

Ciò Amici's



Cena



# Appetizers

## CHARCUTERIE BOARD

Chef's choice of cured meats and cheeses - 17.99

## SHRIMP LUCA

Jumbo shrimp lightly breaded and flash fried topped with a lemon garlic cream sauce - 12.99

## CALAMARI

Flash fried and served with a fire roasted red pepper purée - 12.99

## SAUSAGE RUSTICA

Italian sausage pan seared with sautéed banana peppers and onions - 11.99

## PROSCIUTTO WRAPPED SHRIMP

Four grilled shrimp wrapped in prosciutto and topped with Boursin® and balsamic reduction - 13.99

## OCTOPUS AND SHRIMP TOWER

Chilled grilled octopus and shrimp served with fresh avocado, tomatoes, and red onions - 14.99

## BRUSCHETTA

Sliced baguette topped with fresh basil pesto, stewed tomatoes, Mozzarella cheese, balsamic reduction - 8.99

## MARINATED PORTABELLA AND BEEF TIPS

Grilled portabella mushroom and grilled beef tenderloin tips topped with our signature zip sauce - 13.99

## FRESH BURRATA

Fresh burrata served with prosciutto, roasted red peppers, pepperoncinis, Kalamata olive puree, olive oil balsamic reduction, fresh basil, and toast points - 12.99

## ITALIAN MEATBALLS

Three house made meatballs topped with Bolognese sauce - 9.99

## EGGPLANT AUGISTINE

Fried eggplant topped with marinara sauce, fresh Mozzarella, Parmesan cheese and basil - 9.99

## MUSSELS ARRABIATTA

Fresh mussels sautéed with onions, Hungarian peppers, and garlic in a spicy tomato basil sauce - 11.99

# Soup

## MINESTRONE AMICI

Italian vegetable soup - 5.99

## ZUPPA DEL GIORNO

Chef's soup of the day - 5.99

# Ciao Pizza

## EMIGILA ROMAGNA

Sliced Italian sausage, tri-colored peppers, and onions baked with crushed garlic - 13.99

## FOUR CHEESE PIZZA

Our house blend Mozzarella, Asiago, Gorgonzola and Parmesan cheeses - 13.99

## CLASSIC PIZZA

Our house blend Mozzarella and pepperoni - 13.99

## PIZZA MARGHERITA

Fresh sliced tomatoes, fresh Mozzarella and chiffonade basil drizzled with aged balsamic and olive oil - 13.99

# Pasta

All pasta served with side salad or cup of soup and house bread. Substitute a Caesar salad or Gorgonzola salad - 3.99

## PENNE PALOMINO

Sautéed mushrooms, broccoli, onions, tossed in our signature tomato cream sauce - 18.99

## BUTTERNUT RAVIOLI

Stuffed with butternut squash puree, walnuts and mushrooms in a creamy marsala sage sauce - 18.99

## SPAGHETTI BOLOGNESE

Imported spaghetti with meat sauce. Served with your choice of meatballs or Italian sausage - 18.99

## PASTA DAVINCI

Jumbo shrimp and diver scallops, mussels, sautéed with white wine, herbs, cappellini pasta, and palomino sauce - 24.99

## EGGPLANT PARMESANO

Fresh eggplant lightly breaded and pan fried. Topped with our signature marinara and fresh Mozzarella. Served with capellini pasta - 18.99

## TORTELLINI DIABLO

Cheese filled tortellini tossed with tri-colored peppers, onions and garlic in a chipotle cream sauce - 19.99

# Salads

## CAESAR

Fresh romaine, herbed croutons and shaved Parmesan - 10.99

## SPINACH SALMON

Grilled salmon, baby spinach, mandarin oranges, almonds, crumbled goat cheese and honey raspberry vinaigrette - 16.99

## AMICI GORGONZOLA

Fresh greens, Traverse City dried cherries, toasted pine nuts and Gorgonzola cheese tossed with a roasted shallot vinaigrette - 11.99

## WEDGE

A wedge of iceberg lettuce topped with crumbled bacon, sliced egg and bleu cheese with our bleu cheese dressing - 9.99

## Add on to any salad:

Avocado - 1.99 | Chicken - 3.99 | Salmon - 6.99 | Shrimp - 7.99

## GNOCCHI ABRUZZO

Tossed in a cream sauce with baked blend of cheese - 17.99

## LASAGNA BOLOGNESE

Thinly layered baked lasagna topped with meat sauce and grated parmesan cheese - 17.99

## CHICKEN CAVATAPPI

Grilled chicken, Hungarian peppers, roasted tomatoes and onions in a cheddar cream sauce. Tossed with a cavatappi pasta and baked with seasoned bread crumbs - 19.99

## PASTA CON POLLO

Sautéed chicken and bacon tossed with spinach, mushrooms, penne pasta, fresh garlic in a Asiago cream sauce and topped with fresh tomato relish - 19.99

## PASTA RUSTICA

Sautéed Italian sausage, red onions, banana peppers and spinach finished in a roasted garlic pomodoro sauce. Tossed with penne pasta - 19.99

## Add to any of these entrees:

Avocado 1.99 | Italian sausage 3.99 | Meatballs 3.99 | Baked cheese 1.99

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 18% gratuity will be added to parties of 8 or more.



# Seafood

Your choice of a side salad or cup of soup and house bread. Substitute a Caesar salad or Gorgonzola salad - 3.99

## GREAT LAKE PERCH

Cornmeal dusted perch topped with capers and a lemon garlic buerre blanc sauce.  
Served with roasted garlic mashed potatoes and fresh vegetables - 24.99

## SALMON RUSTICA

Hand cut grilled salmon served with polenta and fresh vegetables - 24.99

## SCALLOPS

Pan seared diver scallops served with a bacon spinach risotto, and  
finished with a port wine reduction - 29.99

## SHRIMP LUCA

Jumbo shrimp lightly breaded and flash fried, served with fresh vegetables  
and polenta and finished with lemon garlic cream sauce - 24.99

## CATCH OF THE DAY

Market price.

## FRESH GULF SNAPPER

Pan seared snapper topped with pickled red onion, arugula salad, lemon remoulade,  
and served with mushroom and asparagus risotto - 28.99

# Steaks & Chops

Your choice of a side salad or cup of soup and house bread. Substitute a Caesar salad or Gorgonzola salad - 3.99

## PORK RIB CHOP

Hand cut pork chop, grilled to perfection, topped with spinach, mushrooms,  
and a gorgonzola cream sauce. Served with our roasted garlic  
mashed potatoes and fresh vegetables - 21.99



## 12 OZ CERTIFIED ANGUS BEEF® NEW YORK STRIP

This classic is char grilled to perfection and topped with our signature zip sauce.  
Served with our roasted garlic mashed potatoes and vegetable - 28.99

## FILET MIGNON

Char grilled to perfection and topped with our signature zip sauce.  
Served with our roasted garlic mashed potatoes and vegetable - 32.99

## LAMB SHANK LOMBARDIA

Slow cooked Lamb shank served on a bed of Parmesan risotto  
with a natural braising reduction - 27.99

## LAMB CHOPS

Four domestic lamb chops grilled to perfection and served with  
roasted garlic mashed potatoes and vegetable - 34.99

## RED WINE BRAISED BEEF ROAST

Red wine braised beef roast served with potato gnocchi,  
shitake mushrooms, and roasted red peppers - 23.99

Add to any of these entrées: Two diver scallops 8.99 | Four jumbo shrimp 7.99

# Chicken

Served with our roasted garlic mashed potatoes, vegetable and your choice of a side salad or cup of soup and house bread.  
Substitute a Caesar salad or Gorgonzola salad - 3.99

## CHICKEN PICCATA

All-natural chicken breast sautéed with capers in a lemon white wine sauce - 18.99

## CHICKEN PARMESANO

Lightly breaded all-natural chicken breast topped with  
marinara sauce and Mozzarella cheese - 19.99

## CHICKEN SALTIMBOCCA

All-natural chicken breast sautéed with extra virgin olive oil, white wine,  
and sage. Topped with imported prosciutto - 19.99

## CHICKEN MARSALA

All-natural chicken breast sautéed with mushrooms in a marsala wine sauce - 19.99

## CHICKEN GORGONZOLA

All-natural chicken breast with roasted red peppers,  
Gorgonzola cheese in a garlic cream sauce - 19.99

## CHICKEN DIABLO

All-natural chicken breast sautéed with jalapeño peppers, garlic, and  
cherry tomatoes in a lemon sage butter sauce - 19.99

# Veal

Served with our roasted garlic mashed potatoes, vegetable and your choice of a side salad or cup of soup and house bread.  
Substitute a Caesar salad or Gorgonzola salad - 3.99

## VEAL PICCATA

Tender veal scaloppine sautéed with capers in a lemon white wine sauce - 24.99

## VEAL PARMESANO

Lightly breaded veal scaloppine topped with marinara sauce and  
Mozzarella cheese - 24.99

## VEAL MARSALA

Veal scaloppine sautéed with mushrooms in a marsala wine sauce - 24.99

## VEAL GORGONZOLA

Veal scaloppine with roasted red peppers, Gorgonzola  
cheese in a garlic cream sauce - 25.99

## VEAL SALTIMBOCCA

Veal scaloppine sautéed with extra virgin olive oil, white wine  
and sage topped with imported prosciutto - 24.99

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or eggs may increase your risk of foodborne illness. 18% gratuity will be added to parties of 8 or more.



Ciao Amici's Italian Ristorante and Banquet Centre has been serving award-winning Italian cuisine for the last two decades and has been proudly established itself as one of Livingston county's premier dining destinations. Nestled right here in downtown district of beautiful Brighton with breathtaking views of the mill pond and a cozy interior atmosphere layered with various Italian motifs.

Ciao Amici's is sure to satisfy the discerning diner in all of us as one of the best Italian restaurants in the metro area. Regional Italian fare is celebrated daily along with our award-winning wine list, this is fine dining at its best. Our philosophy is simple...  
"Mangia Bene" (Eat well).

Visit us online at [www.ciaoamicisbrighton.com](http://www.ciaoamicisbrighton.com) and register to become a member of our e-club to receive valuable promotions and upcoming events!

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