

Saluté

*Our restaurants are a joyful celebration
of food, family and friends – Italian style.*

*We invite you to participate in
the feast that is life.*

Entertaining Made Easy

*Planning an office meeting, a small gathering,
or a large celebration? Let D'Amico & Sons
catering make your event easy and memorable.*

*Our menu items are available family style
and we offer a large selection of
bountiful platters and box lunches.*

Order before 3:00 p.m. today.

Be the perfect host tomorrow.



APPETIZERS

HUMMUS with WARM FLATBREAD	6.99
VINE-RIPENED TOMATO and MOZZARELLA BRUSCHETTA Fresh Basil, Extra Virgin Olive Oil	7.99
SHRIMP al FORNO Tomato, Garlic, Spinach, Bread Crumbs, fired in our wood-burning oven	9.59
TUSCAN CHICKEN SOUP Vegetables, Tomato, Pastina	cup 5.49 / bowl 7.49
ZUPPA DEL GIORNO daily soup selection	cup 5.49 / bowl 7.49

SALADS

D'AMICO HOUSE SALAD Mixed Baby Greens, Spinach, Red Onion, Olives, Tomato, Feta	side 5.99 / full 8.79
CAESAR SALAD Romaine, Classic Caesar Dressing, Baked Croutons, Pecorino Romano	side 5.99 / full 8.79 / add chicken 12.99
GOLD BEET SALAD Gorgonzola, Candied Walnuts, Mixed Greens, Walnut Vinaigrette	11.99
CHOPPED ANTIPASTO SALAD Mixed Greens with Chicken, Salami, Tomato, Roasted Red Pepper, Olive, Provolone, Feta, Vinaigrette	12.99
BALSAMIC CHICKEN SALAD WITH STRAWBERRIES Walnuts, Goat Cheese, Mixed Greens, Balsamic Vinaigrette	12.99

WOOD OVEN PIZZAS

Our classic thin-crust pizza rustica baked in a wood-fired oven

NEAPOLITAN Fresh Mozzarella, Tomato Sauce, Basil	11.59
CHICKEN and SPINACH Tomato, Sicilian Onion, Fontina Crema	12.59
SMOKED MOZZARELLA WITH PROSCIUTTO Bacon, Pepperoncini	12.59
ARTICHOKE FETA Roasted Pepper, Kalamata Olives, Roasted Tomato, Oregano, Mozzarella	11.99
ITALIAN SAUSAGE with ROASTED PEPPERS Crushed Tomatoes, Oregano, Fresh Mozzarella	12.59
PEPPERONI Crushed Tomatoes, Oregano, Mozzarella	12.59

PASTA

Add side D'Amico House or Caesar Salad 3.29

OVEN-ROASTED GARLIC SHRIMP with Spaghetti Aglio e Olio	17.99
BUTTERNUT SQUASH RAVIOLI Brown Butter, Sage, Fontina Crema	16.99
SPAGHETTI with SICILIAN MEATBALLS and ITALIAN SAUSAGE with Marinara	17.99
LASAGNA AL FORNO Bolognese Sauce, Sausage, Fresh Ricotta, Tomato, Mozzarella, Pecorino	16.59
WHOLE WHEAT SPAGHETTI PRIMAVERA Broccolini, Tomato, Zucchini, Mushrooms, Yellow Peppers	15.99
EGG PAPPARDELLE with VEAL and PORK BOLOGNESE Flat Egg Pasta tossed with authentic slow-cooked Italian Meat Sauce	16.99
CHICKEN AND SAUSAGE PENNE Roasted Red Pepper Alfredo, Asparagus, Garlic	17.99
SHRIMP AND ASPARAGUS RISOTTO Mushrooms, Sun-dried Tomatoes	18.99

ENTRÉES

All entrées include a side D'Amico House or Caesar Salad

PORK LOIN CHOP with SMOKED PAPRIKA Cannellini Beans, Sausage, Zucchini, Tomato	19.59
CHICKEN PARMIGIANA baked with Tomato Sauce and Mozzarella, served with Spaghetti Marinara	18.99
OVEN-ROASTED SALMON with BASIL PESTO served with Baby Red Potatoes, Fresh Spinach, Tomato and Cream	19.99
TILAPIA PICCATA with Broccolini, Lemon, Capers and Mashed Red Potatoes	19.59
BEEF TENDERLOIN with Gorgonzola Butter, Garlic Green Beans and Rosemary Romano Potatoes	24.59
TUSCAN POT ROAST with Baby Red Potatoes, Carrots, Roasted Garlic and Parsley Horseradish Sauce	19.59
VEAL SCALLOPINE Roasted Garlic with Marsala Wine, served with Mushroom Risotto	22.99

DESSERTS

WARM CHOCOLATE PHYLLO CANNOLI with Vanilla Gelato	5.99
TIRAMISU Espresso Sponge Cake layered with Creamy Mascarpone Filling and topped with Cocoa	5.99
WARM TOFFEE SPICE CAKE with Vanilla Gelato	5.99
WARM PINEAPPLE UPSIDE-DOWN CAKE	5.99
CARROT CAKE	5.99
GELATO with Biscotti	5.99

Vino D'Amici

*Order one of our house wines and we'll keep it
generously filled throughout your meal.*

\$7.99

WINES

SPARKLING	GLASS	
ROTARI, BRUT , Trentino, Italy (187 ml)	7.50	
WHITE	BOTTLE	
ERATH, PINOT GRIS , Oregon	26.00	
PIGHIN, PINOT GRIGIO , Grave del Friuli, Italy	6.50	24.00
ST. SUPÉRY, SAUVIGNON BLANC , Napa Valley		28.00
BENZIGER, "SANGIACOMO" CHARDONNAY , Carneros	8.25	30.00
PATZ & HALL, CHARDONNAY , Sonoma Coast		40.00
RED	BOTTLE	
ESTANCIA, PINOT NOIR , Monterey		28.00
DOMAINE SERENE, 'YAMHILL CUVÉE' PINOT NOIR , Willamette Valley, Oregon		48.00
BRANCAIA, "TRE," SUPER-TUSCAN , Tuscany		38.00
AVALON, CABERNET SAUVIGNON , Sonoma	6.50	24.00
HONIG, CABERNET SAUVIGNON , Napa Valley		48.00
BIAGIO, CHIANTI , Tuscany	6.50	24.00

BEVERAGES

SODAS Coke, Diet Coke, Root Beer or Sprite (free refills)	2.29
BREWED ICED TEA or LEMONADE (free refills)	2.29
ARIZONA ICED TEA	2.79
LIMONATA or ARANCIATA	2.59
SAN PELLEGRINO SPARKLING	3.39
PANNA STILL WATER	3.39
ITALIAN ROAST COFFEE (free refills)	2.49
ESPRESSO	1.59
CAPPUCCINO or CAFFÉ LATTE	2.99

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. —Florida Department of Business and Professional Regulation, Division of Hotels and Restaurants

FL-D-4444

