

AVAILABLE
2:30PM-CLOSING

AMICI MARKET

CALL US
561.832.0201

GTG DINNER MENU

Starters

Caprese

*Sliced tomato, fresh mozzarella, basil,
extra virgin olive oil, aged balsamic*

\$14.99

Fritto Misto

*Fried shrimp & calamari,
tear drop pepperdue, lemon*

\$13.99

Bruschetta

*Roasted red peppers, capers, garlic, shallots,
honey cream ricotta, chili pepper, red wine vinegar
2 pc*

\$9.99

Octopus

Grilled octopus, spicy N'duja and popcorn

\$22.99

SWEETS

- Tiramisu 10
- Rhum Baba 10
- Cupcakes 6

Main Dishes

Orecchiette

Sausage, broccoli rabe, sundried tomatoes, garlic, olive oil

\$19.99

Rigatoni

House made Bolognese

\$24.99

Ravioli

*Maine lobster ravioli, fresh tomato, shallots, tarragon,
touch of cream*

\$24.99

Gnocchi

*Potato dumpling, creamy gorgonzola dolce sauce with
toasted walnuts*

\$19.99

Linguine Vongole

*Linguine, clams, white wine garlic sauce or Spicy
marinara sauce*

\$19.99

Gamberi

*Grilled jumbo shrimp served over Italian cous cous, lemon
white wine sauce*

\$29.99

Mignon

*6oz Beef tenderloin, green peppercorn sauce, asparagus &
roast potatoes*

\$29.99

Branzino

*Grilled European striped bass, fresh tomato, caper & olive
sauce, asparagus and roast potatoes*

\$29.99

Steak Diane

*Pan seared 6oz NY strip, creamy champignon mushroom
sauce, baby carrots & roast potatoes*

\$29.99

Salmone

*pan seared honey crusted salmon, turmeric & ricotta
cream sauce, brussel sprouts & steamed potatoes*

\$29.99

Sogliola

*Sauteed Flounder filet over wilted spinach, grape tomato,
garlic white wine sauce, asparagus & roast potatoes*

\$29.99