

Antipasti Freddi

Cold Appetizers

Clam Cocktail	5.95
<i>Six clams on the half shell with cocktail sauce</i>	
Roasted Peppers	8.95
<i>With Provolone cheese and anchovies on side</i>	
Norwegian Smoked Salmon	9.95
<i>Prepared with capers, chopped egg, and onions</i>	
Shrimp Cocktail	10.95
<i>Four shrimp served with cocktail sauce</i>	

Soup of the Day

Cup 2.50	Bowl 3.50
Baked French Onion served in a Crock	4.00

Insalate Salad

Caesar's Salad	4.95
<i>Fresh romaine lettuce and seasoned croutons laced with our homemade Caesar dressing</i>	
Hearts of Palm with Artichokes	7.95
Special Amici Milano Salad	7.95
<i>Romaine lettuce with fresh tomato, black olives, mushrooms, salami, sopressatta, ham, and Genoa salami plus four different cheeses topped with balsamic vinaigrette and olive oil</i>	
Scungilli Salad	8.95
<i>Celery, olives, and onions marinated in seasoned olive oil</i>	
Calamari Salad	8.95
<i>Calamari, celery, olives, and onions marinated in seasoned olive oil</i>	
Mediterranean Salad	10.95
<i>Fresh romaine lettuce topped with tomato, shrimp, crabmeat, and egg</i>	

Parties of 8 or more 18% gratuity added

Antipasti Caldi

Hot Appetizers

Mozzarella Sticks	4.95
<i>Homemade mozzarella sticks delicately breaded and served with Marinara sauce on the side</i>	
Mozzarella In Carozza	5.95
<i>Fresh mozzarella in a light breading of egg, Parmigiano Cheese & served with our Award Winning Marinara sauce on the side</i>	
Clams Casino	6.95
<i>Prepared in our special style</i>	
Baked Clams Oreganato	6.95
<i>Prepared with bread crumbs, garlic and our own seasoning</i>	
Stuffed Mushrooms	7.95
<i>Fresh mushrooms stuffed with seasoned crabmeat</i>	
Fried Calamari	7.95
<i>Served with Marinara sauce on the side</i>	
Mussels Marinara	7.95
<i>Served in spicy red sauce</i>	
Mussels in Bianco	7.95
<i>Gently sautéed in garlic, olive oil</i>	
Clams Posilippo	8.95
<i>Eight clams in our Award Winning Marinara sauce</i>	
Steamed Clams	8.95
<i>Eight clams served in their own broth and drawn butter</i>	
Escargot Bourguignon	8.95
<i>Poached in a subtle blend of butter, lemon, & garlic</i>	
Frog Legs	9.95
<i>Sautéed in garlic, lemon, and butter</i>	
Antipasto di Pesce in Bianco	10.95
<i>Hot Specialty selected seafood sautéed in white wine, shrimp, clams, mussels & calamari</i>	

All Amici Milano entrées served with a House Salad,
Vegetable and Potato or side of Pasta,
Except where *

Farenacci Pasta

Pasta dishes served with House Salad, Bread & Butter.
All of the Pasta dishes are available in half order for appetizer or side dish. *Except where marked with * 6.95

Cheese Stuffed Ravioli..... 10.95
Served in our meat sauce

***Manicotti**..... 11.95
Stuffed with ricotta cheese, served in our Marinara sauce

Linguini Putanesca 12.95
Onions, black olives, mushrooms, capers, and fresh tomato

Pencil Points alla Siciliana 12.95
Eggplant, ricotta cheese, mozzarella, and fresh tomato

Pasta di Pomodori 12.95
(Choice of Linguini, Rigatoni or Angel Hair) Served with fresh tomato, onions, basil, and prosciutto

Rigatoni Carbonara 12.95
Alfredo sauce with bacon and onions

Cavatelli with Broccoli or Spinach..... 13.95
Gently sautéed in garlic and olive oil

Gnocchi..... 12.95
Prepared with fresh potatoes served with mushrooms, garlic, and our Award Winning Marinara sauce

Rigatoni alla Zingara..... 11.95
Mushrooms, fresh tomato, and hot peppers

Fettuccini Alfredo 12.95
Egg noodles in a cream and cheese sauce lightly flavored with chopped sausage

Rigatoni Vodka..... 13.95
Vodka and chopped prosciutto served in a light pink sauce "House Specialty"

Fettuccini..... 13.95
With mushroom, artichoke hearts, very light chopped tomato in white wine sauce

Angel Hair Primavera..... 12.95
Served with fresh vegetables in a cream & cheese sauce

Tortellini alla Panna..... 13.95
Meat or cheese tortellini with sliced asparagus in a rich cheese sauce

Farenacci Pasta

Linguini..... 14.95
Laced with red or white clam sauce

***Farfalla**..... 16.95
Served with shrimp and fresh tomato

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Beef and Chops

Calves Liver 16.95
Served with bacon and onions

Charcoal Broiled Pork Chops..... 16.95
Served with sautéed mushrooms

Pan Fried Sausage 15.95
Served with peppers, potatoes, onions, and mushrooms

Pork Chops Giambotta..... 18.95
Served with peppers, onions, potatoes, and mushrooms

Sirloin Steak..... 21.95
Sixteen ounces – broiled to perfection and served with sautéed mushrooms

Charcoal Broiled Lamb Chops 19.95
Broiled to perfection

Filet Mignon..... 23.95
Regular cut served with sautéed mushrooms

Sirloin Steak Pizzaiola 23.95
Served with black olives, peppers, onions, mozzarella cheese, mushrooms, and fresh tomato sauce

Steak Diane..... 24.95
Filet Mignon with mushroom, mustard, brandy, red wine and served in a light cream sauce

Porterhouse Steak..... 25.95
Twenty-four ounces – broiled to perfection

All Amici Milano
Entrées served with a House Salad,
Vegetable and Potato or side of Pasta.
Except where *

Parties of 8 or more 18% gratuity added

Del Mare From the Sea

Tilapia Oreganato	16.95
<i>Topped with seasoned bread crumbs</i>	
Mussels Marinara	15.95
<i>Served in our Award Winning Marinara sauce</i>	
Broiled Flounder	17.95
<i>Served with lemon and butter sauce</i>	
Flounder Marinara	17.95
<i>Flounder sautéed in garlic, olive oil, white wine in our Award Winning Marinara sauce</i>	
Broiled Salmon	18.95
<i>With capers, lemon, garlic, and butter in white wine</i>	
Calamari Marinara	17.95
<i>Squid sautéed in garlic, olive oil, white wine in our Marinara sauce</i>	
Scungilli Marinara	18.95
<i>Sautéed in garlic, white wine and our Award Winning Marinara sauce</i>	
Stuffed Flounder	18.95
<i>Chef style stuffing with crabmeat</i>	
Frog Legs	18.95
<i>Sautéed in garlic, white wine, lemon, and butter</i>	
Shrimp Scampi*	19.95
<i>Sautéed in lemon, garlic, butter, and laced with white wine over rice</i>	
Shrimp Fra Diavolo	19.95
<i>Shrimp sautéed in garlic, white wine, spicy hot peppers served in our own Marinara sauce</i>	
Stuffed Shrimp	18.95
<i>Jumbo shrimp stuffed with lump crabmeat and cheddar cheese</i>	

Del Mare From the Sea

Shrimp Marinara	19.95
<i>Sautéed in our Award Winning Marinara sauce</i>	
Stuffed Flounder	19.95
<i>With lump crabmeat only</i>	
Seafood Delight*	19.95
<i>Shrimp, scallops, calamari, mussels, and clams with garlic, butter and wine over rice</i>	
Broiled Seafood Combo	24.95
<i>A delightful combination of lobster, shrimp, scallops, flounder, clams, and mussels</i>	
Lobster Broiled to Perfection	34.95
<i>Lobster fresh from the market</i>	
Surf & Turf	34.95
<i>Lobster tail & filet mignon - a feast</i>	

*All Amici Milano Entrées served with a House Salad, Vegetable and Potato or side of Pasta. Except where **

*Don't forget to ask your server
For the New Specials we offer each day.*

*Special Occasion? Plan your next party at
Amici Milano
We have a Party Planner on staff
ready to serve you.*

*Need a gift for someone special?
Ask about an Amici Milano Gift Card.*

*Have you given us your e-mail address?
Our server can provide you
with a special form.*

Parties of 8 or more 18% gratuity added

Vitello Veal

Veal and Peppers..... 15.95
Veal cubes with fresh green peppers in our special red sauce

Veal Cutlet or Milanese..... 16.95
Breaded veal with Italian seasoning and fried

Veal Parmigiana..... 17.95
Breaded veal draped with mozzarella cheese and laced with our meat sauce

Veal Piccata..... 17.95
Sautéed in light garlic, butter, lemon, mushrooms, wine, and capers

Veal Jerusalem..... 18.95
Tender veal, mushrooms, garlic, artichokes sautéed in a brandy cream sauce

Veal Francaise..... 18.95
Dipped in flour, egg, sautéed in butter, lemon, and laced with white wine

Veal Marsala..... 18.95
Lightly floured and sautéed in mushrooms and Marsala wine

Veal Genovese..... 18.95
Superbly sautéed with artichoke hearts, shallots, and mushrooms in a wine sauce

Veal Quatro Formaggio..... 18.95
Tender veal sautéed with Swiss, blue, mozzarella & Parmigiano cheese served in a light cream sauce

Veal Sorrentino..... 19.95
Prosciutto, eggplant, mozzarella in our Award Winning Marinara sauce

Veal Rolantina..... 19.95
Rolled veal stuffed with prosciutto, mozzarella cheese, then sautéed in Marsala wine and mushroom sauce

Veal Saltimbocca..... 19.95
Sautéed in butter and sherry wine, topped with prosciutto, mozzarella cheese, and spinach

Vegetarian

Eggplant Parmigiana..... 14.95
Layers of mozzarella cheese and eggplant served in a casserole with Marinara sauce

Vegetable Ravioli..... 14.95
In our Award Winning Marinara sauce

Fettuccini alla Pesto..... 14.95
A blend of fresh basil, garlic, and pine nuts with a light cream sauce

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*Ask your server to show
You and your guests
Our New Wine List.*

*Plan today on celebrating
the Holidays at Amici Milano.
The Holidays would not be the
same without you and your family.*

Parties of 8 or more 18% gratuity added

Polo Chicken

Charcoal Chicken (Boneless)	13.95
<i>****A Diet Conscious Specialty</i>	
<i>Marinated chicken charcoaled and served with sliced tomatoes</i>	
Chicken Cutlet or Milanese	14.95
<i>Breaded and fried</i>	
Seasoned Chicken	14.95
<i>Tender bone-in chicken pieces with our special seasoning</i>	
Chicken Parmigiana	14.95
<i>Draped with mozzarella cheese and meat sauce</i>	
Chicken Piccata	14.95
<i>Delicately sautéed in butter, lemon, mushrooms, capers, and wine</i>	
Chicken Marsala	15.95
<i>Sautéed in mushroom sauce & Marsala wine</i>	
Chicken Francaise	15.95
<i>Chicken dipped in flour and egg then sautéed in butter, lemon, and white wine</i>	
Chicken Jerusalem	15.95
<i>Chicken, mushrooms, artichokes, and garlic sautéed and served in a light brandy cream sauce</i>	
Chicken Artichoke	15.95
<i>Sautéed with prosciutto, artichokes, garlic, and mushrooms in a white wine sauce</i>	
Chicken Fantasia	15.95
<i>Chicken topped with ricotta cheese, spinach, mozzarella cheese with a light marinated sauce</i>	
Chicken Milano	16.95
<i>Sautéed with mushrooms, asparagus, artichokes, sun-dried tomatoes, and sliced tomatoes in a white wine and light Dijon mustard sauce</i>	
Chicken Salvatore	18.95
<i>Stuffed with lump crabmeat, mozzarella cheese, and asparagus in a Champagne cream sauce</i>	

Al A Carte

Garlic Bread.....	2.00
Baked Potato.....	2.00
Pasta Garlic & Oil.....	2.00
Hot Peppers.....	2.95
Garlic Bread Formage.....	3.00
Broccoli.....	3.00
Spinach.....	3.00
Asparagus.....	4.00

Desserts

We are saving the best for last. Your server will present our lovely Dessert Tray, however, here is a listing of some of our favorites:

Our Own Homemade Tiramisu
 Vanilla Ice Cream
 Chocolate Ice Cream
 Lemon Sorbet
 Orange Sorbet
 Pineapple Sorbet (when in season)
 Tartuffos: White Raspberry
 or Manhattan
 Assorted Homemade Desserts

We also serve Special Coffees and After Dinner Drinks to top off your meal.

Did you know that Amici Milano Offers off-site catering?

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