

AMICI MARKET





GTG MENU

EST. 2010

Appetizers

Pera e Formaggio

Baked pear, triple cream brie, rosemary, puff pastry

\$9.99

Calamari

Sautéed to perfection with escarole, kiki tomatoes, garlic, EVOO, topped with toasted breadcrumbs

\$12.99

Bruschetta

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

\$9.99

Vongole Oreganata

Lightly breaded clams, baked with fresh herbs, topped with white wine lemon sauce

\$12.99

DOLCI Tiramisu \$9 Cupcakes \$6 Lemon Square \$4 Che Buono!

Main Wishes

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
Mare Monte Spaghetti, shrimp, clams, trumpet mushrooms, cherry tomatoes, pepperoncini, white wine, EVOO salt & pepper	\$29.99
Gamberi Grilled jumbo shrimp served over Italian cous cos, lemon white wine sauce	\$27.99
Branzino Grilled European striped bass, fresh tomato, caper & olive sauce, asparagus and roast potatoes	\$28.99
Mahi Grilled Mahi with orange fennel pollen sauce, asparagus and roast potatoes	\$28.99
Salmone pan seared honey crusted salmon, turmeric & ricotta cream sauce, brussel sprouts & steamed potatoes	\$28.99
Solgliola Sauteed Flounder filet over wilted spinach, grape tomato, garlic white wine sauce, asparagus & roast potatoes	\$29.99
Mignon 60z Beef tenderloin, green peppercorn sauce, asparagus & roast potatoes	\$29.99
Steak Diane Pan seared 60z NY strip, creamy champignon mushroom	\$29.99

sauce, baby carrots & roast potatoes