

Vitello

- ⊗ Scaloppine di Vitello Piccata
[thin sliced veal sautéed in butter, lemon, white wine and capers]
\$17.25
- ⊗ Scaloppine di Vitello Francese
[lightly battered thin veal in a lemon white wine and butter sauce]
\$17.95
- ⊗ Vitello alla Parmigiana
[breaded veal cutlet topped with marinara sauce and mozzarella then baked]
\$18.95
- ⊗ Scaloppine di Vitello Pizzaiola
[thin veal sautéed with garlic, black olives, capers, marinara sauce, and oregano]
\$19.95
- ⊗ Vitello Saltimbocca
[thin sliced veal sautéed with butter sage, white wine and demiglace topped with prosciutto di parma]
\$20.95
- ⊗ Vitello Sorrentina
[thin sliced veal topped with fried eggplant a touch of marinara sauce and mozzarella]
\$21.95
- ⊗ Vitello Rollatini
[rolled thin veal with ham mozzarella in marsala, wine, mushroom and demiglace]
\$22.95
- ⊗ Mini Ossobuco
[veal shank prepared with finely chopped celery, carrots, onions, sautéed with red wine and marinara]
\$24.95
- ⊗ Scaloppine di Vitello al Marsala
[thin sliced veal sautéed in mushroom, marsala wine, & demiglace]
\$19.95

All of the above entrees may be served over pasta or spinach, or with marinara sauce. Served also with your choice of salad or soup of the day only and bread.
NO SUBSTITUTIONS. Priced subjects to change without notice.

Pollo

- ⊗ Petto di Pollo al Limone
[chicken breast sautéed in a butter, lemon, capers and white wine sauce]
\$14.95
- ⊗ Petto di Pollo alla Francese
[chicken breast lightly battered sautéed in a butter, lemon and white wine sauce]
\$15.25
- ⊗ Petto di Pollo alla Parmigiana
[breaded chicken breast fried topped with marinara sauce and mozzarella then baked]
\$15.50
- ⊗ Petto di Pollo al Marsala
[chicken breast sautéed in butter, mushroom, marsala wine and demiglace]
\$15.75
- ⊗ Petto di Pollo Caprino
[chicken breast sautéed with sundried tomatoes fresh garlic and basil in a white wine sauce topped with goat cheese]
\$17.95
- ⊗ Petto di Pollo Valdostana
[sautéed chicken breast with butter, sage and white wine topped with prosciutto di parma and mozzarella]
\$18.25

Side Orders a la Carte

All Sautéed with Garlic & Oil

- | | | |
|---|------------------------------------|----------------------------------|
| ⊗ Broccoli
\$5.25 | ⊗ Sautéed Spinach
\$5.25 | ⊗ Broccoli Rabe
\$7.95 |
| ⊗ Meat Balls - (3) with Marinara Sauce
\$5.50 | | |

Pesce

- ⊗ Gamberi alla Aglio
[six butterfly large shrimps lightly battered, sautéed in a butter and garlic, lemon and white wine sauce]
\$20.95
- ⊗ Shrimp Scampi
[six large shrimps baked with fresh herbs, garlic, and white wine]
\$20.95
- ⊗ Cernia Francese
[lightly battered Grouper in a white wine and lemon sauce]
\$22.95
- ⊗ Cernia alla Pizzaiola
[Grouper sautéed in garlic, black olives, capers, marinara sauce, and oregano]
\$22.95
- ⊗ Gamberoni Lucrezia
[extra large shrimps, grilled butterfly shell on, sautéed with garlic, capers, white wine and marinara served over pasta]
\$28.95

Amici

Savor the flavors of authentic Italian recipes prepared by executive Chef Owner, Carmelo. We offer you homemade dishes prepared with passionate adherence to genuine Italian cuisine and the freshest ingredients.

Village Plaza

1901 West Bay Drive • Largo, Florida 33770
Phone: (727) 585-4707 • Fax: (727) 581-5851



Buon Appetito

Take-Out Available

Tuesday To Sunday ~ 4 p.m. to 10 p.m.
Closed Mondays



Stromboli_____9.45
Ham, Salami, Pepperoni, Onions, Mushrooms, Green Peppers, Mozzarella

Veggie Stromboli_____9.75
Mushrooms, Green Peppers, Onions, Black Olives, Broccoli, Fresh Tomatoes, Garlic, Mozzarella.

Calzone Mozzarella & Ricotta_____5.75
Each additional Filling.....0.80

Pizza

Cheese 16"_____9.75 14"_____8.75 12"_____6.25

Number of Toppings

1_____	16" 11.55	1_____	14" 10.35	1_____	12" 7.55
2_____	16" 13.20	2_____	14" 11.80	2_____	12" 8.70
3_____	16" 14.70	3_____	14" 13.10	3_____	12" 9.70
4_____	16" 16.05	4_____	14" 14.25	4_____	12" 10.55
5_____	16" 17.15	5_____	14" 15.25	5_____	12" 11.25

Additional Toppings

Ham, Salami, Artichoke, Black Olives, Sausage, Boiled Eggs, Smoked Sausage, Broccoli, Mushroom, Green Peppers, Red Onions, Garlic, Fresh Tomatoes, Pepperoni, Meatballs, Bacon, Banana Peppers, Jalapeno Peppers, Capers, Anchovies, Sun-Dried Tomatoes, Eggplant, Fresh Basil, Spinach

16" ~ 1.80_____ 14" ~ 1.60_____ 12" ~ 1.30
add Shrimp or Chicken

16" ~ 4.95_____ 14" ~ 3.95_____ 12" ~ 3.25

Gourmet Pizzas

Capricciosa_____16"~18.10_____14"~16.10_____12"~11.80
Mozzarella, Ham, Salami, Artichoke, Black Olives, Boiled Eggs, Smoked Sausage

Veggie_____16"~18.85_____14"~16.75_____12"~12.10
Mozzarella, Broccoli, Black Olives, Mushrooms, Green Peppers, Red Onions, Fresh Tomatoes, Garlic

Just Meat_____16"~18.25_____14"~16.30_____12"~11.95
Mozzarella, Ham, Salami, Pepperoni, Sausage, Meatballs, Smoked Sausage, & Bacon

Deluxe_____16"~18.10_____14"~16.10_____12"~11.80
Mozzarella, Pepperoni, Sausage, Mushroom, Green Pepper, Onions, Black Olives

White_____16"~14.95_____14"~13.30_____12"~10.40
Mozzarella, Ricotta, Fresh Basil, Garlic and Spices

Rustica_____16"~16.05_____14"~14.25_____12"~10.55
Capers, Black Olives, Anchovies, Sun-Dried Tomatoes, Chunks of parmigiana Cheese

Chicken_____16"~14.70_____14"~12.70_____12"~9.50
Grilled Chicken with Mozzarella

Shrimp & Garlic_16"~16.50_____14"~14.30_____12"~10.80
With Mozzarella

Antipasti

☼ Trippa
[honeycomb beef tripe in marinara sauce]
\$11.95

☼ Calamari Fritti
[deep fried squid served with a side of marinara and a wedge of lemon]
\$9.50

☼ Eggplant Rollantini - 3 slices
[thin sliced eggplant stuffed with ricotta then baked]
\$8.95

☼ Escargot
[large snails sautéed in garlic mushroom marinara sauce served with garlic toast]
\$9.95

☼ Gamberi al Carciofo
[four large shrimp in garlic, butter, lemon and white wine with artichoke]
\$11.95

☼ Bocconcini and Roasted Red Peppers
[fresh cheese topped with lukewarm peppers, capers, black olives in a balsamic sauce over garlic toast]
\$10.95

☼ Cozze alla Marinara
[mussels sautéed in garlic wine and marinara sauce]
\$9.95

☼ Insalata Caprese
[fresh tomato and bocconcini dressed with olive oil and fresh basil]
\$9.95

☼ Caesar Salad
[romaine lettuce tossed with croutons parmesan cheese and Caesar dressing]
\$6.95

☼ Bruschetta - 5 pieces
\$6.25

☼ Chef's Salad
[Combination of cold cut julienne & variety of Vegetables]
\$9.95



☼ Zuppa di Pollo
[homemade chicken soup]
\$5.25

Minestre



☼ Pasta e Fagioli
[homemade white cannellini beans]
\$5.25

Pasta

☼ Spaghetti Carbonara
[spaghetti tossed in bacon, cream, Parmigiano cheese, and black pepper]
\$14.95

☼ Eggplant Parmigiana
[layers of fried eggplant with mozzarella, marinara sauce baked, served with a side of pasta]
\$13.95

☼ Pasta alla Puttanesca
[your choice of spaghetti, linguine, penne or capellini in a blend of garlic, capers, black olives, anchovies, and marinara sauce]
\$14.95

☼ Fettuccine Alfredo
[egg noodles in a cream and parmesan cheese sauce]
\$14.50 : add chicken - **\$3.75**
~ add baby shrimps - **\$4.25**

☼ Linguine e Calamari
[sauteéd squid in garlic, white wine and marinara sauce]
\$14.95

☼ Linguine alle Vongole
[fresh clams sautéed in garlic, olive oil and white wine over pasta]
\$16.95

☼ Linguine ai Gamberi
[sauteéd baby shimps in garlic white wine and marinara sauce over pasta]
\$15.95

☼ Linguine del Golfo
[clams, mussels, squid, baby shrimp, and pieces of Grouper sautéed in garlic, white wine and marinara sauce]
\$17.95

☼ Orecchiette alla Barese
[fresh ground sausage, broccoli rabe sautéed with garlic and extra virgin olive oil blended together with orecchiette pasta]
\$16.95

*All Pasta entree's are served with your choices of soup of the day or salad & bread.
(Please NO Substitutions)*

☼ Lasagna
[layers of homemade pasta with meat sauce a blend of cheeses and béchamel baked]
\$14.95

☼ Manicotti
[homemade crepes stuffed with ricotta & spinach topped with marinara sauce & mozzarella "Then Baked"]
\$14.95

☼ Gnocchi al Pomodoro
[homemade potato dumplings with marinara and parmesan cheese]
\$14.95

☼ Gnocchi al Gorgonzola
[homemade potato dumplings sautéed in a creamy gorgonzola sauce]
\$14.95

☼ Linguine Aglio e Olio
[linguine sautéed in fresh garlic and extra virgin olive oil]
\$12.75

☼ Pasta Marinara
[your choice of spaghetti penne linguine or capellini topped with our own marinara sauce]
\$12.95

☼ Pasta Bolognese
[your choice of spaghetti penne linguine or capellini topped with our own meat sauce]
\$13.50

☼ Spaghetti e Broccoli
[spaghetti sautéed with fresh garlic broccoli and extra virgin olive oil]
\$13.25

☼ Ravioli al Formaggio
[stuffed pasta with ricotta in a marinara sauce and parmesan cheese]
\$14.25

☼ Penne alla Vodka
[sauteéd bacon, leeks and vodka in a pink sauce]
\$14.95