggplant topped with marinara and mozzarella served over a bed of linguine	
Pappardelle Bolognese	\$22.00
Chicken Franchise	\$22.00
Omelette	\$22.00

SANDWICHES 5

Chicken Parmigiana Panino	\$17.00
Lightly breaded chicken breast topped with marinara and mozzarella on a French baguette	
Italiano Panino	\$17.00
Prosciutto, Genoa salami, artichoke, basil and mozzarella on a French baguette	
Vegetable Panini	\$17.00
Balsamic marinated mushrooms, eggplant, roasted red peppers and mozzarella on a French baguette	

Steak Panini **\$17.00**
Sliced steak with sautéed mushrooms and caramelized onions

Chicken Cutlet Panini **\$17.00**
Breaded chicken, fresh mozzarella, and roasted peppers

ENTREE 12

Chicken Parmigiana **\$22.00**
Lightly breaded chicken topped with marinara and mozzarella served over a bed of linguine

Bronzino **\$29.00**
Sautéed filet of Bronzino with cherry tomatoes in lemon white wine sauce

San Marino Salmon **\$27.00**
Grilled Norwegian Salmon served with a light lemon dill sauce

Veal Marsala **\$23.00**
Sautéed veal medallions with wild mushrooms in a Marsala wine demi-glaze

Vitello Saltimbocca **\$23.00**
Sautéed veal medallions topped with prosciutto and sage, on a bed of sautéed spinach with a Madeira wine reduction

Veal Franchise **\$29.00**
veal medallions sautéed dipped in eggs, with capers and lemon white wine sauce

Eggplant Parmigiana **\$21.00**
Lightly breaded eggplant topped with marinara and mozzarella served over a bed of linguine

Grilled Pork Chop **\$30.00**
With shallots, hot cherry peppers in a mushroom sauce

New York Steak **\$35.00**
14 oz. Black Angus NY Strip Steak in Chianti red wine reduction

Chicken Fantasia **\$24.00**
Sautéed chicken topped with sweet Italian sausage, broccoli rabe, and hot cherry peppers in garlic white wine sauce

Chicken Piccata
Sautéed chicken with extra virgin olive oil and capers in a white wine lemon sauce

Fresh Whole Main Lobsters
1 1/2 lb. lobster cooked your way M.P.

HOT & COLD APPETIZERS 12

Antipasto Amici **AVAILABLE OPTIONS**
Prosciutto di Parma, salami, olives and an assortment of cheeses Half Tray: \$60.00
Full Tray: \$110.00

Shrimp Cocktail **\$3.00**
priced per piece

Stuffed Mushrooms

With spinach and cheese

AVAILABLE OPTIONS

Half Tray: \$45.00

Full Tray: \$90.00

Involtini di Melanzane

Baked eggplant rolled with fresh ricotta cheese and spinach in light tomato sauce

AVAILABLE OPTIONS

Half Tray: \$45.00

Full Tray: \$90.00

Cozze alla Posillipo

Steamed mussels in a light tomato broth

AVAILABLE OPTIONS

Half Tray: \$60.00

Full Tray: \$120.00

Zuppa di Vongole

Little neck clams in a white wine sauce or tomato sauce

AVAILABLE OPTIONS

Half Tray: \$80.00

Full Tray: \$150.00

Fried Calamari

AVAILABLE OPTIONS

Half Tray: \$40.00

Full Tray: \$80.00

Chicken Fingers

AVAILABLE OPTIONS

Half Tray: \$35.00

Full Tray: \$70.00

Bruschetta

AVAILABLE OPTIONS

Half Tray: \$35.00

Full Tray: \$70.00

Prosciutto and Melon

AVAILABLE OPTIONS

Half Tray: \$50.00

Full Tray: \$100.00

Tomato Mozzarella and Roasted Pepper

With tomato basil

AVAILABLE OPTIONS

Half Tray: \$60.00

Full Tray: \$120.00

Sandwich Tray

AVAILABLE OPTIONS

Half Tray: \$50.00

Full Tray: \$120.00

INSALATE 5

Insalata Amici

Organic mixed greens, pears, gorgonzola cheese in a balsamic dressing

AVAILABLE OPTIONS

Half Tray: \$40.00

Full Tray: \$75.00

Insalata di Caesar

Romaine lettuce, garlic croutons, house dressing

AVAILABLE OPTIONS

Half Tray: \$50.00

Full Tray: \$90.00

Insalata di Rucola

Baby arugula, with caramelized apple, goat cheese in lemon vinaigrette, romaine lettuce, garlic croutons, house dressing

AVAILABLE OPTIONS

Half Tray: \$50.00

Full Tray: \$90.00

Tri-Color Salad

Endives, radicchio, arugula, and shaved parmesan cheese

AVAILABLE OPTIONS

Half Tray: \$50.00

Full Tray: \$90.00

Insalata Bianca

Belgium endives, hearts of palm in a lemon dressing topped with shaved parmesan cheese

AVAILABLE OPTIONS

Half Tray: \$50.00

Full Tray: \$100.00

POLLO ENTREES 6

Pollo Francaise

Lightly dipped in flour and egg then sautéed with lemon butter and wine sauce

AVAILABLE OPTIONS

Half Tray: \$70.00

Full Tray: \$140.00

Pollo Con Funghi Tritati

Sautéed chicken breast with wild mushrooms in a demi-glaze Marsala wine sauce

AVAILABLE OPTIONS

Half Tray: \$70.00

Full Tray: \$140.00

Pollo Fiorentina

Chicken breast rolled with spinach, roasted peppers and fontina cheese in a porcini mushroom sauce

AVAILABLE OPTIONS

Half Tray: \$70.00

Full Tray: \$140.00

Pollo alla Sorrentina

Sautéed chicken breast topped with eggplant, prosciutto and mozzarella in a white wine sauce

AVAILABLE OPTIONS

Half Tray: \$70.00

Full Tray: \$140.00

Pollo all'Arrabbiata

Sautéed chicken breast with mushrooms and hot cherry peppers

AVAILABLE OPTIONS

Half Tray: \$70.00

Full Tray: \$140.00

Pollo alla Piccata

Sautéed chicken cutlets with capers in a lemon white wine sauce

AVAILABLE OPTIONS

Half Tray: \$70.00

Full Tray: \$140.00

VITELLO ENTREES 6

Vitello alla Parmigiana

Freshly breaded veal topped with marinara and mozzarella over a bed of linguine

AVAILABLE OPTIONS

Half Tray: \$90.00

Full Tray: \$180.00

Vitello Francaise

Lightly dipped in flour and egg then sautéed with lemon butter and wine sauce

AVAILABLE OPTIONS

Half Tray: \$90.00

Full Tray: \$180.00

Vitello Pizzaola

Veal with peppers, mushrooms, onions, and light tomato sauce

AVAILABLE OPTIONS

Half Tray: \$90.00

Full Tray: \$180.00

Vitello con Funghi Tritati

Sautéed veal medallions with wild mushrooms in a demi-glaze Marsala wine sauce

AVAILABLE OPTIONS

Half Tray: \$90.00

Full Tray: \$180.00

Vitello Monte Bianco

Sautéed veal medallions and olives topped with fresh mozzarella in a champagne sauce

AVAILABLE OPTIONS

Half Tray: \$90.00

Full Tray: \$180.00

Vitello Piccata

Sautéed veal medallions with capers in a white wine lemon sauce

AVAILABLE OPTIONS

Half Tray: \$90.00

Full Tray: \$180.00

SEAFOOD ENTREES 5

Salmone San Marino

Grilled Norwegian Salmon served with a light lemon dill sauce

AVAILABLE OPTIONS

Half Tray: \$110.00

Full Tray: \$200.00

Shrimp and Calamari Arrabbiata

With mushrooms and hot cherry peppers in blush sauce

AVAILABLE OPTIONS

Half Tray: \$120.00

Full Tray: \$240.00

Gamberoni Scampi

Sautéed shrimp in a garlic white wine sauce

AVAILABLE OPTIONS

Half Tray: \$120.00

Full Tray: \$240.00

Linguine con Frutti di Mare

Homemade Linguine tossed with shrimp, calamari, mussels, clams and crab meat in a light tomato sauce

AVAILABLE OPTIONS

Half Tray: \$150.00

Full Tray: \$300.00

Linguine con Vongole

Little neck clams in garlic & white wine sauce or tomato broth

AVAILABLE OPTIONS

Half Tray: \$100.00

Full Tray: \$200.00

PRIMI 10

Penne alla Vodka

Penne with prosciutto in a pink vodka sauce

AVAILABLE OPTIONS

Half Tray: \$55.00

Full Tray: \$100.00

Rigatoni Filetto Pomodoro

AVAILABLE OPTIONS

Half Tray: \$55.00

Full Tray: \$100.00

Rigatoni Bolognese

Rigatoni with our homemade slow cooked trio meat sauce

AVAILABLE OPTIONS

Half Tray: \$45.00

Full Tray: \$80.00

Linguine Grano Interno Primavera

Whole wheat linguini with spring vegetables in garlic white wine sauce

AVAILABLE OPTIONS

Half Tray: \$55.00

Full Tray: \$100.00

Rigatoni alla Nonna

Tube pasta with fresh tomatoes, roasted eggplant and ricotta salad

AVAILABLE OPTIONS

Half Tray: \$55.00

Full Tray: \$100.00

Vegetable Lasagna

AVAILABLE OPTIONS

Half Tray: \$55.00

Full Tray: \$100.00

Baked Ziti Siciliano

AVAILABLE OPTIONS

Half Tray: \$55.00

Full Tray: \$100.00

Cheese Ravioli

AVAILABLE OPTIONS

Half Tray: \$70.00

Full Tray: \$140.00

Gnocchi Gorgonzola

Homemade gnocchi with gorgonzola cheese

AVAILABLE OPTIONS

Half Tray: \$70.00

Full Tray: \$140.00

Orecchiette Barese

Sautéed with mild Italian sausage, chicken, spinach and sundried tomatoes in a garlic white wine sauce

AVAILABLE OPTIONS

Half Tray: \$70.00

Full Tray: \$140.00

HOT SIDE ORDERS ⁴

Mixed Sautéed Vegetables

AVAILABLE OPTIONS

Half Tray: \$40.00

Full Tray: \$80.00

Rosemary Roasted Potatoes

AVAILABLE OPTIONS

Half Tray: \$40.00

Full Tray: \$80.00

Sautéed Broccoli

AVAILABLE OPTIONS

Half Tray: \$40.00

Full Tray: \$80.00

Sautéed Spinach

AVAILABLE OPTIONS

Half Tray: \$40.00

Full Tray: \$80.00

MAIN ²

2 Course Luncheons

\$18.00

Dinner Parties

\$28.00

DESSERT ¹

Dessert

Choice of one from dessert selection

A LA CARTE MENU 9

Appetizers

\$17.00

-Fried Calamari -Eggplant Rollatini

Salads

\$15.00

-Caprese Salad -Amici Salad

Chicken

\$30.00

-Chicken Parmigiana -Chicken Francese

Meat

New York Steak \$45 Pork Chop Milanese \$40 Veal Chop \$55

Pasta

\$28.00

-Penne Vodka -Gnocchi Pomodoro -Papparedelle Bolognese

Seafood Pasta

\$33.00

-Cappellini Amici -Lobster Ravioli

Veal

\$32.00

-Veal Marsala -Veal Carciofi

Fish

\$34.00

-Salmon -Rainbow Trout -Bronzino

Traditional Turkey Dinner

Hand carved turkey complimented with homemade gravy, mashed potatoes green beans, corn stuffing, and cranberry sauce

KIDS MENU 1

Choice of One

\$20.00

-Chicken Fingers & Fries -Cheese Ravioli -Penne in butter or marinara

SALAD 3

Amici Salad

Organic mixed greens pears, gorgonzola cheese in balsamic dressing

Insalata di Cesare

Romaine lettuce, garlic croutons, house dressing

Soup of the Day

BEVERAGES 3

Soda

Coffee

Tea

CAKE 2

Dessert

Selection of one from dessert tray

Soda Tea Coffee

FAMILY STYLE APPETIZERS 3

Amici Salad

Organic mixed greens pears, gorgonzola cheese in balsamic dressing

Antipasto Amici

Prosciutto di Parma, salami, olives and mix cheeses

Bruschetta

SECOND COURSE 2

Insalata di Cesare

Romaine lettuce, garlic croutons, house dressing

Penne Vodka

Penne in Vodka Sauce

COURSE #1 7

Shrimp Cocktail

Jumbo cooked Shrimp and sauce

Pigs in Blanket

Small frankfurters wrapped in baked biscuit dough

Smoked Salmon

smoked salmon on toast

Chicken Rollantini

rolled with fresh ricotta cheese and spinach in light tomato sauce

Stuffed Mushrooms Fiorentina

with melted fontina cheese and spinach

Bruschetta

grilled bread rubbed with garlic and topped with olive oil, salt and pepper

Baby Lamb Chops

Served in honey thyme sauce

COURSE #2 4

Caesar Salad

Romaine lettuce, garlic croutons, house dressing

Amici Salad

Organic mixed greens, pears, gorgonzola cheese in a balsamic dressing

Seasonal Vegetable Crudités

Served with dips

Antipasto Amici

Prosciutto di Parma, salami, olives and an assortment of cheeses

ASSORTED PLATTERS 4

Mozzarella di Buffalo

Imported buffalo mozzarella served with Roma tomatoes and roasted peppers

Antipasto Amici

Prosciutto di Parma, salami, olives and mixed cheeses

Grilled Vegetables

Assortment of grilled veggies

Bruschetta

Toasted bread topped with diced tomatoes, mozzarella and basil

HOT CHAFFING DISHES 3

Penne alla Vodka

Penne with prosciutto and pink vodka sauce

Pollo Con Funghi Tritati

Sauteed chicken breast with wild mushrooms in a demi glaze marsala wine sauce

Salmon

Baked salmon with lemon capers

CARVING STATION 3

Roasted Turkey Breast

\$6.00

Stuffed Pork Loin

\$8.00

NY Strip Steak

\$15.00

COURSE 1 4

Chilled Seafood Salad

Calamari, shrimps, scungilli, celery, red onions, peppers, lemon olive oil vinaigrette

Involtini di Melanzane

Baked eggplant rolled with fresh ricotta cheese and spinach in tomato sauce

Mozzarella di Buffalo

Imported buffalo mozzarella served with Roma tomatoes and roasted peppers

Crab Cake

Jumbo lump crabmeat served over corn salad in a tartar sauce

COURSE 2 2

Roasted Beet Salad

With orange segments and goat cheese in honey vinaigrette

Insalata di Cesare

Romaine lettuce, garlic croutons, house dressing

COURSE 3 5

Salmone San Marino

Grilled Norwegian Salmon with a light lemon dill sauce

Pollo Amici

Sautéed chicken breast with shrimp, crab meat and diced tomato in a white wine lemon sauce

Ravioli Alla Aragosta

Homemade lobster ravioli in a pink cognac sauce

Vitello ai Carciofi

Sauteed Veal medallions with artichoke hearts and sundried tomatoes in white wine sauce

NY Strip

Served in a red wine reduction sauce

COURSE 4 1

Selection from the dessert tray

COURSE ONE 4

Insalata Amici

Organic mixed greens pears, gorgonzola cheese in a balsamic dressing

Involtini di Melanzane

Baked eggplant rolled with fresh ricotta cheese and spinach in light tomato sauce

Burrata & Beet Salad

Served in champagne dressing

Calamari Fritti

Served in spicy tomato sauce

COURSE TWO 5

Capellini Amici

Sautéed with shrimp ,sun-dried tomatoes and baby arugula

Pollo Bella

Sautéed chicken ,caramelized onions, pancetta and sun-dried tomatoes in a brandy cream sauce

Vitello Con Funghi Tritati

Sautéed veal with wild mushrooms in a demi-glaze Marsala wine sauce

Filet of Bronzino

Served in lemon caper sauce

Baby Rack of Lamb

With porcini mushroom sauce

COURSE THREE 3

Homemade Tiramisu

Tartufo

Cannoli Cake
