

- Vitello Saltimbocca** - Veal scalloppine with prosciutto and fresh mozzarella, on a bed of fresh scarola in a brown gravy sauce \$23.95
- Vitello Boscaiola** - Veal scalloppine sautéed in a tomato sauce with shitaki portobello and domestic mushrooms..... \$22.95
- Vitello Piccata** - Medallions of veal sautéed in a white wine, capers and lemon \$22.95
- Vitello Parmigiana** - Veal scalloppine sautéed and topped with tomato sauce and melted mozzarella cheese \$21.95
- Pollo Francese** - Breast of chicken sautéed with butter, white wine and lemon juice..... \$16.95
- Pollo Marsala** - Breast of Chicken sautéed with Marsala wine and mushrooms \$16.95
- Pollo Cardinale** - Breast of chicken made with Pimento prosciutto and fresh mozzarella over spinach in a light tomato sauce \$19.95
- Pollo Scarpariello** - Chicken with bone or breast of chicken with mushrooms, peppers, sausage and potatoes sautéed in a vinegar sauce..... \$18.95
- Pollo Parmigiana** - Breaded breast of chicken topped with tomato and fresh mozzarella cheese.. \$17.95
- Pollo Cacciatore** - A choice of chicken on the bone or breast of chicken with tomato sauce, mushrooms and fresh peppers..... \$17.95

Vegetali – Vegetables

- Broccoli Saltati** - Sautéed broccoli in garlic & oil..... \$8.00
- Escarola Saltati** - In garlic & oil..... \$8.00
- Broccoli Rapa Saltati** - Sautéed in garlic & oil with hot cherry peppers & sausage..... \$11.95
- Funghi Saltati** - Sautéed mushrooms in garlic & oil... \$8.00
- Spinaci Saltati**..... \$8.00
- \$3.00 Charge for sharing Main Course

An \$18% Gratuity will Automatically Be Charged for Parties over 8 or more...

Ask Your Server for Our Extended Wine List and Irresistible Array of Desserts and Coffees

Inquire About Having Amici's Cater Your Private Affair

The owner, Giovanni Lavarato, of Ill Amici extends a warm welcome to you. From the great kitchens of Italy we have adopted the finest Italian Continental dishes. They are cooked to order for you and we ask for your patience so that we may serve you properly. We appreciate your comments and hope that you will continue to share them with us since I and my staff are here to make your dining experience a memorable one.

Buon Appetito!



Ill Amici RISTORANTE

Italian Continental Cuisine

Wonderful Food

With Great Atmosphere

OPEN 7 DAYS A WEEK

for ala carte dining

Immediate Seating Available



Dine Al Fresco on our Patio

LIGHT PATIO MENU

Plus Order from our Regular Menu

Private Rooms Accommodate Guests

Ranging from 25-200

Gift Certificates Always Available

Call about our daily/monthly specials.

(908) 862-0020

1700 W. Elizabeth Ave., Linden, NJ

www.amiciristorante.com

LUNCH MENU

Antipasti Freddi – Cold Appetizers

- Clam Cocktail** - Chilled little neck clams, served on a half shell with cocktail sauce \$9.95
- Shrimp Cocktail** \$12.95
- Antipasto Assortito Amici (Our Specialty)** - Cold Assortment of capicola, prosciutto, salami, fresh mozzarella, provolone cheese, roasted peppers, black olives, & an assortment of pickled vegetables with a touch of balsamic vinaigrette ... \$9.95
- Calamari Salad** \$8.95
- Seafood Salad** - Octopus, calamari, scungilli, shrimp, fresh celery, tomatoes, onions, lemon, garlic, olive oil, & a touch of clam juice \$12.50
- Roasted Peppers** with Fresh Mozzarella \$7.95
- Fresh Mozzarella** with Tomatoes..... \$7.95
- Bruschetta** - Toasted garlic bread topped with fresh chopped tomatoes, onions & herbs \$4.95

Antipasti Caldi – Hot Appetizers

- Mozzarella in Carozza** - White bread pan-fried & baked & dipped in an egg batter with ham & topped with melted mozzarella cheese..... \$7.95
- Spiedino Romano** - White bread with prosciutto & mozzarella cheese topped with anchovies, black olives, capers & garlic brown sauce \$8.50
- Zuppa Di Clams** - Littleneck clams sautéed with scallions, onions, & garlic in a white wine sauce with a touch of tomato..... \$10.95
- Zuppa Di Mussels** - Mussels sautéed with scallions, onions, & garlic in a white wine sauce with a touch of tomato..... \$8.95
- Stuffed Mushrooms** - Stuffed with prosciutto, bread, cheese, spices & herbs \$7.95
- Clams Cassino** - Breaded little neck clams, topped with bacon bits & bread crumbs \$9.95
- Clams Oreganata** - Littleneck baked clams stuffed with garlic & oregano flavored bread crumbs with a touch of lemon juice..... \$9.95
- Fried Calamari** - Tender rings of squid, breaded & fried to perfection..... \$10.50
- Hot Italian Peppers** - Long green peppers, sautéed with potatoes & onions \$8.50

Insalate – Salads

- Insalata Cesare** - Romaine lettuce tossed with croutons & made with our homemade caesar dressing with anchovies & seasonings \$6.50
- Insalata Cesare (For Two)**..... \$8.95
- Arugula**..... \$7.50
- Insalata Mista** - Mixed greens in a balsamic vinaigrette..... \$5.95
- Insalata Tre Colori** - Raddicchio, endive & arugula, red onions & chopped tomatoes in a balsamic vinaigrette..... \$6.95

Zuppe – Soups

- Pasta e Fagioli**..... \$6.50
- Broccoli e Cavatelli**..... \$6.50
- Stracciatella Romana** - Egg drops made in a chicken broth soup..... \$6.50
- Tortellini in Brodo** \$7.50
- Escarola e Fagioli**..... \$6.50
- Minestrone**..... \$6.50
- Add \$2.00 Extra for Appetizers as Main Course

Entrees & Salad Menu

- Steak Salad** - Sliced New York Sirloin tossed with mixed greens in balsamic vinaigrette \$17.95
- Grilled Chicken & Grilled Portobello** - Over tre colore salad with balsamic vinegar dressing \$14.95
- Grilled Shrimp Salad** - Grilled shrimp served over mixed greens..... \$16.95
- Grilled Vegetable Platter** - An array of grilled vegetables served over baby greens..... \$12.50
- Chicken Caesar Salad** \$13.95

Farinacei – Pastas

- Rigatoni Amatriciana** - Large Pasta tossed in a light tomato sauce with onions, prosciutto, bacon & parmigiana cheese \$12.95
- Tortellini Michelangelo** - Tossed in a cream sauce with prosciutto, chicken, cheese & herbs..... \$13.95
- Spaghetti with Meat Balls or Sausage** \$12.95
- Linguine Liguria** - With scallops, clams, basil & a light tomato sauce \$14.95
- Linguine alle Vongole** - With clam sauce, red or white wine..... \$13.50
- Linguine al Pesto** - Fresh basil sauce with pignoli nuts, cheese & herbs \$12.50
- Fettuccine Alfredo** - With cream sauce & cheese.. \$12.50
- Ravioli Bolognese** - Pasta stuffed with ricotta cheese in a meat sauce..... \$12.50

Pesci – Fish

- Linguine MareMonte** - Shrimp, broccoli rabe, & wild mushrooms with a touch of tomato sauce \$14.95
- Gamberi Scampi** - Jumbo shrimp sautéed in an olive oil, garlic & butter sauce, served over a bed of rice \$17.95
- Sogliola Francese** - Batter-dipped sole filet, sautéed in a white wine & lemon sauce \$14.95
- Sogliola Livornese** - Sole in a white wine with a light tomato sauce & onions \$14.95
- Calamari Marinara or Fritti** - Squid in marinara sauce or fried \$13.50
- Gamberi Marinara or Fra Diavolo** - Jumbo shrimp with tomato sauce, sweet or hot, & served over a bed of linguine..... \$17.95

- Gamberi Parmigiana** - Jumbo shrimp, breaded & topped with fresh mozzarella cheese & tomato sauce..... \$18.95
- Dentice Livornese** - Snapper served in a light tomato sauce with white wine & herbs..... \$18.95
- Grilled Salmon** - Served with grilled vegetables, topped with a tomato capers vinaigrette sauce... \$19.95

Altri Generi – Meat & Other Dishes

- Filetto di Bue alla Griglia** - Broiled Filet Mignon \$21.95
- Agnello ai Ferri** - Broiled Lamb Chop..... \$18.95
- Costata di Maiale ai Ferri** - Broiled pork chop..... \$16.95
- Bistecca ai Ferri** - Broiled N.Y. Sirloin steak..... \$19.95
- Melanzane Ripiene** - Eggplant Rollatini with Ricotta Cheese \$13.95

Vitello & Pollo – Veal & Chicken

- Vitello Francese** - Veal scalloppine sautéed in a white wine & lemon sauce..... \$16.95
- Vitello Marsala** - Veal scalloppine sautéed with marsala wine, demi-glaze & mushrooms..... \$16.95
- Vitello Principessa** - Veal scalloppine with eggplant, prosciutto, mozzarella, fresh tomatoes & peas in a brown gravy sauce..... \$17.95
- Vitello Saltimboca** - Veal scalloppine with prosciutto & fresh mozzarella, on a bed of fresh escarole in a brown gravy sauce..... \$16.95
- Vitello Pizzaiola** - Veal sautéed in a tomato sauce with mushrooms \$16.95
- Vitello Picatta** - Medallions of veal sautéed in a white wine, capers & lemon..... \$16.95
- Vitello Parmigiana** - Veal scalloppine sautéed & topped with tomato sauce & melted mozzarella cheese \$15.95
- Pollo Francese** - Breast of chicken sautéed with butter, white wine & lemon juice \$14.95
- Pollo Marsala** - Breast of Chicken sautéed with Marsala wine & mushrooms..... \$14.95
- Pollo Tre Amici** - Breast of chicken with vegetables, mushrooms, & roasted peppers..... \$15.95
- Pollo Scarpariello** - Chicken with bone or breast of chicken with mushrooms, peppers, sausage & Potatoes sautéed in a vinegar sauce \$14.95
- Pollo Parmigiana** - Breaded breast of chicken topped with tomato & fresh mozzarella cheese ... \$14.95
- Pollo Cacciatore** - A choice of chicken on the bone or breast of chicken with tomato sauce, mushrooms & fresh peppers \$15.95

Vegetali – Vegetables

- Broccoli Saltati** - Sautéed broccoli in garlic & oil..... \$6.50
- Escarola Saltati** - In garlic & oil..... \$6.50
- Broccoli Rapa Saltati** - Sautéed in garlic & oil..... \$8.95
- Funghi Saltati** - Sautéed mushrooms in garlic & oil... \$7.50
- Spinaci Saltati** - In garlic & oil \$6.50

DINNER MENU

Antipasti Freddi – Cold Appetizers

- Antipasto Assortito Amici** (Our House Specialty) Cold Assortment of capicola, prosciutto, salami, fresh mozzarella, provolone cheese, roasted peppers, black olives, & an assortment of pickled vegetables with a touch of balsamic vinaigrette . \$10.95
- Clam Cocktail** - Chilled little neck clams, served on a half shell with cocktail sauce \$12.95
- Shrimp Cocktail** \$14.95
- Roasted Peppers** with Fresh Mozzarella \$8.95
- Fresh Mozzarella & Tomato Salad** in a vinaigrette .. \$7.95
- Seafood Salad** - Octopus, calamari, scungilli, shrimp, fresh celery, tomatoes, onions, lemon, garlic, olive oil, & a touch of clam juice \$14.95
- Calamari Salad** \$12.95
- Bruschetta** - Toasted garlic bread topped with fresh chopped tomatoes, onions & herbs \$5.95

Antipasti Caldi – Hot Appetizers

- Mozzarella in Carozza** - White bread pan-fried & baked & dipped in an egg batter with ham, topped with melted mozzarella cheese..... \$9.95
- Spiedino Romano** - White bread with prosciutto & mozzarella cheese topped with an anchovy, black olive, caper & garlic brown sauce \$9.95
- Zuppa Di Clams** - Littleneck clams sautéed with scallions, onions, & garlic in a white wine sauce with a touch of tomato..... \$13.95
- Zuppa Di Mussels** - Mussels sautéed with scallions, onions, & garlic in a white wine sauce with a touch of tomato..... \$9.95
- Stuffed Mushrooms** - Stuffed with prosciutto, bread, cheese, spices & herbs \$9.95
- Clams Cassino** - Breaded little neck clams, topped with bacon bits & bread crumbs \$10.95
- Clams Oreganata** - Littleneck baked clams stuffed with garlic & oregano flavored bread crumbs with a touch of lemon juice..... \$12.95
- Hot Antipasto (Amici)** - A hot assortment of clams, shrimp in a scampi sauce, spiedino romano, mussels, stuffed mushrooms & eggplant rollantini ... \$14.95
- Hotsy Totsy Shrimp** - Rock shrimp made in a spicy marinara sauce..... \$15.95
- Garlic Shrimp** - Jumbo shrimp, sautéed with fresh garlic, white wine, olive oil, & a touch of oregano .. \$14.95
- Fried Calamari** - Tender rings of squid, breaded & fried to perfection..... \$13.95
- Grilled Portobello Mushrooms** - Topped with roasted peppers & fresh melted mozzarella cheese in a balsamic vinaigrette \$9.95
- Hot Italian Peppers** - Long green peppers, sautéed with potatoes & onions \$10.95

Insalate – Salads

- Insalata Cesare** - Romaine lettuce tossed with croutons & made with our homemade caesar dressing with anchovies & seasonings \$7.00
- Insalata Cesare (For Two)**..... \$11.00
- Arugula**..... \$7.50
- Insalata Tre Colori** - Raddicchio, endive & arugula, red onions & chopped tomatoes in a balsamic vinaigrette..... \$8.95

Zuppe – Soups

- Pasta e Fagioli**..... \$9.50
- Stracciatella Romana** - Egg drops made in a chicken broth soup..... \$8.50
- Broccoli e Cavatelli**..... \$9.95
- Tortellini in Brodo**..... \$10.00
- Escarola e Fagioli**..... \$9.50

Farinacei – Pasta

- Rigatoni Con Pomodoro** - Plum tomatoes with fresh basil \$13.95
- Rigatoni Amatriciana** - Large Pasta tossed in a light tomato sauce with onions, prosciutto, bacon and parmigiana cheese..... \$14.95
- Tortellini Michelangelo** - Tossed in a cream sauce with prosciutto, chicken, cheese and herbs \$15.95
- Linguine al Pesto** - Fresh basil sauce with pignoli nuts, cheese and herbs..... \$14.95
- Spaghetti Genovese** - Shrimp with scallops, basil and fresh tomatoes in a light sauce..... \$15.95
- Linguine Mare e Monti** - Linguini with shrimp, broccoli rapa and wild mushrooms in a light tomato sauce..... \$15.95
- Penne Alla Vodka** - Made in a pink vodka sauce of cream, parmesan cheese, a touch of tomato and fresh basil \$13.95
- Fettucine Carbonara** - Egg noodles with prosciutto, bacon, onions, and cheese in a cream sauce..... \$14.95
- Fettuccine Alfredo** - With cream sauce and cheese \$13.95
- Lasagna** - Italian noodles, Bolognese sauce and cheese \$14.95
- Ravioli Bolognese** - Pasta stuffed with ricotta cheese in a meat sauce..... \$13.95
- Linguine alle Vongole** - With clam sauce, red or white wine..... \$15.95
- Penne Alla Mario (Piamontese)** - Made with bits of filet mignon and mixed wild mushrooms in a mushroom flavored sauce..... \$16.95

Pesci – Fish

- Gamberi Scampi** - Jumbo shrimp sautéed in an olive oil, garlic and butter sauce, served over a bed of rice \$22.95

- Stuffed Shrimp** - Jumbo Gulf shrimp stuffed with crabmeat, spinach and spices..... \$24.95
- Gamberi Marinara or Fra Diavolo** - Jumbo shrimp with tomato sauce, sweet or hot, and served over a bed of linguine \$22.95
- Gamberi Parmigiana** - Jumbo shrimp, breaded and topped with fresh mozzarella cheese and tomato sauce..... \$21.95
- Sogliola Francese** - Batter-dipped sole filet, sautéed in a white wine & lemon sauce \$19.95
- Stuffed Sole** - With crabmeat, spinach and herbs... \$22.95
- Dentice Livornese** - Snapper served in a light tomato sauce with white wine and herbs..... \$22.95
- Zuppa di Pesce** - An assortment of scallops, shrimp, clams, mussels, lobster, and fish in a light tomato sauce..... \$29.95
- for two \$38.95
- Code di Aragosta** - Lobster tails, broiled or in brandy sauce, marinara or Fra Diavolo \$31.95
- Calamari Marinara** - Squid in mild pink tomato sauce..... \$19.95
- Grilled Salmon** - Served with grilled vegetables, topped with a tomato capers vinaigrette sauce.. \$21.95

Altri Generi - Meat & Other Dishes

- Filetto di Bue alla Griglia** - Broiled Filet Mignon, served with roasted potatoes and mixed vegetables..... \$26.95
- Agnello ai Ferri** - Broiled Lamb Chop..... \$24.95
- Filet Mignon Provolone** - Grilled prime tenderloin of beef topped with melted provolone cheese in a balsamic vinaigrette \$28.95
- Costata di Vitello Casalinga** - 18oz. veal chop served with roasted potatoes and in a white wine sauce..... \$28.95
- Costata di Maiale ai Ferri** - Broiled pork chop served with mixed vegetables \$17.95
- Costata di Vitello alla Griglia** - Double veal chop, served with mixed vegetables \$33.95
- Bistecca ai Ferri** - Broiled N.Y. Sirloin steak \$21.95
- Melanzane Ripiene** - Eggplant Rollatini with Ricotta Cheese \$15.95
- Melanzane Parmignana** - Eggplant with tomato sauce and mozzarella cheese \$15.95
- Veal Chop Giambotta** - Single cut and made with sautéed sausage, peppers, onions, potatoes and mushrooms..... \$30.95

Vitello & Pollo – Veal & Chicken

- Vitello Francese** – Veal scalloppine sautéed in a white wine and lemon sauce..... \$22.95
- Vitello Marsala** - Veal scalloppine sautéed with marsala wine, demi-glaze, and mushrooms..... \$22.95
- Vitello Principessa** - Veal scalloppine with eggplant, prosciutto, mozzarella, fresh tomatoes and peas in a brown gravy sauce \$22.95