

small plates

brussels sprouts 9

smoked blue cheese – toasted walnuts – dijon aioli

dip duet 12

white bean hummus – smoked paprika cheese
herb crostini

***new zealand lamb chops 15**

red cabbage – fig slaw – roasted red pepper coulis

pei mussels 13

pancetta – fennel – white wine broth – crème fraîche
crushed red pepper

mushroom ravioli 13

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

spinach artichoke dip 13

parmesan – house bread

calamari 13

corn breading – vegetable tagliatelle – lemon aioli
scallions

soup & salad

**add scallops, steak, salmon, shrimp, duck or chicken*

tomato basil soup 6

zuppa del giorno mrkt

***caesar 10**

baby gem – herb toasted breadcrumbs – pecorino

arugula 13

curried crab – watermelon – roseheart radish – evoo

insalata mista 10

mixed greens – castelvetrano olives – candied walnuts
smoked blue cheese – cherry tomatoes
sherry vinaigrette

***grilled salmon panzanella 17**

cornbread panzanella – basil cream – watermelon radish

pizza

mushroom 16

garlic oil – wild mushroom – ricotta – mozzarella
thyme oil

prosciutto 17

smoked marinara – spinach – olive – goat cheese
guajillo chile

sausage 16

spicy marinara – roasted fennel – mozzarella – cilantro

margherita 14

garlic oil – roma tomatoes – mozzarella – basil oil

sandwiches *w/ parmesan fries*

add! \$3 for vegetable of the day, soup or salad substitution

***lamb burger 15**

red cabbage – fig slaw – roasted red pepper aioli
goat cheese

chicken parmesan 12

breaded chicken breast – lettuce – tomato
mozzarella – marinara

turkey 12

basil pesto – arugula – roasted tomatoes
white cheddar – rye bread

grilled chicken wrap 11

mixed greens – smoked blue cheese – roasted tomatoes
balsamic glaze – spinach tortilla

portabella 12

basil pesto – arugula – roasted red peppers
goat cheese – rye bread

crab cake 13

maryland blue crab – spinach – tomato
housemade tartar sauce – brioche bun

paesano 13

house bread – prosciutto – mortadella – hot capicola
soppressata – pepperoni – fontina – arugula
pepperoncini relish

pasta

veal meatballs 14

spaghetti – marinara – parmesan

chicken parmesan 14

linguini – breaded chicken – provolone – rosé sauce
parmesan

mozzarella & red pepper ravioli 20

basil pesto – red peppers – sweet corn – arugula

sausage diavolo 20

penne – spicy marinara – roasted red pepper – onion
cilantro – basil

shrimp carbonara 23

fettuccine – shrimp – bacon – black pepper
english peas – pecorino

***consuming raw or uncooked food may increase the risk of
foodborne illness**

****please inform your server of any food allergies**

desserts

cheesecake del giorno 9

chef's whim

chocolate mousse duo 9

dark chocolate – white chocolate – orange zest
binuelo chip

cannoli 8

vanilla

tiramisu 8

coffee soaked lady fingers – whipped coffee
mascarpone

select gelato – sorbet – ice cream 6

daily selection

DUE  AMICI

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

chef: micah wolf

general manager: olta qorri

private events: lexie beynon

67 east gay street, columbus, ohio 43215

tel 614. 224. 9373

www.due-amici.com

lunch
11am-3pm