

Vino D'Amici

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

\$ 9.99



Sunday Brunch

11 a.m. - 2 p.m.

During brunch enjoy

SUNDAY BUBBLES

Bottomless Mimosas or Bubbles

\$ 10.99

(with purchase of a meal)

APPETIZERS

ARTURO'S GARLIC FLATBREAD	6.99
SICILIAN MEATBALLS Marinara, Fontina Crema, Pecorino Romano	8.99
BRUSCHETTA DI POMODORO Tomato, Basil, Grana Padano, Extra Virgin Olive Oil	10.99
BEEF CARPACCIO Fried Capers, Aioli, Arugula, Crostini	11.99
SHRIMP AL FORNO Tomato, Garlic, Spinach, Bread Crumbs	10.99
TUSCAN CHICKEN SOUP Vegetables, Tomato, Pastina	cup 6.29 / bowl 8.29
ZUPPA DEL GIORNO daily soup selection	cup 6.29 / bowl 8.29

SALADS

D'AMICO HOUSE SALAD Mixed Baby Greens, Romaine, Red Onion, Olives, Tomato, Feta	side 5.99 / full 8.99 / add chicken 12.99
CAESAR SALAD Romaine, Caesar Dressing, Croutons, Pecorino Romano	side 5.99 / full 8.99 / add chicken 12.99
CHOPPED ANTIPASTO SALAD Mixed Greens, Chicken, Salami, Tomato, Roasted Red Pepper, Olive, Provolone, Feta, Vinaigrette	13.99
BEEF SALAD Spinach, Goat Cheese, Crispy Prosciutto	10.99
CHICKEN AND APPLE SALAD Romaine Lettuce, Gorgonzola Dressing, Red Onion, Marsala Almonds	13.99
FIRE ROASTED ARTICHOKE SALAD Mixed Greens, Red Onion, Tomato, Croutons, Blue Cheese, Balsamic Vinaigrette	11.99
add chicken 3.59 / add salmon 4.59	

PIZZAS

Baked in our wood fired oven

Add a side D'Amico House or Caesar Salad for \$3.29

NEAPOLITAN Fresh Mozzarella, Tomato Sauce, Basil, Pecorino Romano	12.99
PARMA Fontina, Prosciutto, Mozzarella, Arugula, Tomato, Rosemary, Pecorino Romano	13.99
ARTICHOKE FETA Roasted Pepper, Kalamata Olives, Roasted Tomato, Oregano, Mozzarella	12.99
ITALIAN SAUSAGE WITH ROASTED PEPPERS Tomato Sauce, Oregano, Fresh Mozzarella, Pecorino Romano	12.99
PEPPERONI Tomato Sauce, Oregano, Mozzarella, Pecorino Romano	12.99

ENTREES

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

CHICKEN PARMIGIANA Served with Spaghetti Marinara	20.99
PAN-SEARED SALMON Roasted Tomato Risotto, Peas, Rosemary Butter Sauce	23.99
BEEF TENDERLOIN MEDALLIONS Parmesan Herb Potatoes, Asparagus, Oyster Mushrooms, Gorgonzola Butter	26.99
TUSCAN POT ROAST Baby Red Potatoes, Carrots, Roasted Garlic, Parsley Horseradish	21.99
VEAL SCALLOPINE Roasted Garlic, Mushrooms, Marsala Wine, Garlic Mashed Potatoes	24.99

PASTAS

Add a side D'Amico House or Caesar Salad for \$3.29

OVEN-ROASTED GARLIC SHRIMP Bread Crumbs, Spaghetti Aglio e Olio	21.99
BUTTERNUT SQUASH RAVIOLI Brown Butter, Sage, Fontina Crema	18.99
SPAGHETTI with PORK MEATBALLS and MARINARA	19.99
ORECCHIETTE WITH SAUSAGE Broccolini, Blistered Tomato, Zucchini, Basil Pesto	19.99
LASAGNA AL FORNO Bolognese Sauce, Sausage, Fresh Ricotta, Tomato, Mozzarella, Pecorino	19.99
PAPPARDELLE Beef, Pork Bolognese	19.99
ZUCCHINI VERMICELLI Roasted Tomato, Spinach, Mushrooms, Basil, Marinara, Toasted Pistachio	17.99
CHICKEN AND SAUSAGE PENNE Roasted Red Pepper Alfredo, Asparagus, Onion, Garlic	19.99

SWEETS

SICILIAN CANNOLI with Phyllo Dough and Sweet Ricotta Cheese	5.99
TIRAMISU	5.99
WARM TOFFEE SPICE CAKE with Vanilla Gelato	5.99
ITALIAN LEMON CREAM CAKE	5.99
WARM PINEAPPLE UPSIDE-DOWN CAKE with Vanilla Gelato	5.99
GELATO WITH BISCOTTI	5.99



WINES

	GLASS	BOTTLE
SPARKLING		
Spumante, Rotari Brut, Trentino, Italy 187ml	9.00	
Prosecco, Astoria, Veneto, Italy		32.00
WHITE		
Sauvignon Blanc, Clifford Bay, Marlborough, New Zealand		30.00
Sauvignon Blanc, St. Supery, Napa Valley, California	9.00	34.00
Pinot Grigio, Pighin Estate, Grave, Friuli, Italy	7.00	26.00
Centine Bianco, Banfi, Tuscany, Italy		32.00
Chardonnay, Talbott, 'Kali Hart,' Monterey, California	9.00	34.00
Chardonnay, Chalk Hill, Sonoma Coast, California		40.00
RED		
Pinot Noir, MacMurray Estate Vineyards, Central Coast, California	9.00	34.00
Barbera d'Asti Superiore, Canti Estate, Piedmont, Italy		32.00
Chianti, Biagio, Tuscany, Italy	7.00	26.00
Merlot, R Collection by Raymond, California		30.00
Cabernet Sauvignon, Storypoint, California	9.00	34.00
Super Tuscan, Casa Brancaia, 'Tre,' Tuscany, Italy		40.00

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BEERS

YUENGLING	6.00	STELLA ARTOIS	6.50
MILLER LIGHT	6.00	AMSTEL LIGHT	6.00
SAMUEL ADAMS	6.50	PERONI	6.50
KALIBER NA	6.00		

BEVERAGES

SODAS Coke, Diet Coke, Root Beer or Sprite (free refills)	2.99
BREWED ICED TEA or LEMONADE (free refills)	2.99
ARIZONA ICED TEA	2.99
LIMONATA or ARANCIATA	2.99
SAN PELLEGRINO SPARKLING	3.49
PANNA STILL WATER	3.49
ITALIAN ROAST COFFEE (free refills)	2.99
ESPRESSO	2.99
CAPPUCCINO or CAFFÈ LATTE	3.59