



October 15-21, 2018

Amici Ristorante

LOCAL RESTAURANT WEEK MENU

20.18

Chicken Milanese

thin chicken, breaded and pan fried topped with white balsamic vinaigrette tossed baby arugula, shaved red onion, tomatoes & shaved Parmigianino Reggiano cheese

Eggplant Involtini (rollatini)

Grilled eggplant stuffed with our house blend of sweet ricotta, mozzarella, Romano cheeses with fresh basilica. Pomodoro sauce & shaved Parmigianino Reggiano cheese

Meat Lasagna

Ragout sauce, ricotta, baked with mozzarella cheese

Short Rib Stuffed Pasta

Braised Short Rib, roasted garlic cloves, baby spinach, ricotta, mozzarella & Pecorino Romano.. Served with a roasted red pepper Pomodoro sauce

30.18

"Angry" Spaghetti Pescatore

Shrimp, Sea Scallops, PEI Mussels & Calamari sautéed in a spicy Pomodoro sauce.
Tossed with our house made squid ink pasta

40.18

Cast Iron Ribeye

10 oz Black Angus Ribeye, served with sour cream & scallion smashed red potatoes, seasonal vegetables

Apple wood Bacon Wrapped Sea Scallops

Pan seared jumbo Sea Scallops, served with lemon-scallion risotto, seasonal vegetables

Lobster Tail Milanese

Breaded and pan fried, topped with white balsamic vinaigrette tossed baby arugula, shaved red onions, tomatoes & shaved Parmigianino Reggiano cheese

Also see our \$20.18 bottled Wine Selections