

Appetizers

Shrimp Amore- Pink shrimp grilled, orange glazed and served with cold Sicilian couscous. **\$14**

Fried Calamari and Artichoke – Golden fried and served with arrabbiata and tartar sauce. **\$10**

House Made Cured Smoked Wild Salmon – With cream fresh, capers and toasted points. **\$13**

Eggplant Parmigiana – Baked with tomatoes, mozzarella and basil. **\$10**

Octopus Salad 🍷 Octopus, over chickpeas puree, heirloom tomatoes, olives, purple potatoes. **\$14**

Tuna Carpaccio 🍷 Seared yellowfin tuna, avocado mousse, and yucca root salmoriglio sauce. **\$15**

Beef Carpaccio - Andrea's Style... **\$11**

Salad and Soup

Caprese Mozzarella - Fior di latte, with organic cherry heirloom tomatoes. **\$10**

Caesar Salad - Classic romaine lettuces, with light homemade dressing. **\$8**

Roasted Beets Salad - With feta and goat cheese. **\$9**

Arugula - With tomatoes and shaved parmigiano. **\$8**

Pasta e Fagioli Soup. **\$7**

Soup of the Day. **\$9**

Fresh Pastas

Fresh house made pastas, perfectly cooked al dente Chef Andrea's way

Orecchiette Baresi 🍷 Sliced Italian sausage & broccoli rabe with garlic and pecorino cheese. **\$23**

Gnocchi al Pesto – Fresh basil, pine nuts, garlic and pecorino cheese. **\$20**

Lasagna All'Emiliana – Layers of fresh pasta, bolognese sauce, béchamel and parmesan. **\$19**

Ravioli of the Day – Ask your server. **\$22**

Dried Pastas

Bucatini Amatriciana 🍷 Italian Guanciale with fresh tomatoes and pecorino cheese. **\$21**

Linguini Frutti di Mare – Clams, mussels and calamari in a garlicky tomato sauce. **\$24**

Linguini Diavolo – Gulf shrimp, crabmeat in an arrabbiata tomato sauce. **\$25**

Penne Carbonara – Creamy egg yolk, pancetta and parmesan sauce. **\$19**

Penne Bolognese – Old recipe of lean ground beef tomato sauce and fresh herbs. **\$18**

Fish

Pacific Wild Salmon 7 oz. grilled and served with lemon sauce and side of vegetables. **\$31**

Chilean Seabass Cartoccio Baked in parchment paper with potatoes, olives & tomatoes. **\$38**

Fish of the Day – Ask your server. **MP**

Meat

Veal Piccata – Sautéed with capers lemon sauce, served with mix vegetables. **\$24**

Veal Saltimbocca – Scaloppini with prosciutto & sage, white wine sauce, with mix vegetables. **\$25**

Chicken Rollatini – With ham, spinach & provolone, in au-jus with mashed potatoes **\$20**

Chicken Milanese – Lightly breaded topped with fresh arugula and tomato salad. **\$22**

Half Duck Confit Semi-boneless, and served in au-jus and roasted red potatoes. **\$32**

Pork Shank – Roasted and tender with au-jus and served with roasted red potatoes. **\$28**

Lamb Shank – Braised with Nebbiolo wine and vegetables served with saffron risotto. **\$31**

Beef Brasato Served with polenta & gorgonzola cake, mashed potatoes and carrots. **\$26**

Our Chops

Veal Chop –16 oz grilled and served with crispy pancetta, roasted red potatoes and shallots **\$43**

Whole Rack of Lamb – 16 oz pan roasted cabernet demi-glace with roasted red potatoes **\$42**

Sirloin Steak – 16 oz butchers block reserve Angus, grilled and served with béarnaise sauce and roasted potatoes **\$40**

SIDES

Vegetables... \$5 Linguini with Oil & Garlic... \$5

Potatoes... \$5 Linguini Marinara... \$5

****Consuming Raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness****

Split up-charge will be applied to appetizers \$1, salads \$1 and main courses \$5

<We are selling our Labeled AMORE wine glasses 6 per \$45>