

Caffe Amici

2301 Airport Thruway · +17066536361 · Updated: Jan 14, 2026

[View online menu](#)



ANTIPASTI (APPETIZERS) 10

Mozzarella Triangles

\$7.95

Lightly breaded and fried mozzarella cheese served with napoletana sauce.

Bruschetta

AVAILABLE OPTIONS

Diced tomatoes with crushed garlic, chopped basil, extra virgin olive oil, balsamic vinegar served over foccaccia bread.

\$4.75

With Bicchoncini: \$5.25

Ravioli Fritti

\$7.50

Cheese filled ravioli breaded and fried. Served with napoletana sauce.

Gamberi All' Aglio

\$10.00

large shrimp sauteed in crushed garlic and extra virgin olive oil.

Calamari Fritti

\$9.50

Italian breaded fried calamari with our own homemade sauce.

Sauteed Scallops

\$9.50

Panseared scallops in a light fra'diavolo sauce. Also available in a white wine sauce.

Black Mussels

\$9.50

Panseared black mussels in a light fra'diavolo sauce. Also available in a white wine sauce.

Florentine Cheese Dip

\$8.00

Chopped spinach in a cheese and garlic cream. Served with parmesan flat bread Crostini.

Antipasto Misto (Choose 3)

AVAILABLE OPTIONS

Fried Ravioli, Mozzarella Triangles, Zucchini Fritti, Bruschetta Originale or Florentine Dip.

\$14.00

Substitute Calamari Fritti:

\$16.50

Zucchini Fritti

Fresh Zucchini, breaded and fried. Served with ranch dressing.

ZUPPA E INSALATA 5

Zuppa Del Giorno

\$5.00

Soup of the day in season. Please ask your server.

Caprese Salad

\$9.00

Fresh tomatoes, bocconcini cheese, fresh basil and extra virgin olive oil.

House Salad	\$9.00
Spinach, mixed greens and iceberg lettuce, topped with mushrooms, bell pepper, artichoke hearts, tomatoes and kalamata olives.	
Caesar Salad	\$9.50
Fresh romaine, grated parmesan cheese and toasted croutons tossed with caesar dressing.	
Warm Salad	\$10.50
Sauteed fresh vegetables, deglazed then tossed with fresh mixed greens and our secret dressing.	

BISTECCA (STEAK) 4

Filet Amid	\$24.95
Topped with sauteed scallops, fra' diavolo souce and provolone cheese.	
Filet Ai Funghi	\$24.50
Topped with sauteed mushrooms in garlic wine sauce.	
Filet Al Vino Rosso	\$24.50
Topped with sauteed bell peppers & onions in a red wine derniglaze sauce.	
Grilled Filet	\$24.00

MAIALE (PORK) 2

Pork Al Gorgonzola	\$16.50
Pork Scallopini, floured and sauteed with gorgonzolo cheese in a white wine sauce.	
Pork Alla Salvia	\$16.50
Pork Scallopini sauteed with onions, prosciutto and sun-dried tomatoes in a sage white wine sauce and served over linguini.	

VITELLO (VEAL) 6

Vitello Francese	AVAILABLE OPTIONS
Floured panseared veal topped with spinach and sundried tomatoes in white wine, garlic, butter, rosemary and lemon.	Small: \$17.00
	Large: \$21.00
Vitello Parmigiana	AVAILABLE OPTIONS
Breaded veal, topped with napoletana sauce and mozzarella cheese.	Small: \$17.00
	Large: \$21.00
Vitello Saltinbocca	AVAILABLE OPTIONS
Floured veal Scallopini topped with prosciutto and sage in a white wine butter sauce.	Small: \$17.00
	Large: \$21.00
Vitello Marsala	AVAILABLE OPTIONS
Floured veal Scallopini, sauteed with mushrooms, then deglazed with sweet marsala wine.	Small: \$17.00
	Large: \$21.00
Vitello piccata	AVAILABLE OPTIONS
Floured veal Scallopini sauteed in a light lemon cream and caper sauce.	Small: \$17.00
	Large: \$21.00

Vitello Al Gorgonzola

Veal Scallopini floured and sauteed with gorgonzola cheese in a white wine sauce.

AVAILABLE OPTIONS

Small: \$17.00

Large: \$21.00

POLLO (CHICKEN) 9

Pollo Principessa

Sauteed with prosciutto, asparagus and shrimp in a light garlic cream sauce.

AVAILABLE OPTIONS

Small: \$14.95

Large: \$17.50

Pollo Romano

Breaded and topped with sauteed mushrooms, spinach and cherry tomatoes in a light garlic cream sauce.

AVAILABLE OPTIONS

Small: \$13.95

Large: \$16.50

Pollo Saltimbocco

Floured sauteed and topped with prosciutto and sage in white wine butter sauce.

AVAILABLE OPTIONS

Small: \$13.95

Large: \$16.50

Pollo Parmigiana

Breaded topped with napoletano sauce and mozzarella cheese.

AVAILABLE OPTIONS

Small: \$13.95

Large: \$16.50

Pollo Napoli

Chicken Breast stuffed with mozzarella cheese floured and pan seared with roasted red peppers and fresh spinach in a white wine sauce. Served over your choice of pasta.

AVAILABLE OPTIONS

Small: \$13.95

Large: \$16.50

Pollo Toscano

Breaded and topped with spinach, artichoke hearts and capers in a garlic cream sauce. Served over linguini.

AVAILABLE OPTIONS

Small: \$13.95

Large: \$16.50

Pollo Piccata

Floured and sauteed in a light lemon, cream and caper sauce.

AVAILABLE OPTIONS

Small: \$13.95

Large: \$16.50

Pollo Marsala

Floured and sauteed with mushrooms, then deglazed in sweet marsala wine.

AVAILABLE OPTIONS

Small: \$13.95

Large: \$16.50

Pollo Francese

Floured, topped with spinach and sun-dried tomatoes in white wine, garlic butter sauce with a dash of lemon.

AVAILABLE OPTIONS

Small: \$13.95

Large: \$16.50

PESCE(FISH) & SEAFOOD 8

Catch of the Day

ask server

Bari

Sauteed jumbo shrimp, crushed garlic, butter and diced tomatoes in a white wine sauce.

\$16.50

Gamberi Primavera

Jumbo shrimp, asparagus, spinach and ham in a vodka cream sauce. Suggested Pasta: Spinach Fettuccine.

\$17.00

Pescatore	\$16.50
Sauteed jumbo Shrimp, Scallops, bell peppers, kalamata olives and crushed garlic in a Neapolitan or white wine sauce.	
Pesce Florentino	\$19.50
Sauteed jumbo shrimp, scallops, black mussels, mushrooms, spinach and diced tomatoes in a light garlic cream sauce. Suggested Pasta: Linguine.	
Rasa	\$16.50
Sauteed ham, jumbo shrimp, mushrooms, crushed garlic and shallots deglazed in vodka. Tossed in a blush sauce. Suggested Pasta: Penne.	
Pescatore al Cartoccio	\$19.50
Sauteed fresh jumbo shrimp, scallops, clams, black mussel in a fra'diavolo sauce tossed with your choice of pasta and in parchment paper.	
Frutti Di Mare	\$20.50
Sauteed fresh jumbo shrimp, scallops, clams, black mussel bell peppers, capers and kalamata olives in a white wine garlic sauce. Served over a bed of napoletana sauce. Suggested Pasta: Linguine.	

DELLA CASA (HOUSE SPECIALTIES) 8

Eggplant Parmigiana	\$12.00
Layers of sliced breaded eggplant, napolitana sauce, mozzarella and parmesan cheese. Baked to perfection.	
Baked Ziti	\$12.00
Penne Pasta tossed with your choice of bolognese or napoletana sauce. Topped with white alfredo sauce and mozzarella cheese, then baked to perfection.	
Ravioli	\$14.50
Fresh pasta pillows filled with wild mushrooms, butternut squash and jumbo cheese, topped with your choice of marinara, alfredo or blush sauces.	
Spinach and Ricotta Manicotti	\$12.50
Manicotti tubes stuffed with spinach and ricotta cheese, topped with marinara sauce, mozzarella and parmesan cheese.	
Chicken and Broccoli Manicotti	\$12.50
manicotti tubes stuffed with chicken, broccoli and ricotta cheese.	
Sausage Bake	\$12.50
Sauteed Italian sausage in a Fra Diavlo sauce, topped with mozzarella cheese and alfredo sauce.	
Primavera Al Forno	\$12.50
Sauteed fresh vegetables, mushrooms and fresh garlic in a napolitana sauce, tossed with pasta and topped with mozzarella and alfredo sauce.	
Lasagna	\$13.00
Layer of pasta with traditional bolognese sauce, ricotta, and mozzarella cheese then topped with Neapolitan sauce and baked.	

PASTA 10

Pesto	\$12.50
Crushed garlic, chopped basil, pinenuts, grated parmesan cheese, tomato and extra virgin olive oil.	

Blush	AVAILABLE OPTIONS
A blend of napoletana sauce with cream and parmesan cheese.	Small: \$9.00 Large: \$12.50
Bolognese	AVAILABLE OPTIONS
Our famous home-made traditional Italian meat sauce.	Small: \$9.25 Large: \$13.00
Alfredo	AVAILABLE OPTIONS
Unique blend of garlic, parmesan cheese and cream. Suggested Pasta: fettuccine	Small: \$9.25 Large: \$13.00
Carbonara	\$13.50
Sauteed pancetta, bacon, egg, parmesan cheese, cracked black pepper and cream. Suggested Pasta: Spaghetti	
Salsiccia	\$13.00
Sauteed Italian sausage meat with bell peppers and onions in a napoletana sauce.	
Meatballs (Polpette)	\$13.50
Our giant homemade meatballs topped with napoletana sauce. Suggested Pasta: Spaghetti	
Alla Panna	\$13.50
Sauteed ham and mushrooms in a garlic cream sauce. A northern Italian traditional dish. Suggested Pasta: Tortellini	
Puttanesca	\$12.50
Sauteed anchovies, capers and kalamata olives tossed in napoletana sauce.	
Amatriciana	\$12.50
Sauteed pancetta bacon, onions, crushed garlic and red chili in napoletana sauce.	

MAIN 4

Dave's Special	\$14.50
Peppers, artichoke hearts, spinach and kalamata olives sauteed in extra virgin olive oil and crushed garlic. Suggested Pasta: Spinach Fettuccine	
Aglione	\$11.00
Crushed garlic, herbs and tomatoes sauteed in extra virgin olive oil.	
Fra' Diavolo	AVAILABLE OPTIONS
Spicy napoletana sauce with crushed garlic, Italian herbs and extra virgin olive oil.	Small: \$9.25 Large: \$11.50
Napoletana	AVAILABLE OPTIONS
Our family recipe of tomatoes, basil and extra virgin olive oil.	Small: \$9.00 Large: \$11.00

VEGETARIAN 2

Primavera	\$14.50
Sauteed carrots, cauliflower, yellow squash, zucchini, broccoli mushrooms, asparagus and spinach tossed in your choice of napoletana, fra' diavolo or garlic cream sauce. Suggested Pasta: Rigatoni.	

Florentino**\$13.50**

Sautéed mushrooms, spinach and sun-dried tomatoes in a white wine sauce.

SIDE SELECTION 14**Steamed Broccoli** \$3.50**Roasted Potatoes** \$3.50**Roasted Sweet Potatoes** \$3.50**Grilled Zucchini & Yellow Squash** \$3.50**Risotto with Mushrooms*** \$4.50**Risotto with Sautéed Vegetables*** \$4.50**Sautéed Spinach*** \$4.50**Sautéed Asparagus*** \$4.50**Meatballs*** \$4.50**Garlic Bread or Ciabatta** \$1.50**Steamed Vegetable Medley** \$3.50**Pasta** \$4.50

Spaghetti, Fettuccine, Penne, Napoletana, Alfredo, Blush

Side Salad \$3.75**Side Caesar Salad** \$4.75**DESSERT** 7**Tiramisu** \$6.00

Layered sponge cookies, soaked in coffee and liqueur with a mascarpone cheese filling. A favorite family recipe and house specialty.

Cannoli \$5.75

Pastry shell with chocolate chip and ricotta cheese filling.

Homemade Creme Brulee \$5.75**Homemade Cheesecake** \$5.75**Limoncello Cake** \$6.00**Scoop of Ice Cream** \$1.60

with topping

Dessert Special

Ask Server

BEVERAGES 4

Tea, Coffee, Coca-Cola, Diet Coke, Dr. Pepper, Pink Lemonade or Sprite **\$2.45**

Ginger Ale **\$1.90**

San Pellegrino **AVAILABLE OPTIONS**

500 MI: \$3.50

750 MI: \$4.95

Acqua Panne (still) **\$3.50**

SPECIALTY COFFEE 3

Espresso **\$3.50**

Cappuccino **\$3.75**

Caffe Latte **\$3.75**

LIQUEUR COFFEE 5

Amaretto **\$7.50**

Kahlua **\$7.50**

Biscotti Famosi **\$7.50**

Godiva **\$7.50**

Baileys Irish Cream **\$7.50**

APPETIZERS 5

Cheese Triangles **\$7.50**

Mozzarella cheese triangles breaded and fried, served with our homemade marinara sauce.

Calamari Fritti **\$8.50**

Panko breaded calamari fried and served with our chef's own blush cocktail sauce.

Bruschetta Originale **\$4.50**

Fresh diced tomatoes marinated in crushed garlic, fresh basil, balsamic vinaigrette and extra virgin olive oil served warm on toasted focaccia bread and topped with grated parmesan cheese.

Zucchini Fritti **\$6.50**

Slice of fresh zucchini are lightly breaded and fried, served with ranch dressing for dipping.

Ravioli Fritti **\$7.00**

Cheese filled ravioli, breaded and fried served with our homemade napoletana (marinara) sauce.

SOUP AND SALAD 5

Soup of the Day	\$4.50
Ask your server.	
Vegetable Warm Salad	\$7.00
Sauteed fresh vegetables deglazed and tossed with fresh greens and our secret dressing.	
Caesar Salad	\$7.50
Fresh romaine, dressing and toasted croutons tossed and topped with fresh grated parmesan.	
House Salad	\$7.59
Bell peppers, artichoke hearts, kalamata olives, mushrooms and mixed greens.	
Side Salad	\$3.59
Mixed greens.	
PASTAS 15	
Bolognese	\$6.79
Our family's famous meat sauce recipe.	
Marinara	\$5.99
Our homemade traditional red sauce, tomatoes, basil and Extra Virgin Olive Oil.	
Fra Diavolo	\$6.59
Spicy napoletana sauce with crushed garlic, Italian herbs and Extra Virgin Olive Oil.	
All Panna	\$7.99
Sauteed ham and mushrooms in a garlic cream sauce. A northern Italian dish.	
Aglione	\$6.39
Crushed garlic, herbs and fresh tomatoes sauteed in Extra Virgin Olive Oil.	
Polpette (Meatballs)	\$7.39
Our homemade meatballs topped with our homemade napoletana (marinara) sauce.	
Pesto	\$6.59
Crushed garlic, chopped basil, pine nuts, grated parmesan, tomatoes and extra virgin olive oil.	
Salsiccia (Sausage)	\$7.29
Sauteed Italian sausage bell peppers, onions and crushed garlic. Deglazed and tossed with our homemade marinara sauce.	
Alfredo	\$6.59
A unique blend of white wine, crushed garlic, parmesan cheese and cream.	
Pescatore	\$10.59
Sauteed jumbo shrimp, scallops, bell peppers, kalamata olives and crushed garlic in a napoletana or white wine sauce.	
Bari	\$8.99
Sauteed jumbo shrimp, crushed garlic, butter and diced tomatoes in a white wine sauce.	
Holly's Special	\$7.99
Aglione with sauteed artichoke hearts and capers.	

Vegetable Lasagna	\$6.79
Layers of pasta with grilled eggplant, squash, zucchini, ricotta cheese and marinara sauce.	
Sausage Bake	\$7.99
Sauteed Italian sausage in a fra'diavolo sauce tossed with penne pasta and topped with alfredo sauce and mozzarella cheese then baked to perfection.	
Lasagna	\$6.79
Layers of pasta with traditional Bolognese sauce, ricotta cheese then topped with napoletana sauce.	

LUNCH ENTREES ⁴

Chicken Parmigiana	\$8.99
A Boneless chicken breast, breaded and topped with napoletana (marinara) sauce and mozzarella cheese, served with a side of spaghetti napoletana.	
Eggplant Parmigiana	\$8.59
Fresh sliced eggplant, breaded and lightly fried, topped with napoletana (marinara) sauce, mozzarella and parmesan cheese then baked to perfection.	
Pollo Francese	\$8.99
A boneless chicken breast floured, topped with spinach and sun-dried tomatoes in white wine garlic, rosemary sauce with a dash of lemon. Served with a side of spaghetti napoletana.	
Pollo Piccata	\$8.99
A Boneless chicken breast, floured, eggwashed and sauteed in a light lemon, cream and caper sauce, served with fettucine alfredo.	

DESSERTS ⁵

Tiramisu	\$5.80
Homemade Cheesecake	\$5.50
Scoop of Ice Cream	\$1.50
Cannoli	\$5.30
Homemade Creme Brulee	\$5.50