

*Amelia's Italian Cuisine*  
*Specials Menu*  
*March 10, 2010*

**Wine Specials**

**2006 Flora Springs Trilogy** – Was: \$80/bottle; NOW: \$65/bottle

**2004 Zenato Amarone** – Was: \$115/bottle; NOW: \$95/bottle

**2006 Leese-Fitch Chardonnay** - \$8/glass

**Appetizers**

<b><u>Bruschetta</u></b> – diced tomatoes, basil, parmesan cheese on crostinis	\$7
<b><u>Crostini NY</u></b> – spinach, artichokes, parmesan cream, garlic crostinis	\$12
<b><u>Sauteed Portobellos</u></b> – portobellos, basil, white wine, garlic, topped with toasted bread crumbs	\$10
<b><u>Cioppino</u></b> – mussels, calamari, salmon, tomato & seafood broth	\$11

**Entrées**

All entrées include bread, house salad, and side pasta (except pasta dishes and where noted)

<b><u>Florida Grouper Posilipo</u></b> – pan seared egg-battered grouper, Cedar Key clams, garlic, spinach, light marinara sauce	\$24
<b><u>Linguini Frutti di Mare</u></b> – Atlantic salmon, Cedar Key clams, Gulf shrimp, calamari, mussels, basil, spicy marinara sauce; served over linguini	\$22
<b><u>Surf and Turf Adriatico</u></b> – grilled NY strip (12 oz.) or bistro filet (2 4 oz.) mignons, Gulf shrimp, smashed red bliss potatoes, roasted garlic/blue cheese sauce	\$26
<b><u>Lobster Ravioli Alfonso</u></b> – garlic, spinach, pine nuts, marinara cream	\$24