

Amici

VALENTINE'S DAY BRUNCH

FEBRUARY 14, 2010



PRIMO

SHRIMP STUFFED CALAMARI

LARGE GULF SHRIMP WRAPPED WITH TENDER CALAMARI
ATOP JULIENNE ZUCCHINI WITH A ROBUST TOMATO GARLIC SAUCE

GNUDI

HANDMADE RICOTTA DUMPLINGS WITH PROSCIUTTO AND RAPINI
ACCENTED WITH AN ALBA TRUFFLE SAUCE

CEASAR SALAD

CRISP ROMAINE,

INSALATA FRUTTI DI MARE

TOSSED WITH RED & YELLOW HEIRLOOM TOMATOES AND VIBRANT LEMON VINAIGRETTE

FRESH FRUIT MARTINI

WITH STRAWBERRY YOGURT

TOMATO BASIL SOUP

ITALIAN SAUSAGE STUFFED MUSHROOMS

FIELD MUSHROOM CAPS FILLED WITH ITALIAN SAUSAGE
AND MOZZARELLA WITH MARINARA

TOMATOES & MOZZARELLA DI BUFALA

ACCENTED WITH FRESH BASIL AND EXTRA VIRGIN OLIVE OIL

ORECCHIETTE BOLOGNESE

TINY PASTA 'EARS' WITH OUR ROBUST BOLOGNESE SAUCE

SECONDO

ABRUZZI BRAISED SHORT RIBS

ATOP PEA AND REGGIANO RISOTTO WITH A ROBUST TOMATO SAUCE

NEAPOLITAN SHRIMP & CRAB CAKES

TOPPED WITH POACHED EGGS AND HOLLANDAISE
ACCENTED WITH ASPARAGUS

LASAGNE

LAYERS OF HOMEMADE PASTA, BEEF, RICOTTA AND MOZZARELLA CHEESE

HERB CRUSTED GRILLED SALMON

ATOP SAUTEÉD RAPINI WITH GULF SHRIMP, TOMATOES AND BASIL
ACCENTED WITH A ROASTED PEPPER ESSENCE

CHICKEN SPEZZATINO

ROASTED CHICKEN WITH TOMATOES, GARLIC, POTATOES AND HERBS

ROMANO CRUSTED CHICKEN

TOPPED WITH ARTICHOKES, MUSHROOMS AND BIANCO
SERVED WITH SICILIAN GREEN BEANS

LINGUINE PESCATORE

SHRIMP, CRAB, CLAMS, MUSSELS, CALAMARI AND OCTOPUS
IN A ROBUST TOMATO GARLIC SAUCE

PROSCIUTTO WRAPPED SHRIMP

ATOP BASIL & REGGIANO RISOTTO

DOLCE

A TRIO OF SEDUCTIVE DESSERTS

\$32.00 PER PERSON