



Antipasti

FLASH FRIED MOZZARELLA 8

Cow's Milk Mozzarella, Amico Nave Tomato Sauce

CALAMARI & SHRIMP 11

Flash Fried Calamari & Gulf Coast Shrimp, Amico Nave Tomato Sauce

CLASSIC BRUSCHETTA 8

Plum Tomatoes, Fresh Garlic Basil, Toasted Baguette

GRILLED OYSTERS AMICO 9

Gulf Coast Oysters, Sauce Marinara, Garlic Spinach, Goat Cheese

MUSSELS 12

Fresh Black Mussels, Thick Cut Bacon, Slow Roasted Tomato, Chardonnay Butter Sauce

Minestra

ROASTED TOMATO BISQUE 5

Slow Roasted Tomato Cream, Shallots, Fresh Sweet Basil

Insalate

CAESAR DI NAVE 6

Baby Romaine, House Made Caesar Dressing, Anchovy Croutons, Parmigiano-Reggiano

INSALATE DI SPINACI 7

Sun-Burst Tomatoes, Mushrooms, Toasted Almonds, Goat Cheese Garlic Basil Vinaigrette

CLASSIC CAPRESE 9

Vine Ripened Tomatoes, Fresh Mozzarella & Basil, Balsamic Reduction

CLASSIC CAPRESE SPECIALI 13

Classic Caprese, Lump Blue Crab, Fresh Avocados



Pizze

POLLO DIABLO 15

Blackened Grilled Chicken, Apple Smoked Bacon, Grilled Jalapenos, Parmesan Garlic Alfredo

ITALIAN SAUSAGE AND PEPPERONI 10

Amico Nave Tomato Sauce, Mozzarella & Provolone

SLOW ROASTED VEGETABLE 14

Yellow Squash, Roasted Tomatoes & Mushrooms, Artichokes, Spinach, Pesto Sauce

RIBEYE AND BLUE CHEESE 17

Caramelized Onions, Horseradish Cream Sauce

Pasta

SPAGHETTI & MEATBALL 11

House Made Meatball, Sauce Marinara

BACON SHRIMP DIABLO 16

Gulf Coast Shrimp, Apple Smoked Bacon, Jalapenos, Mushrooms, White Wine Cream, Linguini

BUCATINI BOLOGNESE 14

Bucatini Pasta, Braised Sirloin, Slow Roasted Tomato Cream

LASAGNA SALVAGGIO 14

Italian Sausage, Sauce Marinara, Ricotta Salate

BLACKENED CHICKEN LINGUINI ALFREDO 15

Parmesan Cream, Fresh Grated Parmigiano-Reggiano

TOMATO PRIMAVERA CARSONI 13

Summer Squash, Mushroom Artichoke Spinach, Sauce Marinara, Angel Hair

FARFALLE PESTO CHICKEN 16

Basil Pesto, Sun-Dried Tomatoes, Olive Oil Garlic Spinach

SEAFOOD ANTONIO 18

Gulf Shrimp, Lump Crab, Calamari, Basil Olive Oil, Angel Hair

Additions: Grilled Chicken 4 Sautéed Jumbo Gulf Shrimp 6



Pollo

CAMPAGNOLA MARIE 16

Grilled Chicken, Garlic Sautéed Mushrooms & Spinach, Grilled Asparagus, Sherry Wine Gravy

POLLO PARMIGIANO 16

Pan Fried Chicken, Amico Nave Tomato Sauce, Mozzarella, Garlic Spinach

AMICO 1836 16

Grilled Chicken, Sun-Dried Tomatoes, Goat Cheese, Yukon Golds & Asparagus

Vitello E Manzo

VEAL MARSALA FRANK CRAPITTO 18

Pan Seared Veal, Marsala Mushrooms, Linguini Alfredo

VEAL OSCAR 19

Pan Fried Veal, Sun-Burst Tomatoes, Lump Crab, Artichoke Cream Sauce, Grilled Asparagus

RIBEYE COLLINO 25

Herb Marinated Ribeye, Grilled Asparagus, Roasted Yukon Golds

Frutti di Mare

SHRIMP & GRITS 19

Jumbo Shrimp, Mascarpone Garlic Grits, Basil Infused Olive Oil

NORWEGIAN SALMON 20

Pan Seared Fillet, Grape Tomatoes, Lemon Caper White Wine Sauce, Garlic Spinach



Pranzo Speciali

(Monday-Friday 11am-3pm)

MINESTRA E INSALATE 8

Caesar Di Nave, Roasted Tomato Bisque

INSALATE E PIZZE 8

Insalate Di Spinaci, Cheese Pizza Strip

MEATBALL E CAESAR DI NAVE 9

House Made Meatballs, Sauce Marinara, Caesar Di Nave

CAESAR CON POLLO 10

Caesar Di Nave, Marinated Grilled Chicken

CLASSIC CAPRESE SPECIALI 12

Classic Caprese, Lump Blue Crab, Fresh Avocados

Lunch Portions of our Signature Entrees

SPAGHETTI & MEATBALL 8

House Made Meatballs, Italian Spicy Sausage, Sauce Marinara

FARFALLE PESTO CHICKEN 12

Basil Pesto, Sun-Dried Tomatoes, Olive Oil Spinach

BACON SHRIMP DIABLO 12

Gulf Coast Shrimp, Apple Smoked Bacon, Jalapeno Mushrooms, White Wine Cream, Linguini

AMICO 1836 15

Grilled Chicken, Sundried Tomatoes, Goat Cheese, Yukon Golds



Desserts

LEMON BASIL PANNA COTTA 6

Smooth Italian Pudding Lemon Zest, Basil, Sweetened Strawberries

RICOTTA CHEESECAKE 7

Creamy Ricotta Cheesecake, Amaretto Biscotti Crust, Sweet Caramel Sauce

TIRAMISU 8

Espresso Dipped Lady Fingers, Sweet Mascarpone Cream, Swiss Cocoa Powder

CIOCCOLATINI 15

Assortment 5 Gourmet Chocolates

Limoncello, Strawberry Balsamic, Espresso Cream, Pistachio, Hazelnut Praline

Choice Three 9

OUR STORY

Amico Nave Ristorante (Translation: "Friend of the Ship") is the sister restaurant to Shipwreck Grill and is in tribute to my Step-Father, Tony Salvaggio, and his family who immigrated to the Bryan area from Sicily. Tony was born in Bryan in 1931 and graduated from Texas A&M in 1956 following his enlistment in the US Navy. Tony began teaching me to cook Italian food at a young age and many of our recipes at Amico's are authentic to his family. It is my and Mary's pleasure to open a restaurant in Bryan that we believe captures the Italian heritage of the community.

Thank you for your support and patronage!

Wade & Mary Beckman, Aggie Class 90'