



“Where Friends Meet”

LUNCH MENU

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

BEGINNINGS

Oven Roasted Tomato Brushetta*

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 fritta, 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 \$19

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 \$11

Linguini with White Clam Sauce

Linguini sautéed with clams, basil, roasted garlic in a white wine sauce \$15

Shrimp, Scungilli, and Scallop Fra Diavolo 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 One Meatball

Layers of meat, sausage, blend of cheese and Amici's signature meatballs \$12

Papperdelli Bolognaise

Thick egg noodles sautéed with braised beef tomato sauce, peas, and carrots, with a touch of cream \$13

Penne Amici's

Penne with sun dried tomatoes, shrimp, sausage, and broccoli tossed in garlic and oil \$12

Rigatoni a la Vodka

Served with prosciutto, peas, in vodka cream sauce \$12.50

Fettuccini Alfredo with Shrimp

Creamy parmesan and asiago cheese tossed with shrimp and pasta \$14

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

CHICKEN

Godfather Chicken

Chicken stuffed with fresh mozzarella, proscuttio, salami, roasted peppers and fried basil leaves, in Balsamic reduction \$14

Chicken Amici's

Pan-seared cutlet of chicken, artichokes, onion, and fire grilled peppers, in vodka cream \$13

Classic Chicken Parmesan

A local favorite- breaded chicken topped with mozzarella and tomato sauce \$12

Chicken Marsala

Pan-seared chicken, topped with three mushroom Marsala wine sauce \$11

Chicken Francaise

Egg battered chicken in a light wine lemon butter sauce \$11

Chicken Saltimbocca

Pounded breast of chicken, topped with Proscuttio, fontina, and sage in garlic brown sauce \$15

VEAL

Veal Picatta

Pan-seared cutlets in a lemon, wine and caper sauce \$13

Veal Marsala

Pan-seared veal, topped with mushroom and Marsala wine sauce \$13

Veal Sicso

Roulade of veal with handmade mozzarella, spinach, fire roasted peppers in a porcini wine and roasted tomato sauce \$13

EGGPLANT

Eggplant Rollatini*

Breaded thin sliced roulade of eggplant with herbed ricotta and mozzarella, with San Marzano tomato sauce \$11

Eggplant Parmesan*

Lightly breaded and, fried, layered with tomato sauce and mozzarella, topped with shredded parmesan \$10

PERSONAL PIZZA

Amici's Special \$8.95

Mushrooms, ham, spinach, olives, artichokes, pizza sauce and mozzarella cheese

Mid-Hudson Margherita \$6.75

Plum tomatoes and fresh mozzarella with a touch of basil, olive oil, and marinara sauce

Downtown Diluso \$9.25

Chef-made sausage, pepperoni, peppers, onions, mushrooms, pizza sauce and mozzarella

Chicken Marsala Pizza \$9.75

Thin pie made with lightly fried chicken breast, tomatoes, and mushroom Marsala wine sauce

Napolitano \$8.25

Sausage and broccoli rabe with garlic and oil crust

White Pizza \$8.75

A combination of mozzarella, fontina, ricotta, parmesan, and pecorino, with sautéed spinach and garlic

Railroad Rustica \$11

Pepperoni, ham, and sausage, mozzarella, and pizza sauce

Pizza BLT \$8.75

Apple wood smoked bacon, mozzarella, tomatoes, topped with fresh lettuce and a garlic aioli

Tuscan Chicken Pizza \$8.75

Buffalo bites, bleu cheese, lettuce, pizza sauce, and mozzarella cheese

PANINIS AND WRAPS

Grilled Chicken and Arugula \$8

Breast of chicken with arugula and balsamic glaze

San Italiano \$8

Our version of an Italian combo, pressed in the Panini grill

Suckling Pig Panini \$11

6 hour cooked suckling pig, roasted garlic aioli, and mozzarella

Roast Beef and Gorgonzola \$8

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

Veal and Roasted Pepper \$8

Breaded veal cutlet, roasted peppers, and shredded parmesan

Grilled Vegetable Focaccia \$7

Seasonal grilled vegetables, lemon basil aioli

Roasted Eggplant Wrap \$7.50

Oven roasted eggplant, baby spinach and fresh mozzarella

Tuscan Chicken Bite Wrap \$8

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

Crackling Calamari Po-Boy \$10

Fried calamari, spiced mayonnaise, lettuce, and tomato

Honey Mustard Chicken and Swiss \$8

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

Ham and Gruyere \$8

Ham, sliced apples, gruyere cheese, dried cherries in wrap with apple cider vinaigrette

All Paninis served with Tuscan hand cut fries

HEROS AND CALZONES

Meatball Parmesan \$6

Eggplant Parmesan \$6

Chicken Parmesan \$6

Veal Parmesan \$7

Sausage and Peppers \$6

Cheese Calzone \$4.50

Meat Calzone \$5.50

Stromboli \$

Chicken Roll \$7