

menu



AMICI MARYVILLE

OPEN WED-SUN 5 - 9

shared

- BURRATA AND FOCACCIA** \$15
House Pulled Burrata, Tomato and Cucumber Salad, Warmed Focaccia, Saba
- FOUR CHEESE ARANCINI** \$9
Roasted Garlic Risotto Stuffed With Mozzarella, Pecorino, Parmesan, Cheddar and Fresh Local Herbs
- WARM OLIVES** \$4
GARLIC ROLLS \$4
Topped With Pesto or Pomodoro add \$2
- SMOKED CHICKEN WINGS** \$12
FRIED OKRA \$10

salads

- KALE CAESAR** \$6/\$11
Smoked Caesar Dressing, Garlic Breadcrumbs
- AMICI SALAD** \$7/\$13
Local Lettuce, Balsamic Vinaigrette, Parmesan, Shallots, Cherry Tomato, Benton's Bacon Bits

pasta

Add Burrata \$5

- LAMB BOLOGNESE** \$27
Bucatini, Herbed Parmesan
- CALABRESE SHRIMP** \$24
House Made Penne, Gulf Shrimp, Broccolini, Roasted Tomato Cream, Herbed Breadcrumb, Parmesan
- CHICKEN PARMESAN** \$27
Spaghetti, Mozzarella, Rustic Pomodoro, Herbed Parmesan

specials

- PRIME NY STRIP** \$35
Potato Gnocchi, Sweet Corn, Shishito Peppers, Tomatoes, Salsa Verde
- CORNMEAL FRIED NC TROUT** \$24
Garlic and Herb Potatoes, Creamed Kale, Yuzu Aioli
- CRAB BLT RISOTTO** \$32
Lump Blue Crab, Roasted Garlic Risotto, Benton's bacon, Tomato, Greens, Fennel Pesto

pizza toppings

VEGETABLES

Calabrian Chilis (\$1) Jalapeno (\$1) Shallots (\$1) Garlic Confit (\$1) Castelvetro Olive (\$1) Preserved Lemon (\$1) Local Mushrooms (\$3) Local Greens (\$2) Roasted Tomatoes (\$3) Shaved Fennel (\$1) Arugula (\$2) Green Bell Pepper (\$1) Caramelized Cippolini (\$2)

MEATS

Smoked Chicken (\$3) Benton's Prosciutto (\$3.5) Capicola (\$2.5) Tessa Pancetta (\$2.5) Pepperoni (\$2.5) Genoa Salami (\$2) Salted Anchovy (\$2) Italian Sausage (\$2.5)

CHEESES

Hand Pulled Mozzarella Stracciatella (\$3) Fontina (\$2) Goat Cheese (\$3) White Cheddar (\$2)

FINISHING TOUCHES

Truffle Oil (\$2) Calabrian Chili Oil (\$1) Extra Virgin Olive Oil (\$1) Calabrian Buffalo Sauce (\$1) Buttermilk Garlic Dressing (\$1) Saba (\$1) Fresh Basil Leaves (\$1) Fresh Oregano (\$1) Parsley (\$1)

cocktails

- PEACH BOURBON SMASH** \$14
House Made Peach Syrup, Old Grand-Dad Bonded, Lemon, Mint, Fever Tree Ginger Beer
- CHATTANOOGA GLIDER** \$16
Chattanooga 91 Whisky, Aperol, Eda Rhyne Amaro Oscuro, Lemon
- ITALIAN MARGHERITA** \$14
Resposado Tequila, Blood Orange, Amaretto, Lime Juice, Cointreau
- TROPICAL VIBES** \$15
Land Of Muses Gin, Yuzu, Melon Liqueur, Green Tea Syrup., Creme De Banana, Saline Solution, Lime, Soda Water
- EABROMARTINI** \$16
Bumbu Rum, Bumbu Creme, Mr. Black Coffee Liqueur
- HIDE AND SEEK** \$15
Fifollet Rum, Laird's Applejack, Forthave Amaro, Maple Syrup, Angostura Bitters, Cardamom Bitters

pizza

Hand Tossed Sourdough (11in), Signature Thin (12in), Sicilian (14x8 \$4 upcharge) or Gluten Free (10in)

- FOUR CHEESE** \$18
Garlic and Oil Base, Mozzarella, Stracciatella, Fontina, Cheddar, Pecorino
- CHICKEN BACON PESTO** \$21
Pesto Base, Cheddar, Smoked Chicken, Pancetta, Shallots, Pecorino
- MUSHROOM AND GREENS** \$20
Ricotta Base, Roasted Mushroom, Greens, Calabrian Chili, Shallots, Pecorino
- PEACH AND PROSCIUTTO** \$21
Ricotta Base, SC Peaches, Arugula, Benton's Prosciutto, Saba Finish, Pecorino
- SUMMER MARGHERITA** \$21
Pomodoro Base, Fresh Pulled Mozzarella, Local Tomatoes, Special Growers Basil, Extra Virgin Olive Oil, Parmesan
- ITALIAN SAUSAGE** \$19
Pomodoro Base, Italian Sausage, Shaved Fennel, Bell Peppers, Pecorino
- MEAT LOVER** \$23
Pomodoro Base, Genoa Salami, Pepperoni, Italian Sausage, Capicola
- HAWAIIAN** \$22
Pomodoro Base, Mozzarella, House Made Capitola, Fresh Pineapple
- SUPREMO** \$26
Pomodoro Base, Pepperoni, Italian Sausage, Bell Peppers, Shallots, Local Mushrooms, Black Olive, Pecorino
- CUSTOM PIZZA** \$16
Chose: Crust, Base and Toppings



white wine

BANFI LE RIME PINO GRIGIO	\$9/35
MATUA SAUVIGNON BLANC	\$9/\$35
MER SOLIEL CHARDONNAY	\$10/\$40
VEVE VINHO VERDE	\$10/\$40
FRANCO SERRA GAVI	\$10/\$40
TOOTH & NAIL SAUVIGNON BLANC	\$10/\$40
OCONE BOZZOVICH ROSE	\$12/\$45
FERRARI CARANO FUME BLANC	\$12/\$45
BORGO SAVIAN ARANSAT	\$12/\$45
IOPPA SAN GRATO VINO BIANCO	\$40
PRUNECCHIO BIANCO	\$12/\$45
WENTE SAUVIGNON BLANC	\$50
LE SALSE VERDICCHIO	\$13/\$50
FIELD RECORDINGS DRY HOP PET NAT	\$50
JANKARA VERMENTINO	\$50
ALTA ALELLA AUS PET NAT	\$60
PACE ROERO ARNEIS	\$15/\$60
RANDI RAMBELA BIANCA	\$60
SLAVCEK SIVI PINOT	\$50
WALNUT BLOCK SAUVIGNON BLANC	\$10/\$40
CANTINA BOLZANO PINOT GRIGIO	\$45
HOGWASH SPARKLING ROSE (CAN)	\$9

red wine

DRUMHELLER MERLOT	\$9/\$35
THE SEEKER PINOT NOIR	\$9/\$35
CASTELLO MONACI PILUNA PRIMITIVO	\$10/\$40
CASTELLO DI GABBIANO CHIANTI CLASSICO	\$10/\$40
BANFI CENTINE	\$10/\$40
BONANZA CABERNET	\$10/\$40
FRANCO SERRA BARBERA	\$10/\$40
POGGIO ANIMA NERO D'AVOLA	\$10/\$40
LE PIANTATE CESANESE	\$12/\$45
TENUTA PEDERZANA GIBE LAMBRUSCO	\$50
FILODIVINO DIANA LACRIMA	\$50
CECCHI CHIANTI CLASSICO	\$50
CHALK HILL PINOT NOIR	\$50
DAOU VINEYARDS CABERNET	\$55
CERALTI SCIRE BOLGHERI ROSSO	\$15/\$60
CANTINA BOLZANO HUCK AM BACH	\$60
PIETRAMORE MOTEPULCIANO D'ABRUZZO	\$16/\$65
VARVÁRA BOLGHERI	\$75
GATTO GROSSO ROSSO	\$14/50
PASTAFARIAN NEBBIOLO	\$60
POPOLO DI INDIE ROSSO	\$13/\$50
STATTI GAGLIOPPO	\$12/\$45
TEDESCHI LUCCHINE VALPOLICELLA	\$12/\$45

PEACH BELLINI \$10

canned beer

LEARN MORE ABOUT OUR BEER SELECTION WITH UNTAPP'D

BEARDED IRIS QUEEN BEE
HUMBLE FORAGER HUMBLE BUMBLE
BUD LIGHT
PONTOON ONE SKI
BITBURGER
DISKIN CHERRY BOMB IMPERIAL
BURLEY OAK APRICOT RASPBERRY J.R.E.A.M.
MAGNANIMOUS JUICE LORD
TRIPPING ANIMALS RETURN OF THE TRIPPING DEAD
URBAN SOUTH LIME CUCUMBER GOSE
XÜL BEER CO. TORO Y OSO
BERDED IRIS FLAMINGO ROAD
XÜL BEER CO. EVERYBODY LOVES THE SUNSHINE
KEEF CANNABIS INFUSED SODAS

BEAK AND SKIFF 1911 VARIOUS FLAVORS
DALE'S PALE ALE
EINSTOK ICELANDIC ALE
MICHELOB ULTRA
FONTA FLORA DOOMTREE
SCHULZ BRAU SCHWARZBIER
ATG 35K
450 NORTH JUST DAB IT
VITAMIN SEA LITTLE TREASURES
450 NORTH TETRIS NUGGETS
MILLER LITE
CREATURE COMFORTS TROPICALIA
OLOGY WONDER WALL
NEXT LEVEL BIG BOI MAP
DEVILS FOOT HOPP'D LEMONADE (N/A)

draft

SWA'RA LOGJAMMIN' RYE LAGER
NEW HEIGHTS NAVEL GAZER STOUT
HI WIRE LAGER
PRINT SHOP BAKER CREEK BROWN ALE
XÜL BEER CO. TECH NOIR
AUSTIN EASTCIDERS PINA COLADA CIDER

WANDERLINGER 100 DAYS IPA
TRIHOP TRIRISH RED
VON TRAPP DUNKEL
SPATEN FRANZISKANER HEFEWEISEN
BURIAL BEER CO. SURF WAX
DRAFT PROSECCO