



SPECIALTY COCKTAILS



BELLINI MARTINI 10

Grey Goose Vodka, Macerated Peaches, Prosecco

JOHN DALY 7

Enchanted Rock Vodka, Limoncello, Tea

MARY'S MARY 8

Grey Goose Vodka, Amico Nave Marinara, Pepperoncini

ITALIAN MARGARITA 10

Tres Generaciones Añejo, Solerno Blood Orange Liqueur, Tuaca

*WHISKEY SOUR 9

Knob Creek Rye, Egg White, Angostura Bitters

VINO BY THE GLASS

LAMARCA PROSECCO	Italy	9
MARK WEST CHARDONNAY	California	7
GIRARD CHARDONNAY	California	12
CHATEAU STE. MICHELLE RIESLING	Washington	8
MESSINA HOF "BEAU"	Texas	8
LORIELLA PINOT GRIGIO	Venice	8
ZONIN CHIANTI	Tuscany	7
VILLA POZZI NERO D'AVOLA	Sicily	8
RED DIAMOND SHIRAZ	Washington	9
CASTLE ROCK PINOT NOIR	California	9
SEVEN FALLS CABERNET SAUVIGNON	California	9
HORSE HAVEN HILLS (H ₂) MERLOT	Washington	10
ZORZAL TERROIR UNICO MALBEC	Argentina	10.5
ERRAZURIZ CARMENERE	Chile	11
JEFF RUNQUIST 1448	California	11
LAMBORGHINI TREScone	Italy	14
TY CATON CABERNET SAUVIGNON	California	15



BIRRA

DRAFT 4.75

Peroni, Blue Moon

BOTTLE 3.5

Coors Light, Miller Lite, Shiner Bock,
Budweiser, Bud Light, Michelob Ultra



IMPORTS 5

Negro Modelo, Stella Artois, Breckenridge
Vanilla Porter, Karbach Hopadillo,
Estrella Damm Daura (Gluten-Free)



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

ITALIAN SAUSAGE STEW 6

Northern White Beans, Carrots, Zucchini, Spinach

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 14

Classic Caprese, Lump Blue Crab, Fresh Avocados



PIZZE



POLLO DIABLO 14

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

ITALIAN SAUSAGE AND PEPPERONI 10

Amico Nave Tomato Sauce, Mozzarella & Provolone

SLOW ROASTED VEGETABLE 12

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

RIBEYE AND BLUE CHEESE 15

Caramelized Onions, Horseradish Cream Sauce

PASTA



SPAGHETTI & MEATBALL 12

House Made Meatball, Sauce Marinara

BACON SHRIMP DIABLO 17

Gulf Coast Shrimp, Apple Smoked Bacon, Jalapeños, Mushrooms, White Wine Cream, Linguini
(Substitute Blackened Grilled Chicken 16)

BUCATINI BOLOGNESE 16

Bucatini Pasta, Braised Sirloin, Slow Roasted Tomato Cream

BLACKENED CHICKEN LINGUINI ALFREDO 16

Parmesan Cream, Fresh Grated Parmigiano-Reggiano

TOMATO PRIMAVERA CARSONI 14

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

Gluten-Free Pasta Available Upon Request



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

(Substitute: Eggplant 12, Veal 18)

AMICO 1836 16

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

VITELLO E MANZO



VEAL MARSALA FRANK CRAPITTO 17

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 DE MARE



SHRIMP & GRITS 18

Jumbo Shrimp, Mascarpone Garlic Grits, Basil Infused Olive Oil

SHRIMP PESTO REGINA 18

Gulf Coast Shrimp, Yellow Squash, Mushroom Artichoke Spinach, Sun Burst Tomatoes, Pesto Sauce

NORWEGIAN SALMON 19

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

GRILLED CHILEAN SEA BASS 28

Herb Medley, Polenta Grits, Garlic Spinach

LUNCH SPECIALI

SERVED MONDAY-FRIDAY 11-4



SOUP AND SALAD 8

Lunch Caesar Di Nave, Italian Sausage Stew

ITALIAN SAUSAGE STEW 10

Northern White Beans, Carrots, Zucchini, Spinach

AMICO'S FAMOUS MEATBALL SANDWICH 8

House Made Meatball, Sauce Marinara, Mozzarella & Provolone, Flash Fried Farfalle Pasta

MEATBALL AND CAESAR DI NAVE 7

House Made Meatball, Sauce Marinara, Lunch Caesar Di Nave

ITALIAN SAUSAGE PIZZA 8

Amico Nave Tomato Sauce, Mozzarella & Provolone

CAESAR CON POLLO 8

Caesar Di Nave, Italian Marinated Grilled Chicken

PESTO CHICKEN SANDWICH 8

Italian Marinated Chicken, Brushetta, Spinach, Goat Cheese, Flash Fried Farfalle Pasta

*SPINACH SALAD WITH SHRIMP 9

Gulf Shrimp, Sun-Burst Tomatoes, Mushrooms, Toasted Almonds, Goat Cheese

LUNCH PORTIONS OF OUR SIGNATURE ENTREES



SPAGHETTI & MEATBALL 8

House Made Meatball, Sauce Marinara

FARFALLE PESTO CHICKEN 10

Basil Pesto, Sun-Dried Tomatoes, Olive Oil Spinach

CLASSIC CAPRESE SPECIALI 12

Classic Caprese, Lump Blue Crab, Fresh Avocados

BACON SHRIMP DIABLO 12

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

AMICO 1836 12

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

TRIPLE CHOCOLATE CAKE 7

Flourless Chocolate Cake, Chocolate Mousse, Chocolate Ganache, Raspberry Reduction

TIRAMISU 8

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

CIOCCOLATINI 15

Assortment of Five Gourmet Chocolates

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

Choice of Three 9

BRANDY ALEXANDER 12

Vanilla Ice Cream, Kahlua, Brandy



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

20% Gratuity Suggested on Parties of 6 or More

6% Packaging Fee Added on To-Go Orders

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness