

*Happy Holidays
from*



Due Amici

Soups / Salad

Chicken Tortellini Soup \$4.95
A light chicken broth garnished with fresh cheese tortellini

Seafood Chowder Soup \$4.95
An array of fresh seafood served in a light tomato broth

Gorgonzola Salad \$14.95
Grilled jumbo shrimp, gorgonzola cheese, roasted peppers, artichokes, tomatoes, olives, served in a balsamic vinaigrette over a field of greens

Caesar Salad \$6.95

Appetizers

Chef's Sampler \$23.95

Fried calamari, crab cake, seafood involtini, clams, sausage puff pastry and bruschetta

Stuffed Portabella Mushroom \$12.95

Grilled portabella stuffed with jumbo lump crabmeat, served over spinach and roasted peppers

Tomatoes & Mozzarella \$6.95

Plum tomatoes and fresh mozzarella marinated in garlic, olive oil and herbs

Seafood Involtni \$10.95

Shrimp, scallops and crabmeat rolled in an Italian pastry, served in a brandy pink cream sauce

Clams Casino \$12.95

A dozen clams stuffed with bacon, peppers, onions and fresh herbs

Crab Cakes \$12.95

Served with an array of sauces

Crab & Spinach Spring Roll \$12.95

Served in a shallot white wine cream sauce

Antipasta \$10.95

An array of cheeses, prosciutto and salami complemented with roasted peppers, grilled eggplant, artichokes, olives and bruschetta

Herb Crusted Shrimp \$11.95

Served with a cucumber salsa

Trio Saute \$11.95

Mussels, clams and shrimp served in a red or white sauce

Fried Calamari \$9.95

Served with marinara sauce

Warm Crab Dip \$12.95

Served with toasted homemade Italian pita bread

Entrees

All Entrees are Served with Vegetables and Potatoes

Filet Mignon & Lobster \$29.95

Grilled filet and lobster meat topped with mozzarella, served in a light garlic cream sauce with chopped tomatoes & asparagus

Filet Mignon \$28.95

Sauteed filet topped with crabmeat and mozzarella cheese, served in a demi-glaze sauce

Almond Crusted Tilapia \$24.95

Served over spinach in a light garlic white wine sauce, served with a roasted pepper and mushroom risotto

Shrimp & Salmon Cortuccio \$26.95

Jumbo shrimp stuffed with crab imperial, wrapped with salmon and sauteed with a shallot white wine lemon sauce with capers

Stuffed Flounder \$23.95

Flounder filets stuffed with jumbo lump crabmeat, served with a lemon white wine sauce

Chicken Cardinale \$19.95

Chicken breast stuffed with spinach and roasted peppers, dipped in egg served in a shallot brandy pink cream sauce with asparagus

Chicken Imperial \$23.95

Served in a light dijon cream sauce with artichokes, topped with jumbo lump crabmeat and mozzarella cheese

Chicken Angelo \$18.95

Sauteed in a light garlic red sauce with mushrooms, sundried tomatoes, topped with asparagus and mozzarella cheese

Chicken Lemone \$22.95

Sauteed in a white wine lemon sauce with broccoli, topped with jumbo shrimp, roasted peppers & mozzarella cheese

Chicken & Lobster \$25.95

Sauteed with fresh tomatoes and asparagus, topped with mozzarella cheese, served in a brandy pink cream sauce

Seafood Involtni \$18.95

Shrimp, scallops and crabmeat rolled in an Italian pastry, served in a brandy pink cream sauce

Broiled Jumbo Lump Crab Cakes \$25.95

Accompanied with an array of sauces

Crab Ravioli \$24.95

Cheese ravioli sauteed in a brandy pink cream sauce with sundried tomatoes and shitake mushrooms, topped with jumbo lump crabmeat

Shrimp & Scallops \$24.95

Jumbo shrimp and sea scallops wrapped in bacon, served in a sambuca cream sauce with fresh tomatoes and mushrooms, served over linguini

Veal, Shrimp & Scallops \$25.95

Sauteed with roasted peppers, asparagus and gourmet mushrooms, served in a brandy pink sauce

Seafood Puff Pastry \$26.95

Jumbo shrimp, sea scallops and jumbo lump crabmeat sauteed in a white wine cream sauce with fresh tomatoes, broccoli and mushrooms, served over a puff pastry

Veal Oscar \$25.95

Veal sauteed in a white wine lemon sauce, topped with crabmeat, asparagus and hollandaise sauce

Crab & Shrimp Positano \$25.95

Jumbo shrimp and lump crabmeat sauteed in a light red sauce over cappellini pasta

Cappellini Arragosta \$27.95

Lobster meat sauteed in a brandy pink cream sauce with shitake mushrooms, served over cappellini

Stuffed Eggplant \$17.95

Thinly sliced eggplant dipped in egg, stuffed with spinach & ricotta cheese, served in a lite red sauce with cappellini and roasted peppers

Penne Alla Vodka \$15.95

Fresh tomatoes and sundried tomatoes sauteed in a vodka pink cream sauce

Broccoli Rabe Involtni \$18.95

Ribbons of pasta stuffed with broccoli rabe, sauteed in garlic white wine sauce with roasted peppers, baby shrimp & chicken

Chicken Parmigiana \$17.95

Breaded chicken breast topped with marinara sauce and mozzarella cheese

Veal Parmigiana \$19.95

Breaded veal topped with marinara sauce & mozzarella cheese

Gnocchi Gorgonzola \$18.95

Homemade potato gnocchi served in a gorgonzola cheese cream sauce

Kid's Menu

Ravioli \$6.95

Stuffed Shells \$7.95

Fettuccini Alfredo \$6.95

Chicken Parmigiana \$7.95

Veal Parmigiana \$8.95