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“Where Friends Meet”

DINNER MENU

Dinner Entrees Priced \$14 to \$29

*35 Main Street Dooley Square
Poughkeepsie, New York 12601
Phone: (845)452-4700 Fax: (845)452-5700*

CONVERSATION STARTERS

*"My Brother Bobby's" Tomato Brushetta**

Tomatoes, basil, and shredded Asiago cheese, on warm toasted ciabatta slices

Amici's Meatball Sliders

Just like it sounds- meatballs cooked on a bed of onions with mozzarella and tomato sauce, on a mini brioche roll

*Fried Gorgonzola Stuffed Olives with Vermouth Aioli**

Queen olives stuffed with creamy gorgonzola, rolled in fresh bread crumbs and lightly fried

Flash Fried Calamari with Two Sauces

Fresh squid, dusted and fried, served with spicy marinara and creamy garlic horseradish dip

Lobster Mac and Cheese

Cavatappi, Fontina, Gruyere, and Parmesan, blended together with Maine Lobster Meat, truffle essence, and crumbled cheese sticks

Antipasto di Amici

Sliced soprasata, proscuitto, mozzarella, mixed olives, aged provolone, roasted peppers, and eggplant

Hot Antipasto

Eggplant rollantini, fried mozzarella, stuffed mushrooms, and baked clams

Tomato and Mozzarella

Tomato, fresh mozzarella, Vidalia onion, toasted pine nuts, basil pesto, and Balsamic

Tuscan Chicken Bites

Our version of boneless Buffalo wings, served with traditional garnish

Mussels Marinara

P.E.I. cultured mussels, pan-steamed in white wine and garlic, with marinara

Steamed Littleneck Clams

With pancetta, pinot grigio, and garlic

Dooley Square Sampler

Crispy calamari, mozzarella fritta, and Tuscan chicken bites

Stuffed Mushrooms

Mushrooms topped with bread crumbs, spiced cheese and seasonings served with marinara

"Anchor Bar" Wings

Buffalo Style, served with Carrots, celery, and bleu cheese

SOUPS

Pasta Fagioli

Italian blend of beans and pasta

Tortellini en Brodo

Filled pasta in savory broth

Soup Du Jour

Chef's daily special

SALADS

Classic Grilled Chicken Caesar

Romaine hearts, topped with grilled chicken, crispy croutons, red onions in a homemade dressing

Crackling Calamari and Greens

Fried Calamari, mixed greens, tomatoes, cucumbers with roasted garlic vinaigrette

Italian Chopped Salad

Salami, ham, provolone, cucumbers, tomatoes and roasted peppers in red wine vinaigrette

Volcano Salad

Chicken, shrimp, gorgonzola, cucumbers, tomatoes, crispy strips, and mixed greens in a smoked pepper dressing

PASTAS

Crab and Grilled Corn Stuffed Shells

Crab and corn mixed with blue crab, ricotta and sweet roasted peppers, dried bread crumbs and light tomato cream

Pumpkin Ravioli

With wilted spinach and apple sage cream

Penne Amici's

Penne with sun dried tomatoes, shrimp, sausage, and broccoli rabe tossed in garlic and oil

Shrimp and Scallop Fra Diavolo Angel Hair

Thin pasta tossed with shrimp and scallops in Spicy tomato sauce \$21

Black and White Lobster Ravioli

Lobster stuffed pasta, served with spinach, and cognac sauce

Pasta Three Ways

Penne vodka, Tortellini Alfredo, Cavatelli with artichoke pesto

Linguini with White Clam Sauce

Linguini sautéed with clams, basil, roasted garlic in a white wine sauce

Rigatoni a la Vodka

Served with prosciutto, peas, in vodka cream sauce

Fettuccini Carbonara and Chicken

Creamy cheese sauce with mushrooms, peas, and bacon

Gnocchi with Brown Butter and Sage

Little potato pasta, tossed with brown butter and sage with toasted walnuts and tomatoes

Five Layer Lasagna and two Meatballs

Layers of meat, sausage, blend of cheese and Amici's meatballs

CHICKEN

Godfather Chicken

Deep Fried Chicken stuffed with fresh mozzarella, proscuttio, salami, roasted peppers and fried basil leaves, in Balsamic reduction

Chicken Amici's

Pan-seared cutlet of chicken, artichokes, onion, and fire grilled peppers, in vodka cream

Classic Chicken Parmesan

A local favorite- breaded chicken topped with mozzarella and tomato sauce

Chicken Marsala

Pan-seared chicken, topped with three mushroom Marsala wine sauce

Chicken Francaise

Egg battered chicken in a light wine lemon butter sauce

Chicken Saltimbocca

Pounded breast of chicken, topped with Proscutto, fontina, and sage in garlic brown sauce

VEAL

Veal Picatta

Pan-seared cutlets in a lemon, wine and caper sauce

Veal Marsala

Pan-seared veal, topped with mushroom and Marsala wine sauce

Veal Sisco

Roulade of veal with handmade mozzarella, spinach, fire roasted peppers in a porcini wine and roasted tomato sauce

EGGPLANT

*Eggplant Rollatini**

Breaded thin sliced roulade of eggplant with herbed ricotta and mozzarella, with tomato sauce

*Eggplant Parmesan**

Lightly breaded and, fried, layered with tomato sauce and mozzarella, topped with shredded parmesan

All dinners above are served with choice of potato or pasta and vegetable

ENTREES

Pork Shank "Osso Bucco"

Slow cooked and matched with Ricotta Polenta and seasonal vegetables with red wine braising sauce

Calamari Fra Diavlo

Sauteed Calamari with spicy diavlo sauce tossed with Angel hair and topped with Parmesan

Italian Style Paella

Arborio rice cooked in one pan with shrimp, clams, squid, chorizo, chicken, peppers, and onions

Grilled Salmon

8 oz fillet of salmon, served with shrimp risotto and seasonal vegetables with roasted red pepper sauce

Crab Stuffed Shrimp

4 jumbo shrimp, topped with a crab cake stuffing, with vegetable Italian rice and citrus scampi butter

Filet Mignon with Gorgonzola and Apple and Lobster Mashed Potato

Thick cut of tender beef, grilled and seasoned with sea salt, with lobster mashed potatoes and seasonal vegetables in a port wine demi glace (optional – served with lobster meat scampi)

"Mulberry Street" Strip Steak

NY Strip steak, grilled to perfection, fries and seasonal vegetables

Citrus Grilled Ahi Tuna with Lump Blue Crab Mashed Potatoes

Warm water tuna, Grilled with lemon, accompanied by seasoned crab mashed potatoes and vegetables, with Chesapeake aioli \$26

Italian Misto di Forno

Classic Chicken Parmesan, baked manicotti, and shrimp scampi served with capellini pasta

Veal Trocino

Thin slices of veal dusted in flour, topped with Proscuitto di Parma, smoked mozzarella, with crispy sage in rich veal stock reduction

Add Shrimp Scampi to any dish for \$8.00

Add a house salad to any entrée for \$2.00

Served anytime, Sunday through Thursday in the Upstairs, and Friday and Saturday before 4PM

PIZZA

	<u>Personal</u>	<u>Large</u>
Amici's Special Mushrooms, ham, spinach, olives, artichokes, pizza sauce, and mozzarella cheese	\$11.50	\$16.50
Mid-Hudson Margherita Plum tomatoes and fresh mozzarella with a touch of basil, olive oil, and marinara sauce	\$9.75	\$14.75
Downtown Diluso Chef-made sausage, pepperoni, peppers, onions, mushrooms, pizza sauce and mozzarella	\$10.75	\$16.75
Chicken Marsala Pizza Thin pie made with lightly fried chicken breast, tomatoes, and a mushroom Marsala wine sauce	\$12.75	\$17.50
BBQ Chicken Pizza Grilled Chicken, onions, and peppers honey bbq sauce	\$11.75	\$16.50
White Pizza A combination of mozzarella, ricotta, parmesan, and pecorino, with sautéed spinach and garlic	\$10.75	\$14.50
Pizza BLT Apple wood smoked bacon, mozzarella, and tomatoes, topped with fresh lettuce and a ranch dressing	\$10.50	\$16.50
Tuscan Chicken Pizza Buffalo bites, bleu cheese, lettuce, pizza sauce, and mozzarella cheese	\$10.75	\$16.50
Shrimp Scampi Pizza Shrimp and garlic sautéed in Amici's scampi butter with mozzarella and ricotta	\$12.75	\$18.00
Mt. Carmel Pizza Thin crust, provolone and hand crushed tomatoes		\$13.50

SANDWICHES, WRAPS, AND PANINIS

Fig Panini

6 hour cooked pork, roasted garlic aioli, and mozzarella with a touch of bbq \$12.50

Classic Bacon Cheeseburger

14 oz burger, biggest in "po-town", apple wood bacon, choice of cheese \$12

Tuscan Chicken Bite Wrap

Our version of boneless Buffalo wings, lettuce, tomato, and bleu cheese \$9.50

Italian Cheese steak

Sliced NY steak, caramelized onions, and sautéed peppers, pepper jack and mozzarella cheese, touch of marinara \$15

Honey Mustard Chicken and Swiss

Grilled breast of chicken with Swiss, lettuce, tomato and sweet mustard \$10.25

Grilled Chicken BLT

*Marinated Chicken breast, grilled, with
lettuce, apple wood smoked bacon, Beefsteak
tomato, served with ranch dressing \$ 1 1*

SANDWICHES, WRAPS, AND PANINIS

Grilled Chicken and Arugula

Breast of chicken with arugula and balsamic glaze with fresh mozzarella \$9

North East Lobster Roll

Chunks of Lobster meat, celery, and spiced mayo, in a buttered roll \$24

Pig Panini

6 hour cooked pork, roasted garlic aioli, and mozzarella with a touch of bbq \$12

Roast Beef and Gorgonzola

Oven cooked top round of beef, melted gorgonzola, lettuce and tomatoes \$9.50

Grilled Vegetable

Seasonal grilled vegetables, lemon basil aioli \$10

Roasted Eggplant Wrap

Grilled eggplant, baby spinach and fresh mozzarella \$8.75

Classic Bacon Cheeseburger

12 oz burger, biggest in "po-town", apple wood bacon, choice of cheese \$12

Tuscan Chicken Bite Wrap

Our version of boneless Buffalo wings, lettuce, tomato, and bleu cheese \$9.50

Grilled Portabella Wrap

Grilled Portabellas, mozzarella, spiced balsamic, lettuce, and tomato \$9

Honey Mustard Chicken and Swiss

Grilled breast of chicken with swiss, lettuce, tomato and sweet mustard \$9.25

Grilled Chicken BLT

Marinated Chicken breast, grilled, with lettuce, apple wood smoked bacon, Beefsteak tomato, served with ranch dressing \$10

Italian Cheese steak

Sliced NY steak, caramelized onions, and sautéed peppers, pepper jack and mozzarella cheese, touch of marinara \$13

All above are served with fries

HEROS, CALZONES, AND ROLLS

Meatball Parmesan \$6

Eggplant Parmesan \$6

Chicken Parmesan \$6

Veal Parmesan \$8

Sausage and Peppers \$6

Cheese Calzone \$5.50

Meat Calzone \$6.50

Stromboli \$7

Chicken Roll \$7

Pepperoni Roll \$7

Italian Combo \$8.50