

AMORE Italian Menu

Appetizers

- Fried Calamari...17**-With marinara sauce.
- Bell Peppers with Burrata...17**- Roasted red bell peppers and fresh burrata cheese, basil, garlic, arugula with balsamic and EVOO
- Octopus Carpaccio...22**- Cooked, thin sliced octopus blended with black olives & red bell peppers, with cappers, balsamic and EVOO
- Beef Carpaccio...21** -Thin slices of raw beef tenderloin with house dressing, parmesan cheese and a deliciously creamy aioli sauce.
- Mussels alla Tarantina ...18**- Sautéed with garlic, marinara, parsley with seafood broth.

Salads

- Amore House Salad...16**
Arugula and sliced celery, tomatoes, shaved almonds and gorgonzola cheese house dressing
- Caprese Salad... 16**
Fresh Mozzarella over tomato with fresh basil, balsamic and EVOO
- Caesar Salad...16**
Romaine lettuce, with classic homemade dressing served in parmesan cheese cup.

All Entrees

Served with Veggies and starch of the day
If not mention with pasta

- Salmon Piccata...35**- Sautéed with capers, in lemon white wine butter sauce. (or Grilled plain)
- Grouper & Shrimp Oreganata...39**- Grilled Grouper fillet, with 3 large shrimp in seafood sauce, breadcrumbs finished in the oven.
- Veal Marsala...36**- Veal scaloppini, sautéed with mushrooms and marsala wine reduction.
- Veal Piccata Artichoke...36**- Veal scaloppini, sautéed with capers and artichokes hearts in lemon white wine butter sauce.
- Lamb Shank Milanese...39**- Succulent Lamb Shank braised in rich herbed beef stock sauce.
- Boneless Short Ribs 39**- Tender, oven-braised with red wine mushroom sauce, w/ pappardelle.
- Veal Parmigiana or Milanese...35**- Breaded-fried, topped with marinara and mozzarella. Or arugula and tomato salad served with linguine Aglio-e-Olio or Marinara.
- Chicken Piccata Artichoke...32**- Sautéed with capers and artichokes hearts in lemon white wine butter sauce.
- Chicken Parmigiana or Milanese...32**- Breaded-fried, topped with marinara and mozzarella. Or arugula and tomato salad, served with linguine Aglio-e-Olio or Marinara.

Pasta Dishes

- Ravioli of the Day... MP-**
(Ask your server)
- Pappardelle Bolognese... 25-**
Large flat, homemade pasta with classic beef meat sauce.
- Lasagna alla Bolognese... 25-**
Sheets of pasta, with ricotta & mozzarella w/ beef meat sauce.
- Chicken Livornese...27-**
Sautéed w/ garlic, olives, capers, bell peppers, marinara & Linguini.
- Chicken.27- ShrimpAlfredo.33-**
Sautéed in garlic, white wine, with cream sauce and linguine.
- Crab & Shrimp Amore...34-**
Or only Crab Claws ... 36-
Crab claws and Shrimp sautéed with seafood garlic broth, and cream tomato sauce, w/ Linguine
- Vegetarian:**
- Linguini alla Amore...23-**
Sautéed mushrooms and red beets with garlic and onions.
- Tofu Primavera...23-**
Layers of tofu, with garlic, onion, & marinara Sautéed vegetables.
- Vegetables à Brás...23-**
Sautéed vegetables, olives and matchstick potatoes with egg.

Special Sides: Linguine-Aglio-e-Olio-
or-Marinara...9- Mushroom-Risotto...12-
Sautéed-Mushrooms...9- Sautéed-
Julianne-Vegetables...9-

\$3.50 Split charge applied to salads
\$9.00 Split charge applied to entrees.

Parties of 6 or more will be added 22% gratuity.