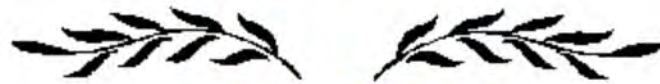


AMORE



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 with fresh avocado.	
Fried Calamari	11.00
Calamari lightly coated and fried, served with spicy marinara sauce.	
Minestrone di Verdure	8.00
The classic Italian soup, made with fresh seasonal vegetables.	
Eggplant Parmigiana	11.00
Baked layers of seared eggplant, tomato and cheese.	
Escargots Amore	11.00
Baked with nuts, roasted garlic and shallots topped with parsley lemon butter.	
Carpaccio di Manzo	14.00
Beef tenderloin over arugula with marinated mushrooms and shaved parmesan cheese.	

Salads

Amore House Salad	9.00
Cherry tomatoes, cucumber, shredded carrot, Spanish onion, paprika parsley croutons.	
Octopus Salad	12.00
Served with boiled potatoes, green olives, mixed greens and lemon vinaigrette.	
Insalata Provenciale	10.00
Boston lettuce with candy walnuts, dry cranberries, strawberries, gorgonzola and balsamic vinegar.	
Tomato Caprese Salad	11.00
Fresh tomato and sliced mozzarella over fresh arugula with house vinaigrette.	
Caesar Salad Table-Side	(each) 12.00
Classic romaine lettuce, with exclusive homemade dressing prepared table-side. (minimum order of 2)	

Meats

Veal Marsala	24.00
Veal scaloppini with sauteed mushrooms and marsala wine reduction, with roasted potatoes and mix vegetables.	
Pollo alla Parmigiana	22.00
Fried chicken breast topped with tomato sauce and fresh mozzarella served with spaghetti marinara.	
Pollo alla Valdostana	22.00
Chicken with prosciutto and fontina, served with porcini mushroom cream sauce, roasted potatoes and mix vegetables	
Rack of Lamb	34.00
**1 4oz rack, sous vide balsamic reduction, served with mashed potatoes and seasonal vegetables.	
Filet Mignon al Barolo	33.00
**Grilled 8oz filet, with Barolo reduction served with mashed potatoes and seasonal vegetables.	
Prime New York Strip	33.00
**Grilled 12oz NYS served with gorgonzola Barolo garlic cream sauce and roasted potato and seasonal vegetables.	
Veal Chop alla Tirolese	35.00
1 4oz cut chop, topped with speck and fontina cheese, served with butter sage sauce and mashed potatoe.	

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 contracting a food borne illness

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

(A \$20.00 Corkage applied to each bottle of wine brought in by guest)

Pastas

Linguini Pescatore	25.00
Mixed seafood of calamari, clams, mussels and shrimp.	
Linguine Alle Vongole	24.00
Fresh clams garlic and oil serve with fresh tomato sauce.	
Penne Sorrentina & Burrata	20.00
Homemade marinara sauce with basil fresh tomato and Burrata cheese.	
Ravioli del Giorno	22.00
Special stuffed and served with the sauce of the day (Ask your server)	
Spaghetti alla Carbonara	20.00
Sauteed pancetta (Italian bacon) in creamy egg yolk with parmesan cheese.	
Pappardelle D`Amore	23.00
Sea scallops, arugula, cherry tomato, porcini mushrooms, garnished with shaved parmigiano	
Lasagna Emiliana	20.00
Layers of homemade pasta baked with Bolognese sauce, bechamel and marinara.	
Tagliatelle Bolognese	20.00
Traditional home stile Bolognese sauce serve with our home-made tagliatelle.	

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

Fish

Snapper all' Amore	30.00
** Seared fillet, with shrimp, clams and fresh tomato sauce, served with sauteed spinach.	
Branzino Fillet	32.00
**Mediterranean Sea Bass with herbed lemon butter sauce, served with sauteed spinach.	
Ahi Tuna Fillet	30.00
**Sesame seeds crusted, tagliata with arugula and sauteed mushrooms.	
Polpo alla Grilia	29.00
**Grilled Octopus, tender, lightly seasoned, served with arugula and mixed vegetable.	