



## Appetizers

### Amore Crab Cake - \$11

A pyramid crab cake served on a bed of wilted spinach and quinoa salad with citrus aioli sauce.

### Amore 2 Crab Cakes Dinner - \$21

### Fried Calamari & Artichoke - \$10

Topped with "spicy & sweet chilli" served with side tartar sauce and marinara.

### Mussels Veracruz - \$11

\*\*White wine, fresh ripe tomatoes, garlic, oregano, capers and Kalamata olives.

### Chicken Liver Pate - \$9

Served with caramelized onions, toast points and fresh fruit.

### Chicken "Caprese" Meatballs - \$9

Mozzarella stuffed, served on spiced potato wheels, with shallots and cherry tomato concasse.

### Beef Carpaccio - \$11

\*\*Wrapped around arugula, with shaved parmesan, horseradish cream, garnished with lemon mustard aioli, capers and balsamic reduction.

### Eggplant Parmigiana - \$10

Baked layers of seared eggplant with provolone and parmesan cheese in homemade marinara.

### Escargots Amore - \$9

\*\*Baked with nuts and red wine, roasted garlic and shallots topped with parsley lemon butter.

## Salads

### Caesar Salad - \$8

Classic romaine lettuce, with light homemade dressing. (anchovies upon request)

### Amore House Salad - \$9 'Baby mixed greens & house vinaigrette'

\*\*Cherry tomatoes, cucumber, shredded carrot, Spanish onion, paprika parsley croutons

### Longboat Harvest Salad - \$10 'Baby mixed greens & house vinaigrette'

\*\*Dried cranberries, walnuts, apple, pepper jack cheese, cucumbers, avocado and cherry tomatoes.

### Roasted Beet Napoleon - \$9

\*\*Stacked with baby spinach, gorgonzola and goat cheese, candied walnuts and balsamic reduction.

### Arugula Salad - \$8

\*\*With ripe tomato slices, shaved parmesan cheese and house vinaigrette.

### Soup of the Day. \$9 "Ask your server"

(Offering blue cheese & ranch dressing upon request)

**"Make your own dinner salad adding seared Shrimp, Chicken or Salmon for \$6"**



## **Pastas**

### **Canelloni Amore - \$25**

Stuffed with lobster, shrimp and crabmeat, in lobster béchamel cream sauce.

### **Linguini Diavolo - \$25**

Gulf shrimp and crabmeat in an arrabiata sauce (spicy tomato).

### **Gnocchi - \$20**

Choose one of these 3 classic favors "**Pesto - Meat Sauce - Four Cheese**"

### **Spaghetti Bolognese - \$18**

Tomato and lean beef meat sauce with fresh herbs.

### **Add Meatballs... "3" - \$6**

Choose your favorite "**Beef - Lamb - Chicken**"

### **Ravioli of the Day (homemade) - \$22**

"Ask your server"

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

Ask your Server

## **Fish**

**(All fish dishes are served with mixed vegetables)**

### **Snapper al Amore - \$28**

\*\*Skin on seared, with jumbo crab meat, sun-dried tomato, fresh basil & lemon beurre-blanc sauce.

### **Salmon "Atlantic Ocean" - \$27**

\*\*Pan roasted fillet with cardamom ancho sweet chili sauce.

### **Sea Scallops- \$28**

Pan seared to golden, with garlic and basil white wine herb butter sauce.

### **Swordfish - \$29**

\*\*Grilled and topped with an Okra ratatouille.

### **Rainbow Trout - \$30**

\*\*Skin on fillet blackened pan seared, served with blood orange brown butter sauce.

### **Ahi Tuna - \$30**

\*\*Seared in coriander spice rub and served with sangria demi sauce.

### **Flounder "Crab Stuffed" - \$29**

Blackened seasoning roasted fillet, wrapped around crab-staffing and served with garlic aioli.



## Meat

### Veal Piccata - \$24

Sautéed with lemon butter & capers sauce, served with linguine aglio e olio.

### Chicken Milanese - \$22

Lightly breaded topped with fresh arugula and diced tomato salad.

### Chicken Parmigiana - \$23

Lightly breaded topped with marinara and mozzarella cheese, with side linguine marinara.

### Braised Brisket - \$26

\*\*Sliced and fanned on plate with red wine Espanola sauce and garlic mashed potatoes.

### Beef Meatloaf - \$24

Baked and served with mushroom and red wine demi and garlic mashed potatoes.

### Pork Shank - \$28

\*\*Roasted and served with roasted red potatoes and au-jus.

### Pork Tenderloin - \$27

\*\*Pan seared, served with apple & dry figs in bourbon mustard sauce and garlic mashed potatoes.

### Lamb Shank - \$29

Braised in herbed red wine and fine diced vegetables, served over saffron risotto.

### Rack of Lamb - \$30

\*\*Pan roasted 12oz rack, served with demi-glace and roasted red potatoes.

### Filet Mignon - \$30

\*\*Grilled 6oz filet, served with sweet potato wedges and spiced honey mustard sauce.

### Delmonico Steak - \$30

\*\*Grilled 12oz steak, served with key lime, tomato chimichurri sauce and saffron risotto.

**(Blackened upon request)**

**“Add a 5oz. Lobster tail to your Filet Mignon or Delmonico Steak for \$9”**

## Sides \$5

Mixed Vegetables - Linguine Aglio e Olio - Linguine Marinara - Roasted Garlic Green Beans  
Shaved Brussel Sprouts and Carrots – Idaho Garlic Mashed Potatoes - Roasted Red Potatoes  
French Fries - Sweet Potato Wedges

## \*\*Gluten Free Marked Items

Consuming Raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness  
“Split up-charge will be applied to salads \$1 and main courses \$5 if requested”