



“Where Friends Meet”

Dinner Menu

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

BEGINNINGS

Oven Roasted Tomato

Bruschetta*

Semi-dry tomatoes, basil, and shredded Asiago cheese, on warm toasted ciabatta slices \$6

Amici's Signature Meatball

Sliders

Just like it sounds- meatballs cooked on a bed of onions with mozzarella and tomato sauce, on a mini brioche roll \$8

Fried Gorgonzola Stuffed Olives with Vermouth Aioli*

Queen olives stuffed with creamy gorgonzola, rolled in fresh bread crumbs and lightly fried \$8

Crispy Calamari with Two Sauces

Fresh squid, dusted and fried, served with spicy marinara and creamy garlic horseradish dip \$11

Lobster Mac and Cheese

Cavatappi, Fontina, Gruyere, and Parmesan, blended together with Maine Lobster Meat, truffle essence, and crumbled cheese sticks \$19

Antipasto di Amici

Sliced soprasata, prosciutto- wrapped mozzarella, mixed olives, aged provolone, roasted peppers, and eggplant \$12

Hot Antipasto

Eggplant rollantini, fried mozzarella, stuffed mushrooms, and baked clams \$14

Wood-Grilled Octopus and Calamari, with Roasted Chick Pea

Vinaigrette

Marinated with lemon and wine, grilled over hickory chips \$12

Tuscan Chicken Bites

Our version of boneless Buffalo wings, served with traditional garnish \$8

Steamed Littleneck Clams

With pancetta, pinot grigio, and garlic \$11

Mussels Marinara

P.E.I. cultured mussels, pan-steamed in white wine and garlic, with marinara \$10

Dooley Square Sampler

Crispy calamari, mozzarella frita, and Tuscan chicken bites \$12

Stuffed Mushrooms

Mushrooms topped with bread crumbs, spiced cheese and seasonings served with marinara \$6

Stuffed Bread "Spedini"

Yesterday's hero bread, stuffed with fresh mozzarella, roasted peppers, breaded and fried, with caper and anchovy butter sauce \$7

Amici's Chef's use Trans fat free oil for all preparations

SOUPS

Pasta Fagioli

Italian blend of beans and pasta in \$5

SALADS

Classic Grilled Chicken Caesar

Romaine hearts, topped with grilled chicken, crispy croutons, red onions in a homemade dressing \$12

Italian Chopped Salad

Salami, mortadella, provolone, hard boiled eggs, and roasted peppers in red wine vinaigrette \$12

PASTAS

Black and White Lobster Ravioli

Lobster stuffed pasta, served with spinach, and cognac sauce \$24

Strazzopreti Rustica

Thin Cavetelli, chicken, spinach, eggplant, and tomatoes tossed with pinot grigio and garlic \$17

Whole Wheat Penne Primavera*

Mixture of seasonal vegetables tossed in light olive oil, herbs, and spices \$14

Linguini with White Clam Sauce

Linguini sautéed with clams, basil, roasted garlic in a white wine sauce \$18

Shrimp, Scungilli, and Scallop Fra Diavlo Angel Hair

Thin pasta tossed with shrimp and scallops in Spicy San Marzano tomato sauce \$18

Soup Du Jour

Chef's daily special

Volcano Salad

Chicken, rock shrimp, gorgonzola, cucumbers, tomatoes, crispy strips, and mixed greens in a smoked pepper dressing \$14

Beefsteak Tomato and Mozzarella

Beef steak tomato, fresh mozzarella, Vidalia onion, toasted pine nuts, basil pesto, and Balsamic \$8

Five Layer Lasagna with Two Meatballs

Layers of meat, sausage, blend of cheese and Amici's signature meatballs \$16

Papperdelli Bolognese

Thick egg noodles sautéed with braised beef tomato sauce, peas, and carrots, with a touch of cream \$16

Penne Amici's

Penne with sun dried tomatoes, shrimp, sausage, and broccoli tossed in garlic and oil \$17

Rigatoni a la Vodka

Served with prosciutto, peas, in vodka cream sauce \$15.50

Fettuccini Alfredo with Shrimp

Creamy parmesan and asiago cheese tossed with shrimp and pasta \$16

CHICKEN

Godfather Chicken

Chicken stuffed with fresh mozzarella, proscuttio, salami, roasted peppers and fried basil leaves, in Balsamic reduction \$ 18

Chicken Amici's

Pan-seared cutlet of chicken, artichokes, onion, and fire grilled peppers, in vodka cream \$ 16

Classic Chicken Parmesan

A local favorite- breaded chicken topped with mozzarella and tomato sauce \$ 15

Chicken Marsala

Pan-seared chicken, topped with three mushroom Marsala wine sauce \$ 16

Chicken Francaise

Egg battered chicken in a light wine lemon butter sauce \$ 16

Chicken Saltimbocca

Pounded breast of chicken, topped with Proscutto, fontina, and sage in garlic brown sauce \$ 17

VEAL

Veal Picatta

Pan-seared cutlets in a lemon, wine and caper sauce \$ 17

Veal Marsala

Pan-seared veal, topped with mushroom and Marsala wine sauce \$ 17

Veal Sicso

Roulade of veal with handmade mozzarella, spinach, fire roasted peppers in a porcini wine and roasted tomato sauce \$ 22

EGGPLANT

Eggplant Rollatini*

Breaded thin sliced roulade of eggplant with herbed ricotta and mozzarella, with San Marzano tomato sauce \$ 14

Eggplant Parmesan*

Lightly breaded and, fried, layered with tomato sauce and mozzarella, topped with shredded parmesan \$ 14

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

SIGNATURES

Pork Shank Osso Bucco

Five hour braised pork shank, mascarpone polenta, grilled asparagus, pan sauce \$24

Bucatini Cioppino

Thick Spaghetti with fish, Shrimp, Clams, and Mussels in Spicy Fra diavolo sauce \$27

Italian Style Paella

Arborio rice cooked in one pan with shrimp, clams, squid, hot sausage, chicken, peppers, and onions \$21

Wood-Grilled Salmon

8 oz fillet of salmon, scented with hickory, served with mashed potatoes and seasonal vegetables with roasted red pepper relish \$20

Seafood and Crab Stuffed Shrimp

5 jumbo shrimp, topped with a mixture of seafood and spices, with vegetable Italian rice and citrus scampi butter \$23

Filet Mignon

Thick cut of tender beef, grilled and seasoned with sea salt, with mashed potatoes and seasonal vegetables in a port wine and dried cherry sauce \$26 with 6 oz lobster tail \$37

14 oz "Mulberry Street" Strip Steak

NY Strip steak, grilled to perfection, hand cut fries and seasonal vegetables \$24

Blackened Ahi Tuna with Lump Blue Crab Mashed Potatoes

Warm water tuna, seared with spices, accompanied by seasoned crab mashed potatoes and grilled asparagus, with smoked tomato roullie \$26

Italian Misto di Forno

Classic Chicken Parmesan, baked manicotti, and shrimp scampi served with capellini pasta \$22

Veal Trocino

Thin slices of veal dusted in flour, topped with Proscuitto di Parma, smoked mozzarella, with crispy sage in rich veal stock reduction \$18

Add a house salad to any entrée for \$2.00

Everything is cooked to order, so sit back and relax

18% gratuity is added to parties of six or more

*vegetarian