

*Happy Holidays  
from*



**Due Amici**

## **Soups / Salad**

**Chicken Tortellini Soup \$4.95**  
A light chicken broth garnished with fresh cheese tortellini

**Seafood Chowder Soup \$4.95**  
An array of fresh seafood served in a light tomato broth

**Gorgonzola Salad \$14.95**  
Grilled jumbo shrimp, gorgonzola cheese, roasted peppers, artichokes, tomatoes, olives, served in a balsamic vinaigrette over a field of greens

**Caesar Salad \$6.95**

## **Appetizers**

**Chef's Sampler \$23.95**

Fried calamari, crab cake, seafood involtini, clams, sausage puff pastry and bruschetta

**Stuffed Portabella Mushroom \$12.95**

Grilled portabella stuffed with jumbo lump crabmeat, served over spinach and roasted peppers

**Tomatoes & Mozzarella \$6.95**

Plum tomatoes and fresh mozzarella marinated in garlic, olive oil and herbs

**Seafood Involtni \$10.95**

Shrimp, scallops and crabmeat rolled in an Italian pastry, served in a brandy pink cream sauce

**Clams Casino \$12.95**

A dozen clams stuffed with bacon, peppers, onions and fresh herbs

**Crab Cakes \$12.95**

Served with an array of sauces

**Crab & Spinach Spring Roll \$12.95**

Served in a shallot white wine cream sauce

**Antipasta \$10.95**

An array of cheeses, prosciutto and salami complemented with roasted peppers, grilled eggplant, artichokes, olives and bruschetta

**Herb Crusted Shrimp \$11.95**

Served with a cucumber salsa

**Trio Saute \$11.95**

Mussels, clams and shrimp served in a red or white sauce

**Fried Calamari \$9.95**

Served with marinara sauce

**Warm Crab Dip \$12.95**

Served with toasted homemade Italian pita bread

## **Entrees**

*All Entrees are Served with Vegetables and Potatoes*

**Filet Mignon & Lobster \$29.95**

Grilled filet and lobster meat topped with mozzarella, served in a light garlic cream sauce with chopped tomatoes & asparagus

**Filet Mignon \$28.95**

Sauteed filet topped with crabmeat and mozzarella cheese, served in a demi-glaze sauce

**Almond Crusted Tilapia \$24.95**

Served over spinach in a light garlic white wine sauce, served with a roasted pepper and mushroom risotto

**Shrimp & Salmon Cortuccio \$26.95**

Jumbo shrimp stuffed with crab imperial, wrapped with salmon and sauteed with a shallot white wine lemon sauce with capers

**Stuffed Flounder \$23.95**

Flounder filets stuffed with jumbo lump crabmeat, served with a lemon white wine sauce

**Chicken Cardinale \$19.95**

Chicken breast stuffed with spinach and roasted peppers, dipped in egg served in a shallot brandy pink cream sauce with asparagus

**Chicken Imperial \$23.95**

Served in a light dijon cream sauce with artichokes, topped with jumbo lump crabmeat and mozzarella cheese

**Chicken Angelo \$18.95**

Sauteed in a light garlic red sauce with mushrooms, sundried tomatoes, topped with asparagus and mozzarella cheese

**Chicken Lemone \$22.95**

Sauteed in a white wine lemon sauce with broccoli, topped with jumbo shrimp, roasted peppers & mozzarella cheese

**Chicken & Lobster \$25.95**

Sauteed with fresh tomatoes and asparagus, topped with mozzarella cheese, served in a brandy pink cream sauce

**Seafood Involtni \$18.95**

Shrimp, scallops and crabmeat rolled in an Italian pastry, served in a brandy pink cream sauce

**Broiled Jumbo Lump Crab Cakes \$25.95**

Accompanied with an array of sauces

**Crab Ravioli \$24.95**

Cheese ravioli sauteed in a brandy pink cream sauce with sundried tomatoes and shitake mushrooms, topped with jumbo lump crabmeat

**Shrimp & Scallops \$24.95**

Jumbo shrimp and sea scallops wrapped in bacon, served in a sambuca cream sauce with fresh tomatoes and mushrooms, served over linguini

**Veal, Shrimp & Scallops \$25.95**

Sauteed with roasted peppers, asparagus and gourmet mushrooms, served in a brandy pink sauce

**Seafood Puff Pastry \$26.95**

Jumbo shrimp, sea scallops and jumbo lump crabmeat sauteed in a white wine cream sauce with fresh tomatoes, broccoli and mushrooms, served over a puff pastry

**Veal Oscar \$25.95**

Veal sauteed in a white wine lemon sauce, topped with crabmeat, asparagus and hollandaise sauce

**Crab & Shrimp Positano \$25.95**

Jumbo shrimp and lump crabmeat sauteed in a light red sauce over cappellini pasta

**Cappellini Arragosta \$27.95**

Lobster meat sauteed in a brandy pink cream sauce with shitake mushrooms, served over cappellini

**Stuffed Eggplant \$17.95**

Thinly sliced eggplant dipped in egg, stuffed with spinach & ricotta cheese, served in a lite red sauce with cappellini and roasted peppers

**Penne Alla Vodka \$15.95**

Fresh tomatoes and sundried tomatoes sauteed in a vodka pink cream sauce

**Broccoli Rabe Involtni \$18.95**

Ribbons of pasta stuffed with broccoli rabe, sauteed in garlic white wine sauce with roasted peppers, baby shrimp & chicken

**Chicken Parmigiana \$17.95**

Breaded chicken breast topped with marinara sauce and mozzarella cheese

**Veal Parmigiana \$19.95**

Breaded veal topped with marinara sauce & mozzarella cheese

**Gnocchi Gorgonzola \$18.95**

Homemade potato gnocchi served in a gorgonzola cheese cream sauce

## **Kid's Menu**

**Ravioli \$6.95**

**Stuffed Shells \$7.95**

**Fettuccini Alfredo \$6.95**

**Chicken Parmigiana \$7.95**

**Veal Parmigiana \$8.95**