

# Due Amici

Italian Restaurant  
& Catering



450 Main Street  
West Orange, New Jersey 07052  
Tel. 973.669.0027

**OPEN 6 DAYS A WEEK**  
TUESDAY to FRIDAY 11:00 AM to 10:00 PM  
LUNCH and DINNER  
SATURDAY & SUNDAY - 3:00 PM to 10:00 PM

## Dinner Menu

### Antipasti (Entree)

<b>Pane Rustico</b> - Crusty garlic bread topped with mozzarella, fresh tomatoes and basil.....	4.95
<b>La Caprese</b> - Fresh mozzarella with fire roasted peppers and tomatoes.....	7.95
<b>The Traditional</b> - Sautéed hot peppers oreganata.....	6.95
<b>Calamari Fritti</b> - Tender fried squid with marinara or Fra Diavolo sauce.....	8.95
<b>Funghi Farciti</b> - Mushrooms stuffed with shrimp in a zesty wine sauce.....	8.95
<b>Vongole Oreganata</b> - Baked stuffed Littleneck clams.....	9.95
<b>Rollatini di Melanzane</b> - Egg plant rollettes stuffed with ricotta, parmigiana, mozzarella & marinara.....	8.95
Served as Dinner with Pasta.....	11.95
<b>Mussels Alla Fra Diavolo</b> - or marinara sauce with biscotto.....	8.95
Served as Dinner over Linguini.....	12.95
<b>Seafood Hot Antipasto della Casa</b> - (for two).....	12.95

### Zuppe (Soups)

<b>Pasta &amp; Fagioli</b> - Hearty zuppa of cannellini beans, fresh tomato, & ditalini.....	4.95
<b>Peasant Zuppa del Giorno</b> - SOUP OF THE DAY.....	4.95

### Insalate (salads)

<b>Due Amici Garden Salad</b> - Baby greens, tomato, onions, black olives.....	5.95
<b>Rugola</b> - Arugula with tomato and red onions.....	6.95
<b>Caesar Salad</b> - Romaine lettuce tossed with homemade caesar dressing.....	6.95
<b>La Bella Insalata</b> - Crisp garden salad with fresh mozzarella roasted peppers. Genoa salami, provolone, tomato and onion.....	8.95

### Larte dei farinacci (Pasta)

<b>Rigatoni Vodka Sauce</b> - Imported pasta topped with cream pink sauce splashed with vodka.....	12.95
<b>Angel Hair Primavera</b> - Fresh veggies with garlic, shallots. Olive oil, and brodo.....	11.95
<b>Gnocchi Filletto di Pomodoro</b> - Homemade potato pasta dumplings, prosciutto, onions, basil & plum tomatoes.....	12.95
<b>Fettuccini Verde alla Boscaiola</b> - Homemade spinach fettuccini with wild mushrooms, onions, pancetta, fresh and sun-dried tomatoes and cream.....	13.95
<b>Fusilli Trapanesta</b> - Corkscrew pasta with plum tomatoes, prosciutto and pesto.....	11.95
<b>Capelli D'Angelo</b> - Angel Hair with jumbo shrimp, arugula and fresh tomato.....	16.95
<b>Linguine alle Vongole</b> - Fresh clams in red or white sauce.....	13.95
<b>Rigatoni Siciliano</b> Sausage, eggplant, Gaeta olives plum tomatoes and fresh mozzarella.....	13.95
<b>Cavatelli con Broccoli</b> - Sautéed with garlic, imported olive oil and grated cheese.....	12.95
<b>Rigatoni Zingara</b> - Spicy pink sauce with Gaeta olives, hot peppers, mushrooms anchovy and plum tomatoes..	11.95

### Nel pollaio (Chicken)

<b>Chicken Savoy In The Bone</b> Tender pieces of chicken roasted with garlic and herbs in a hearty vinaigrette (aceto balsamico)	15.95
<b>Chicken Murphy</b> -Tender medallions of chicken breast sautéed with hot or sweet peppers, potatoes, onions and mushrooms	17.95
<b>Pollo Cardinale</b> - Boneless breast of chicken sautéed with artichoke hearts, capers, and roasted peppers in a light butter, lemon and white wine sauce	14.95
<b>Cotoletta alla Parmigiana</b> Breaded chicken cutlet topped with Parmigiana, mozzarella and marinara sauce	13.95
<b>Pollo Villaggio</b> - Boneless breast of chicken with sun-dried tomatoes, eggplant Gaeta olives and fresh tomato in red wine sauce.....	14.95