

AMICI

at Key Biscayne

Salumeria & Formaggi

SALUMERIA \$ 22

24m Parma Prosciutto, Speck, Mortadella, Salami felino

SALUMERIA & FORMAGGI \$ 26

24m Parma Prosciutto, Speck, Mortadella, Salami felino, Parmigiano Reggiano, Pecorino Sardo, Gorgonzola Dolce.

PROSCIUTTO DI PARMA & BURRATA \$ 20

24m Parma Prosciutto, burrata with balsamic glaze drizzle

BRESAOLA OLIO E LIMONE \$17

Thinly sliced aged italian beef served over arugula and topped with parmigiano reggiano, olive oil & lemon

Appetizer

CAPRESE BURRATA \$17

Burrata, tomatoes with olive oil balsamic dressing & a pesto drizzle

PIOVRA \$19

Spanish octopus, cherry tomatoes, Taggiasche olives, fingerling potatoes & pesto sauce

* BEEF CARPACCIO WITH TRUFFLE \$16

Thinly sliced prime beef, arugula, parmigiano reggiano, truffle pearls & truffle olive oil

POLPETTE ITALIAN MEATBALLS \$17

beef meatballs, smoked tomato sauce & grilled polenta

PARMIGGIANA DI MELANZANE \$18

layers of lightly fried eggplant, tomato sauce, mozzarella & parmigiano reggiano

Crudite

* TUNA TARTAR \$21

yellowfin tuna, avocado, capers, micro basil, orange, extra olive oil, maldon salt & pepper

* SALMON CARPACCIO \$17

Thin slices of fresh Norwegian salmon, red onion, capers, pomegranate, micro basil & citrus vinaigrette

Salad

add Grilled Organic Chicken Paillard \$10 salmon filet \$10

CAESAR \$13

romaine lettuce, croutons, parmesan Reggiano cheese, & caesar dressing

AMICI'S SALAD \$14

arugula, cherry tomatoes, cucumbers, fennel, balsamic dressing

SPINACI E GORGONZOLA \$14

Baby Spinach, Gorgonzola Dolce, walnuts, crispy bacon, dried cranberries, honey mustard dressing

GRECA \$14

Feta cheese, tomato, cucumber, romaine lettuce, kalamata olives, onions, yellow peppers, balsamic dressing

BEET & GOAT CHEESE \$14

Beets, goat cheese, spinach, pepitas, almonds, sweet raisins dressing

QUINOA BEET, ORANGE, & RUCOLA \$16

Barbabetola gialla e rossa Pomodori secchi capperi cipollotto Golden beets, red beets, sun dried tomatoes, capers & spring onions

Soup

SOUP OF THE DAY \$10

Pasta

LASAGNA ROMAGNOLA \$19

Fresh pasta layers, Amici's bolognese sauce, creamy bechamel, parmigiano reggiano cheese

TAGLIATELLE ALLA BOLOGNESE \$19

Fresh tagliatelle pasta & Amici's bolognese sauce

RAVIOLI OSSOBUCO \$25

Oyster mushrooms, tomato confit, white wine and olive oil

GNOCCHI AL GORGONZOLA E MIELE \$19

potato gnocchi with creamy gorgonzola sauce, candied walnuts & honey drizzle

LOBSTER RAVIOLI WITH FRESH TOMATOES \$28

Lobster ravioli, fresh yellow & red tomato sauce, basil pesto drizzle, orange oil.

SPAGHETTI ALLE VONGOLE, \$28

Spaghetti with fresh clams in a garlic and white wine sauce & parsley

LINGUINE AI FRUTTI DI MARE \$29

homemade black linguine, mussels, clams, calamari, white wine and tomato sauce

Entree

MARSALA FILET MIGNON, \$51

8oz Angus tenderloin, marsala wine reduction, mashed potatoes & asparagus

SCOTTADITO LAMB \$42

Grilled lamb chops, demi glace rosemary sauce, fingerling potatoes & sauteed spinach

VEAL SALTIMBOCCA \$29

Veal cutlets layered with prosciutto & fresh sage, white wine, mashed potatoes & green beans

BBQ RIBS \$35

Rib rack, barbeque sauce & french fries

CHICKEN SCALOPPINE WITH LEMON AND CAPERS \$26

Organic pounded chicken breast, lemon, flour, white wine, capers, parsley & mashed potatoes

AMICI'S WAGYU BURGER \$ 18

8 oz wagyu beef burger, provolone cheese, romaine lettuce, tomato, red onions, barbecue sauce & truffle french fries

GRILLED SALMON FILET, \$29

Norwegian salmon, orange citrus sauce & fennel salad, red radish, walnuts

BRANZINO WITH HERBS AND CAPERS \$36

butterfly branzino served with mixed greens and lemon caper sauce

Sides

GREEN BEANS \$8

MASHED POTATOES \$8

MIXED GREEN SALAD \$8

FINGERLING POTATOES \$9

TRUFFLE FRENCH FRIES \$9

ROASTED ASPARAGUS \$9

FRENCH FRIES \$8

Dessert

TIRAMISU \$10

fresh Mascarpone cream, Italian lady fingers, espresso, dark cocoa

FRUTTI DI BOSCO E SORBETTO AL LIMONE \$12

fresh mixed berries topped with lemon sorbet

CANNOLI SICILIANI \$9

cannoli filled with ricotta cream, dark chocolate chips & slivered almonds

PANNA COTTA DI STAGIONE \$10

delicately cooked cream Italian style with aromatized seasonal fruit

DARK CHOCOLATE LAVA CAKE \$11

chocolate cake with a warm soft chocolate center & vanilla gelato

GELATO \$9

vanilla, chocolate, pistachio, lemon sorbet

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."