



783 Americana Way, Glendale, CA 91210 AmiciLA.com

LUNCH & DINNER MENU

ANTIPASTI

BURRATA E PEPPERONATA Creamy Mozzarella served with marinated grilled bell peppers and sliced fresh tomato	13.50	INVOLTINI DI MELANZANE Grilled eggplant rolls filled with ricotta cheese, pine nuts and topped with tomato sauce, basil and Parmigiano Reggiano	11.50
CARPACCIO DI MANZO Thinly sliced beef filet topped with arugula and Parmesan cheese	15.50	ANTIPASTO "AMICI" Mixed cold cuts	17.50
FRITTURA DI CALAMARI E ZUCCHINI Fried calamari and zucchini	14.50	POLPETTINE E PISELLI Beef meatballs with peas and tomato sauce	10.50
CARPACCIO DI TONNO Ahi tuna carpaccio dressed in a light spicy jalapeño infused sesame oil and topped with fresh jalapeño, chopped green apple and pine nuts	15.50	MOZZARELLA IN CARROZZA Breaded fried fresh mozzarella served with marinara sauce	10.50

INSALATE

CAPRESE SALAD Fresh Mozzarella served with ripe vine tomato, basil, and olive oil	12.95	INSALATA DI CAMPO Mixed green salad in a balsamic vinaigrette	8.50
"AMICI" SALAD Romaine, hard boiled eggs, fresh tomato, avocado, Provolone cheese and salami	13.50	INSALATA DI CARCIOFI E CUORI DI PALMA Fresh baby artichokes and hearts of palm with shaved Parmesan and walnuts	13.50
INSALATA DI CESARE Classic Caesar salad	11.50	INSALATA TRICOLERE Arugula, radicchio, and endive topped with goat cheese	11.50
INSALATA DI BARBABIETOLE Roasted beets, blue cheese, walnuts, and green apples	12.50	INSALATA DI GAMBERETTI E FARRO Wild arugula salad with grilled shrimp, spelt and tomatoes in an avocado citrus dressing	17.50

ZUPPA

ZUPPA DI POMODORO Fresh tomato soup and fresh basil	8.50	ZUPPA DI BROCCOLI Pureed broccoli soup topped with crumbled goat cheese	8.50
ZUPPA DI VERDURE Fresh vegetable soup	8.50		

PIZZE

MARGHERITA Cheese, tomato sauce, and basil	12.95	FUNGHI Cheese, tomato sauce, and wild mushrooms	14.50
PROSCIUTTO DI PARMA Cheese, tomato sauce, and prosciutto di Parma	15.50	SALAMI Salami, cheese, tomato sauce	12.50
CALZONE Classic Italian Calzone, pizza turnover filled with fresh ricotta, mozzarella, mushrooms and Italian ham	13.95	ROMANA Roasted artichoke, fresh Mozzarella and tomato sauce	13.50

CONTORNI

SPINACI	6.50	ROASTED POTATOES	6.50
RAPINI	6.50	MASHED POTATOES	6.50
GREEN BEANS	6.50	BROCCOLI	6.50

SPLIT CHARGE 2.00

PASTE E RISOTTI

TAGLIATELLE ALLA BOLOGNESE Homemade Tagliatelle pasta with meat sauce	15.50	PASTA INTEGRALE CON VERDURE MISTE Whole wheat pasta with fresh mixed vegetables	13.50
CAPELLINI ALLA CHECCA Angel hair with fresh chopped tomato and basil	12.50	SPAGHETTI AL POMODORO Spaghetti with a fresh tomato sauce	12.50
PENNE ARRABBIATA Penne in spicy marinara sauce	13.50	RIGATONI ALL' AMATRICIANA Rigatoni pasta in a rich tomato sauce with Italian pancetta and pecorino cheese	14.95
LASAGNA DI TACCHINO Homemade lasagna with turkey ragu	15.50	GNOCCHI A PIACERE Homemade potato dumpling with your choice of sauce: tomato, Pesto or Bolognese	14.50
LINGUINI ALLE VONGOLE VERACI Linguini with manila clams in a light olive oil and white wine sauce	17.50	RISOTTO MANTECATO CON PICCOLE VERDURE Italian Arborio rice with fresh vegetables	15.50
SPAGHETTI AI FRUTTI DI MARE Spaghetti with fresh seafood in a light tomato sauce	18.50	RISOTTO SCAMPI E FUNGHI Italian Arborio rice with shrimps, mushrooms and a touch of tomato sauce	18.50
RAVIOLI DI SPINACI Homemade ravioli stuffed with spinach and ricotta cheese in light tomato sauce	16.50		
PENNE REGINA Penne pasta with organic chicken breast and broccoli in a light pink sauce	16.50		

CARNE E PESCE

POLLETTO AL ROSMARINO Half organic grilled chicken with wild herbs, rosemary and garlic served with roasted potatoes	17.50	BISTECCA DI MANZO 14 oz. Prime Black Angus New York steak served with rosemary roasted potatoes	34.95
SUPREMA DI POLLO PICCATA Sautéed organic chicken breast with lemon and caper sauce	18.50	FILETTO DI MANZO ALLA BOSCAIOLA Beef Tenderloin with mushroom sauce served with mashed potatoes	26.50
COSTOLETTE DI MAIALE Grilled Pork Chop served in its own juice with a side of sautéed cabbage, green apples and raisins	23.95	PESCE BIANCO AI CARCIOFI Grilled Lake Superior white fish topped with sautéed baby artichoke sauce served with rapini	23.95
PARMIGIANA DI POLLO Lightly breaded organic chicken breast with fresh melted Mozzarella and tomato sauce	19.50	SALMONE ALLA PIASTRA Grilled fresh wild salmon served with rapini	23.95
SCALOPPINE PIZZAIOLA Pounded veal with marinara sauce, oregano, and capers	23.95	CIOPPINO Traditional Italian mix seafood soup with calamari, shrimp, mussels, clams, salmon and string beans in a light tomato broth served with toasted garlic bread	24.95
AGNELLO SCOTTADITO ALLA MOSTARDA Roasted New Zealand rack of lamb with Dijon mustard sauce served with mashed potatoes	26.95		

DOLCI 7.50

TIRAMISU Lady fingers with espresso and mascarpone cream		TORTA AI FRUTTI DI BOSCO Mixed berry tart
TORTA DI MELE SCOMPOSTA Apple tart and vanilla ice cream		RICOTTA CHEESECAKE Italian Ricotta cheesecake
SEMIFREDDO ALLA NOCI Homemade frozen hazelnut semifreddo		GELATI E SORBETTI Italian ice cream and sorbet
VULCANO FONDENTE Soft warm chocolate cake		FRUTTA DI STAGIONE Fresh seasonal fruit
		BISCOTTI Assorted cookies

FULL COCKTAIL BAR AND OVER 40 PREMIUM WINES BY THE GLASS.

FREE VALET PARKING ON CARUSO AVENUE WHEN DINING.