



INSALATE

AMICI SALAD 24

Arugula, roasted pears, cherry tomatoes, toasted pine nuts, goat cheese crumbles, and balsamic dressing, topped with our Cantina Amici balsamic reduction.

BEET SALAD 24

Roasted beets, toasted walnuts, and goat cheese crumbles on a bed of mixed greens, finished with extra virgin olive oil and our Cantina Amici balsamic reduction.

FUNGHI 24

Oven-roasted assorted wild mushrooms, shaved Parmigiano Reggiano, baby arugula, herbed cheese crumbles, cherry tomatoes, topped with our Cantina Amici balsamic reduction and black truffle oil.

GREEK SALAD 22

Fresh grape tomatoes, cucumbers, red onions, Kalamata olives, feta cheese, and a splash of honey, tossed in our Cantina Amici vinaigrette.

CANTINA SALAD 24

Grilled baby kale salad with butternut squash, pomegranate, roasted sunflower seeds, soft cream cheese, Cantina Amici balsamic dressing, and lemon zest.

MISTA SALAD 16

House spring mix, grape tomatoes, carrot slivers, cucumbers, and Cantina Amici dressing.

ADD CHICKEN OR SHRIMP TO ANY SALAD - 12

No separate checks for parties of more than five guests.

Please inform your server of any allergies.

A 20% gratuity will be added for parties of eight or more.



ANTIPASTO

ALICI MARINATE 20

Fresh marinated anchovies, extra virgin olive oil, garlic, parsley, white vinegar, and chili flakes.

BURRATA 38

Fresh burrata cheese served on a bed of arugula and grape tomatoes, with prosciutto di Parma, green olives, focaccia bread, topped with Sicilian extra virgin olive oil and our Cantina Amici balsamic reduction.

CHARCUTERIE BOARD 40

Chef's Choice – Assorted meats, selected cheeses, vegetables, and assorted olives, served with focaccia bread.

FRITTURA DI CALAMARI 21

Fried calamari rings served with our Cantina Amici aioli sauce, add shrimp 8.

SAUTÉ DI COZZE 22

Mussels in a white wine, garlic, and tomato sauce, served with toasted sourdough bread.

POLIPO ALLA GRIGLIA 32

Grilled octopus, fresh hummus and fried capers, dressed with our Cantina Amici balsamic reduction.

POLPETTE DELLA NONNA 20

Beef and pork meatballs, San Marzano tomato sauce, Parmigiano Reggiano, fresh basil, served with our toasted Cantina Amici sourdough bread.

VEGETARIAN BOARD 22

Our chef's selection of vegetables and olives, served with focaccia bread.

SUPPLÌ ALLA BOLOGNESE (4 PIECES) 19

Deep-fried rice croquettes stuffed with mozzarella, Parmigiano Reggiano, Bolognese ragù, and green peas, rolled in sourdough breadcrumbs and served on homemade cheese fondue.

CARPACCIO DI MANZO 25

Thinly sliced raw beef tenderloin, topped with cherry tomatoes, served with arugula, lemon juice, extra virgin olive oil, pine nuts, and shaved Parmigiano Reggiano.



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PASTA

All pasta on our menu is made fresh in-house.

GNOCCHI ALLA SORRENTINA 30

House-made potato dumplings, San Marzano tomato sauce, fresh mozzarella, basil, Parmigiano Reggiano.

PACCHERI CON ZUCCHINE E GAMBERETTI 32

House-made paccheri pasta tossed with sautéed shrimp and a delicate zucchini purée, finished with fresh basil and Parmigiano Reggiano.

ORECCHIETTE SALSICCIA E BROCCOLINI 30

House-made orecchiette pasta with broccolini, Italian sausage, extra virgin olive oil, garlic, chili flakes, and creamed Pecorino Romano cheese sauce.

SCIALATELLI AI FRUTTI DI MARE 36

House-made dairy-infused pasta with clams, mussels, and garlic in extra virgin olive oil and cherry tomatoes, finished with white wine.

RIGATONI AL CINGHIALE 32

Hearty rigatoni pasta served with a rich, slow-braised wild boar ragù simmered in red wine, herbs, and tomato for a deep, rustic flavour.

RISOTTO ALLA PESCATORA 38

Arborio rice with shrimp, calamari, clams, and mussels in a white wine and cherry tomato sauce. All shellfish have been deshelled.

RISOTTO PORCINI E TARTUFO ALLA MARSALA 32

Arborio rice with sautéed mixed wild mushrooms, finished with our truffle Marsala cream sauce.

PAPPARDELLE 34

House-made pappardelle with sautéed mixed wild mushrooms, finished with our truffle Marsala cream sauce.

PENNE ALLA VODKA 28

Sautéed pancetta and onions in a vodka tomato cream sauce, finished with Parmigiano Reggiano.

CALAMARATA ALLA PESCATORA 42

House-made pasta served with clams, calamari, mussels, and shrimp in a white wine tomato sauce. All shellfish have been deshelled.

Gluten-free pasta is available, add \$3 per portion



SECONDI

CHICKEN MARSALA 40

Sautéed (cooked in sauce) chicken breast, with fried polenta, served with Cantina Amici's Marsala mushroom cream sauce and the Chef's choice of vegetables.

RIB-EYE STEAK 70

12 oz. AAA Prime rib-eye steak, grilled and served with the Chef's choice of vegetables and potatoes.

LAMB CHOPS 65

Fresh herb-crusted grilled rack of lamb chops, served with the Chef's choice of vegetables and potatoes.

CALAMARI E GAMBERI ALLA GRIGLIA 38

Grilled calamari and Argentinian shrimp served with the Chef's choice of vegetables and potatoes, topped with balsamic reduction.

ZUPPA DI PESCE (SERVES 2) 99

Sautéed medley of lobster, scampi, clams, calamari, shrimp, and mussels in a roasted garlic-tomato broth, with fresh herbs and toasted bread. Add side of vegetables - \$8.



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TAGLIERE

CANTINA AMICI CARNE (SERVES 2) 140

Rib-eye steak, Italian sausage, chicken breast, and spiedini, with truffle Parmesan fries and the Chef's choice of vegetables.

CANTINA AMICI PESCE (SERVES 2) 140

Octopus, calamari, Argentinian shrimp, scallops, and tuna steak, with truffled Parmesan fries and the Chef's choice of vegetables, accompanied by our house-made hummus.

CANTINA AMICI FAMIGLIA (SERVES 4) 260

Rib-eye steak, spiedini, Italian sausage, chicken breast, scallops, octopus, calamari, tuna steak, and shrimp, with truffled fries, the Chef's choice of vegetables, and our house-made hummus.

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GOURMET PIZZA

PRESIDENTE 33

Thin-crust pizza with San Marzano tomatoes, extra virgin olive oil, basil, and a whole burrata.

ITALIA 28

Mozzarella cheese, arugula, prosciutto crudo, cherry tomatoes, shaved Parmigiano Reggiano, balsamic glaze, and extra virgin olive oil.

ANTICA MARINARA 26

San Marzano tomatoes, anchovies, taggiasca olives, cherry tomatoes, capers, fresh basil, oregano, and garlic oil.

DIAVOLA 28

Fior di latte, light tomato sauce, spicy 'nduja Calabrese, fresh basil, and spicy chili salsa.

CAPRICCIOSA 30

Fior di latte, tomato sauce, prosciutto cotto, field mushrooms, artichokes, taggiasche olives, basil, extra virgin olive oil, and shaved Parmigiano Reggiano.

MARGHERITA 24

Fior di latte cheese, San Marzano tomato sauce, fresh basil, extra virgin olive oil.

MODENA 32

Fior di latte, pistachio mortadella, stracciatella di bufala, pistachio crumbles, fresh basil, extra virgin olive oil.

SALSICCIA E BROCCOLINI 30

Mozzarella cheese, Italian sausage, broccolini, garlic, extra virgin olive oil, and chili flakes.

ORTOLANA 24

Fior di latte, Chef's choice of vegetables, basil, extra virgin olive oil.

PIZZA ALLA PAOLINO 32

Fior di latte, prosciutto di Parma, dried figs, fresh orange, basil, honey, and balsamic glaze reduction - bianca, our Chef's choice.

Gluten-free pizza is available, add \$5 per pizza



NON-ALCOHOLIC DRINKS

APPLE JUICE 4

GINGER ALE 4

ORANGE JUICE 4

COCA-COLA 4

ICED TEA 4

PINEAPPLE JUICE 4

CRANBERRY JUICE 4

LEMONADE 4

SPRITE 4

DIET COKE 4

WATER

SPARKLING 8

FLAT 8

CAFE

AMERICANO 4.5

ESPRESSO CORRETTO 6.25

CAPPUCCINO 5.75

ESPRESSO MACCHIATO 4.5

DOUBLE ESPRESSO 5.25

LATTE 5.75

ESPRESSO 4

SPECIALTY COFFEES

B-52 15

coffee liqueur, Baileys, Grand Marnier

IRISH 15

Jameson Irish

CANTINA AMICI 15

Orange liqueur, Brandy

MONTE CRISTO 15

Brandy, coffee liqueur



SPECIALTY COCKTAILS

Cocktails 1.5oz - Martinis 3oz



APEROL SPRITZ 15

Prosecco, Aperol, soda water.

CANTINA AMICI 15

Vodka, lemonade, fresh basil

CAESAR 16

Vodka, Clamato, Tabasco, celery salt,
Worcestershire sauce

CHERRY COKE 15

Rum, cherry brandy, Coke, grenadine

COTTON CANDY MARTINI 18

Malibu rum, triple sec, grenadine, cotton candy

ESPRESSO MARTINI 18

Espresso, coffee liqueur, vodka

LYCHEE MARTINI 18

Vodka, Soho Lychee mix

MIXED DRINKS (1.5oz) 12

PREMIUM DRINKS (1.5oz) 15

NEGRONI 15

Campari, gin, red vermouth

OLD FASHIONED 15

Whiskey, simple syrup, bitters

ROOT BEER FLOAT 15

Spiced rum, root beer, whipped cream

SANGRIA 18

Red or white wine, brandy, triple sec, orange
juice, simple syrup

SPICY MARGARITA 15

Tequila, Cointreau, lime juice, jalapeño slices.

TEQUILA SUNRISE 15

Tequila, orange juice, grenadine

CLASSIC MARTINI 18

Vodka or Gin

BEERS

CORONA 10

NON-ALCOHOLIC BEER 7

STELLA ARTOIS 10

HEINEKEN 10

PERONI 10

