

## small plates

### **brussels sprouts 8**

house smoked bacon – caramelized shallot  
balsamic glaze

### **olive plate 8**

weekly selection – olives – goat cheese  
crème fraîche

### **asparagus 8**

grilled – fontina gratin – breadcrumbs

### **meat & cheese mrkt**

weekly selection

### **new zealand lamb chops 15**

toasted pepper – roasted grape jam  
mascarpone polenta

### **shrimp saltimbocca 15**

grilled – prosciutto – sherry wine glaze – fried sage

### **mussels 13**

soffritto – spanish chorizo – tomato – onion  
grilled crostini

### **mushroom ravioli 13**

portabella stuffing – wild mushrooms – crème fraîche  
white truffle honey – thyme

### **spinach artichoke dip 13**

house bread – parmesan

### **calamari 13**

vegetable tagliatelle – spicy tomato sauce – aioli

## soup & salad

add tuna, steak, salmon, shrimp, duck, or chicken

### **tomato basil soup 5**

basil oil

### **zuppa del giorno mrkt**

### **caesar 10**

baby gem – herb toasted breadcrumbs – pecorino  
caesar dressing

### **arugula 8**

tomato – ricotta salata – lemon vinaigrette

### **insalata mista 9**

baby greens – fresh fruit – candied walnuts – fontina  
herb vinaigrette

## pizza

### **mushroom 16**

mushroom mix – ricotta – mozzarella – thyme – evoo

### **pesto chicken 16**

grilled chicken – roasted red pepper – onion

### **sausage 16**

roasted fennel – spicy marinara – mozzarella – cilantro

### **margherita 14**

garlic oil – roma tomatoes – mozzarella – basil – evoo

## pasta

### **veal meatballs 20**

spaghetti – marinara – parmesan

### **chicken parmesan 20**

linguini – breaded chicken – provolone – rosé sauce  
parmesan

### **shrimp carbonara 23**

fettuccine – butterflied shrimp – bacon – black pepper  
english peas

### **sausage diavolo 20**

penne – spicy marinara – roasted peppers  
roasted onion – basil – cilantro

### **butternut squash ravioli 20**

squash alfredo – spinach – sautéed squash

## entrees

### **blackened grilled tuna 32**

wild rice – mixed vegetables – soy ginger glaze

### **grilled salmon 25**

lebanese cous cous – spinach – roma tomatoes  
peach glaze – grilled asparagus

### **pan seared duck 24**

cranberry farro – brussel and radicchio slaw  
spicy maple sauce

### **eggplant parmesan 20**

breaded eggplant – smoked marinara  
fresh mozzarella – roasted tomato pepperoncini relish  
arugula – parmesan

### **chicken marsala 24**

airline breast – pan roasted – parmesan risotto  
marsala-mushroom sauce

### **filet mignon 34**

mashed potatoes – demi glaze – cipollini onions  
mushroom mix – braised greens

\*\*consuming raw or undercooked food may increase the risk of food borne illness.\*\*

\*\*please inform us if you have any allergies\*\*

## desserts

### **cheesecake del giorno 9**

chef's whim

### **double chocolate brownie 9** add ice cream 3

bittersweet chocolate – strawberry glaze – berries

### **fresh cannoli 8**

vanilla

### **tiramisu 8**

coffee soaked lady fingers – whipped coffee  
mascarpone

### **select gelato – sorbet – ice cream 6**

daily selection

## dessert wine & ports

**alcyone** – tannat dessert wine 11

**“il santo”** – montipulciano 12

**errazuriz** – late harvest sauvignon blanc 8

**dow's** – late bottled vintage port 2008 10

**dow's** – 10 year tawny port 14

## dessert martini

### **godiva martini 10**

dark chocolate or white chocolate

### **royale martini 10**

stoli raspberry – chambord – prosecco

## coffee drinks *roasted by café brioso*

### **café due 8**

crown maple – godiva white

### **café 52 8**

grand marnier – kahlua – baileys

**general manager:** olta qorri

**executive chef:** tyler preston

**private events:** lexie gantzer-beynon

DUE  AMICI

67 east gay street, columbus, ohio 43215

tel 614. 224. 9373

[www.due-amici.com](http://www.due-amici.com)

dinner