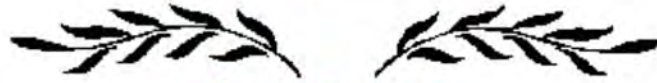


AMORE



Appetizers

Seafood Salad	15.00
Assortment of fresh fish & shellfish mixed with herbs and lemon vinaigrette	
Burrata e Prosciutto	13.00
Sliced prosciutto and creamy Burrata cheese over arugula	
Fried Calamari	10.00
Calamari little coated and fried served with "spicy & sweet chilli" and marinara	
Gazpacho del Giorno	8.00
Tomato base with cucumber, bell pepper, onion, jalapeno, garlic, olive oil and balsamic vinegar	
Eggplant Parmigiana	10.00
Baked layers of seared eggplant tomato and cheese	
Escargots Amore	11.00
Baked with nuts, roasted garlic and shallots topped with parsley lemon butter	
Affettati Misti e Formaggio	14.00
Italian cold cuts and cheese assortments	

Salads

Amore House Salad	9.00
Cherry tomatoes, cucumber, shredded carrot, Spanish onion, paprika parsley croutons	
Lobster and Seasonal Fruit Salad	14.00
Combined lobster chunks and fresh fruit with baby arugula, mix greens and citrus vinaigrette	
Insalata Provencale	10.00
Boston lettuce with candy walnuts dry cranberries strawberries, gorgonzola and balsamic vinegar	
Tomato Caprese Salad	11.00
Fresh tomato and diced mozzarella over fresh arugula with house vinaigrette.	
Caesar Salad Table-Side	12.00
Classic romaine lettuce, with exclusive homemade dressing prepared table-side. (minimum order of 2)	

Meats

Veal Saltimbocca	26.00
Tender veal scaloppini, with prosciutto, sage, sauteed in white wine sauce served with vegetable risotto.	
Pollo alla Parmigiana	21.00
Roasted chicken breast topped with roasted tomato and fresh mozzarella serve with spaghetti marinara.	
Pollo alla Valdostana	21.00
Chicken with prosciutto and fontina cheese, served with mushroom cream sauce.	
Rack of Lamb	33.00
**14oz rack, sous vide red wine reduction, served with mashed potatoes and seasonal vegetables.	
Filet Mignon all Aceto Balsamico	32.00
**Grilled 8oz filet, with Barolo mushroom sauce served over mashed potatoes and seasonal vegetables.	
Prime New York Strip	33.00
**Grilled 12oz NYS served with gorgonzola garlic cream sauce and roasted potato and seasonal vegetables.	
Veal Chop alla Tirolese	34.00
**14oz cut chop topped with speck and fontina cheese, served with butter sage sauce over mashed potatoes.	

Sides \$5

Mixed Vegetables - Linguine Aglio e Olio - Linguine Marinara
Mashed Potatoes - Roasted Red Potatoes

****Gluten Free Marked Items**

Consuming Raw or undercooked meat, eggs, poultry or seafood increases your risk of contacting a food borne illness

"Split up-charge will be applied to salads \$1 and main courses \$5 if requested"

Pastas

Linguini Pescatore	23.00
With tomato sauce, calamari, crabmeat and shrimp.	
Linguine Alle Vongole	24.00
Fresh clams garlic and oil serve over a rapini pesto sauce	
Spaghetti Shrimp Scampi	25.00
** Pasta with shrimp, sauteed in white wine garlic lemon sauce and fresh parsley.	
Ravioli d' Amore del Giorno	22.00
Heartshaped ravioli, special stuffed and served with the sauce of the day (Ask your server)	
Spaghetti alla Crudaiaola	19.00
Roasted cherry tomatoes, fresh arugula served over a bed of creamy burrata, topped whit shaved parmigiano	
Pappardelle D' Amore	21.00
Sea scallops, arugula, cherrie tomato, porcini mushrooms garnished with shaved parmigiano	
Tagliatelle Bolognese	19.00
Traditional home stile Bolognese sauce serve with our home made tagliatelle.	

Most pastas above could be cooked in **VEGETARIAN STYLE** with Marinara or Aglio e Olio sauces.
Ask your Server

Fish

Snapper al Amore	29.00
** Saered fillet, with crab meat, sun-dried tomato, fresh basil & lemon beurre-blanc sauce, served with mixed vegetable.	
Branzino Fillet	30.00
** Mediterranean Sea Bass with herbed lemon butter sauce, served with vegetable risotto.	
Ahi Tuna Fillet	30.00
** Sesame seeds crusted, tagliata with arugula and sauteed mushrooms.	
Polpo alla Grilia	27.00
** Grilled Octopus, tender, lightly seasoned served with roasted potatoes, garlic cloves and mixed vegetable	