

Amelia's Italian Cuisine Graduation Menu

August 9, 2008

Congratulations Graduates!!!

Appetizers

Frittura di Calamari: flash fried calamari, house-made marinara	\$10
Bocconcino di Caprese: fresh mozzarella, plum tomatoes, basil	\$9
Bruschetta: diced plum tomatoes, basil, parmesan cheese, olive oil, toast	\$8
Shrimp Cocktail: jumbo shrimp, house-made cocktail sauce	\$10
Crostini New York: spinach, artichokes, parmesan cream sauce, garlic crostinis	\$12
Portobello: sautéed portobellos, garlic, basil, topped with breadcrumbs	\$11
Steamed Clams: garlic, basil, white wine	\$10

Entrées

All entrées include house salad, bread, olive oil, and side pasta (except pasta dishes)
Substitute Caesar salad for \$3

Pasta/Vegetarian

Items marked with (V) are vegetarian.

Ravioli al Forno: baked cheese ravioli, house sauce, mozzarella (V)	\$14
Lobster Ravioli Alfonso: spinach, pine nuts, marinara cream sauce	\$24
Manicotti Casalinga: three cheese manicotti, house sauce, mozzarella (V)	\$14
Linguini Bolognese: linguini, house made meat and tomato sauce	\$15
Chicken Fettucini Alfredo: grilled chicken breast, fettucini, alfredo sauce	\$16
Lasagna: pasta layered with sausage, ricotta, parmesan, house sauce, mozzarella	\$15
Eggplant Parmigiana: thinly sliced eggplant, house sauce, mozzarella (V)	\$14

Pollo

Chicken Marsala: sautéed chicken, mushrooms, marsala wine sauce	\$17
Chicken Parmigiana: breaded chicken, house sauce, parmesan, mozzarella	\$16
Chicken Posa Posa: sautéed chicken, portobellos, sherry cream sauce	\$18
Chicken Picatta: sautéed chicken, white wine, lemon, butter, capers	\$17
Chicken Fulvio: squashes, spinach, mushrooms, mozzarella, brandy sauce	\$19

Vitello

Veal Parmigiana: breaded veal cutlets, house sauce, parmesan, mozzarella	\$19
Veal Piccata: sautéed veal scallopini, capers, white wine sauce	\$19
Veal Marsala: sautéed veal scallopini, mushrooms, marsala wine sauce	\$19
Veal Pizzaiola: sautéed veal scallopini, olives, mushrooms, roasted peppers	\$19

La Carne

Filet Mignon : grilled to temperature, garlic/blue cheese sauce	\$29
NY Strip Marsala: grilled to temperature, mushrooms, marsala wine sauce	\$27

Add 3 jumbo shrimp to any steak for only: \$5

Pesce

Shrimp Fra Diavolo: garlic, spicy marinara sauce, served over linguini	\$19
Shrimp Amelia: garlic, lemon, butter, paprika, served over linguini	\$19
Salmon Andaluccia: sun-dried tomatoes, mushrooms, basil, sherry sauce	\$23
Grouper Livornese: garlic, capers, olives, marinara sauce	\$25
Grouper Napoli: garlic, lemon/butter sauce	\$25

Please limit your stay so that we may accommodate all of our graduates and their guests.

No substitutions please. 18% minimum gratuity included in parties 6 or more.

No separate checks.

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