

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

CALAMARI FRITTO \$18.00

fried squid & marinara 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

PEPPERCORN MUSSELS,

mussels, garlic, tomato sauce and pepper

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

CITRUSY CEVICHE \$21

corvina, green & red peppers, red onion, cilantro & lemon, on a pineapple slice with crispy tortilla chips

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

Soup

SOUP OF THE DAY \$10

Pasta

LASAGNA ROMAGNOLA \$19

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

SPAGHETTI SORRENTINA, \$18

fresh tomato sauce and fior di latte mozzarella

SPAGHETTI CARBONARA, \$19

bacon, garlic, Pecorino Romano and eggs

TAGLIATELLE ALLA BOLOGNESE \$19

fresh tagliatelle pasta & Amici's bolognese sauce

TORTELLONI VERDI \$25

fresh spinach tortelloni, parmigiano reggiano, light cream, rosemary

GNOCCHI CREAMY PESTO \$19

potato gnocchi, pesto, light cream

LOBSTER RAVIOLI WITH FRESH TOMATOES \$28

lobster ravioli, fresh yellow & red tomato sauce, basil pesto drizzle.

SPAGHETTI ALLE VONGOLE, \$28

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

LINGUINE AI FRUTTI DI MARE \$32

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

Entree

AMICI'S FILET MIGNON, \$51

8oz Angus tenderloin, mushroom infused reduction, white wine, 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, lemony herb yogurt sauce & seasonal vegetables

BRANZINO WITH HERBS AND CAPERS \$36

butterfly branzino served with mixed greens and lemon caper sauce

Sides

MASHED POTATOES \$8

FINGERLING POTATOES \$9

ROASTED ASPARAGUS \$9

GREEN BEANS \$8

GREEN SALAD \$8

arugula, spinach and romaine

TRUFFLE FRENCH FRIES \$9

FRENCH FRIES \$8

Dessert

TIRAMISU \$10

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

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."