

LUNCHEON MENU

Zuppe – Soups

Soup of the Day

<i>Cup</i>	2.50
<i>Bowl</i>	3.50
<i>Baked French Onion served in a crock</i>	4.00

Antipasti Caldi

Hot Appetizers

Clams Casino

Prepared in our Special

Style..... 6.95

Escargot Bourguignon

Poached in a subtle blend of Butter,

Lemon and Garlic..... 8.95

Mussels Marinara

Served in Spicy Red Sauce 7.95

Stuffed Mushrooms

Fresh Mushrooms stuffed with seasoned Crab

Meat..... 6.95

Steamed Clams

8 Clams Served in their own broth and drawn

Butter..... 7.95

Fried Calamari

Served with Marinara Sauce on the

Side..... 7.95

Frog Legs

Sautéed in Garlic, Lemon and

Butter..... 8.95

Wine Suggestions

White: Shale Ridge Chardonnay

Red: R. Falchini Chianti Colombaia

Antipasti Freddi

Cold Appetizers

Roasted Peppers

With Provolone Cheese and

Anchovies.....7.95

Clam Cocktail

Six Clams on the Half Shell with Cocktail

Sauce.....5.95

Shrimp Cocktail

Four Shrimp served with Cocktail

Sauce.....10.95

Special Amici Milano Salad

Chopped Antipasto served flavored with our

Special Dressing.....6.95

Scungilli Salad

Celery, Olives and Onions marinated in seasoned

Olive Oil 8.95

Calamari Salad

Calamari, Celery, Olives and Onions marinated in

Seasoned Olive Oil..... 8.95

Hearts of Palm With

Artichokes.....6.95

Caesar's Salad

Fresh Romaine Lettuce with seasoned croutons

Laced with our homemade Caesar dressing...5.95

Wine Suggestions

White: Moletto Pinot Grigio

Red: Montevina Zinfandel

Farenacci Pasta

*All served with House Salad
(Any Pasta can also be served as a Pasta Course)*

Gnocchi

*Prepared with fresh Potatoes served with Mushroom, Garlic, and our
Award Winning Marinara Sauce.....8.95*

Manicotti

Stuffed with Ricotta Cheese and served in our Marinara Sauce.....7.95

Cheese Ravioli

Served in our Meat Sauce.....8.95

Fettuccini Alfredo

Egg Noodles in a Cream and Cheese Sauce with Chopped Sausage.....8.95

Pasta Primavera

Vegetables in a Cream and Cheese Sauce.....8.95

Pasta with Broccoli or Spinach

Sautéed in a Garlic and Olive oil.....8.95

Tortellini Alla Panna

Meat Tortellini in a rich Cream and Cheese Sauce.....8.95

Vodka Rigatoni

Vodka and Prosciutto served in a light pink Sauce "House Specialty".....8.95

Linguini

Your choice of Red or White Clam Sauce.....10.95

Vegetable Ravioli

Served in a champagne cream sauce (or your choice of any of our sauces).....8.95

Linguine with Chicken, Shrimp and Broccoli

Sautéed in a White wine Garlic sauce.....11.95

Wine Suggestions

White: Borgo Magredo Pinot Grigio

Red: Undurraga Merlot

Sandwiches

Cheese Steak W/peepers, onion&French Fries.....7.95

Sausage, peeprs, onion&potato.....6.95

Chicken Parmigina W/French Fries.....7.95

Veal Parmigina W/French Fries.....8.95

From the Land & Sea

All served with a House Salad, Vegetable

Steaks and Chops

Open Face Delmonico

*Tender steak served on fresh bread, topped with mushrooms and served with French Fries
Or vegetable. 9.95*

Open Face Filet Mignon

Prepared au jus with Mushrooms on fresh bread, served with French fries or vegetable10.95

Lamb Chops

Three lamb chops prepared any style.....11.95

Wine Suggestion:

Red: Veramonte Cabernet Sauvignon

From the Sea

Broiled Scallops

Served in a Lemon Butter Sauce..... 9.95

Stuffed Flounder

Stuffed With Crab Meat10.95

Broiled Flounder

Served in a Lemon Butter Sauce.....8.95

Shrimp Scampi

Sautéed in Lemon, Garlic, Butter and Laced with White Wine. 8.95

Shrimp Marinara

Sautéed in our Award Winning Marinara Sauce.....8.95

Scallops Parmigiana

Breaded Scallops baked with Mozzarella Cheese, finished with Marinara Sauce.....8.95

Wine Suggestions:

White: Callaway Sauvignon Blanc

Red: Rosemount Shiraz-Cabernet

Vitello Veal

All served with House Salad & Vegetable

Veal and Peppers

Veal cubes with Fresh Green Peppers in our Special Red Sauce.....8.95

Eggplant Parmigiana

Layers of Mozzarella Cheese and Eggplant served in a Casserole with Marinara Sauce.....7.95

Veal Piccata

Sautéed in Light Garlic, Butter, Lemon, Mushroom, Wine, and capers.....9.95

Veal Parmigiana

Breaded Veal draped with Mozzarella Cheese and Laced with our Meat Sauce.....9.95

Veal Francaise

Dipped in Egg, Sautéed in Butter, Lemon and Laced with White Wine.....10.95

Veal Genovese

Superbly Sautéed with Artichoke Hearts, Shallots And Mushrooms in a Wine Sauce.....10.95

Veal Marsala

Lightly floured and Sautéed in Mushroom and Marsala Wine.....10.95

Veal Sorrentino

Prosciutto, Eggplant, Mozzarella in our Award Winning Marinara Sauce.....11.95

Veal Quattro Formaggio

Tender Veal Sautéed with Swiss, Blue, Mozzarella and Parmigiano Cheeses, served in a light cream and cheese sauce.....11.95

Wine Suggestions:

White: Hacienda Chardonnay

Red: Grand Cru Merlot

Polo Chicken

All served with House Salad & Vegetable

Chicken Cacciatore (Mom's style – small pieces on the bone)

Prepared in Wine Sauce with Mushrooms.....8.95

Seasoned Chicken

Tender, bite size pieces prepared with our Special Seasoning.....7.95

Chicken Parmigiana

Topped with Fresh Mozzarella and a Red Sauce.....8.95

Chicken Piccata

Sautéed in Butter, Lemon, and White Wine with Mushrooms and Capers.....8.95

Charcoal Chicken (Boneless)

Marinated Chicken Charcoaled and served with sliced Tomatoes.....8.95

Chicken Fantasia

Chicken topped with Ricotta Cheese, Spinach, Mozzarella Cheese with a light Marinated Sauce.....9.95

Chicken Marsala

Gently Sautéed in Mushroom Sauce and Marsala Wine.....8.95

Chicken Jerusalem

*Chicken, Mushrooms, Artichokes and Garlic sautéed and served in a Light Brandy Cream
Sauce.....8.95*

Chicken Milano (Jack's Chicken Surprise)

*Sautéed with Mushrooms, Asparagus, Artichokes, Sun dried tomatoes and Sliced Tomatoes
In a White Wine and Light Dijon Mustard Sauce.....9.95*

Chicken Salvatore

*Boneless Chicken Topped with Lump Crab meat, Mozzarella and Asparagus in a Champagne Cream
Sauce.....10.95*

Wine Suggestions:

White: Pietrafitta Vernaccia

Red: Montevina Zinfandel

AL A CARTE

Pasta Garlic & Oil 2.00
Asparagus 4.00
Broccoli 3.00
Baked Potato 2.00
Hot Peppers 2.95
Spinach 3.00
Garlic Bread 1.50
Garlic Bread Formage 3.00

FEATURED WINES FOR THE DAY (By the glass)

\$3.00
Red or White
& White Zinfandel

HEALTHY CHOICES

Bottle Water 1.50
Small Pellegrino 1.50
Large Pellegrino 5.00
Fresh Lemon Juice 2.00
Fresh Orange Juice 2.00

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

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

DESSERTS

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

Tartuffos: White Raspberry
Or Manhattan

Assorted Homemade Desserts
Fresh Fruit in season

FEATURED DESSERTS FOR THE DAY

(Ask your server) 3.00

KIDS MENU

Pasta W/Meatball 4.95
Chicken Finger
W/ French Fries 5.95
Cheese Ravioli 5.95
Grilled Cheese
W/ French Fries 3.95

Did you know we now have A banquet hall for private parties? See Manager for details!!!

