AMARI

HOUSE MADE FOCACCIA 10
chef's selection baked daily

B.W.B.

BETTER WITH BREAD
savor your last bites of crust or focaccia with our selection of sauces

PESTO	3	**WHIPPED RICOTTA**	3
CALABRIAN HONEY	3	**CLASSIC TOMATO**	3
O.O.E. one of every sauce	10		
TRUFFLE BUTTER	7	**BURRATA**	8

STARTERS

SALUMI & CHEESE — 28
chef's selection, seasonal mostarda
mixed nuts, toasted focaccia

SHRIMP SCAMPI — 15
uni-tomato butter, capers, toasted focaccia

SESAME ARANCINI — 15
pork sausage, smoked mozzarella
tomato sauce

MEATBALLS — 15
beef & pork sausage, tomato sauce
parmigiano

STEAMED CLAMS — 28
white wine, garlic, "fra diavolo"
toasted focaccia

Salads

AMARI CAESAR — 16
romaine hearts, parmigiano, anchovy breadcrumbs

ITALIAN CHOPPED — 17
castelfranco, romaine hearts, salumi, olives
chickpeas, tomatoes, red onion
smoked mozzarella, pecorino, red wine vinaigrette

ARUGULA — 15
fennel, granny smith apple
roasted shallot vinaigrette, ricotta salata

+chicken 6 +shrimp 8 +salmon 14

PASTAS

PESTO PASTA — 15
farfalle, ricotta salata, campari tomatoes

RIGATONI BOLOGNESE — 29
beef & pork, parmigiano, nutmeg ricotta

SQUID INK MAFALDINE — 32
shrimp, scallop, campari tomatoes, lemon

BEEF CHEEK RAVIOLI — 32
ricotta, roasted mushrooms, marsala, herbs

TRUFFLE TAGLIATELLE — 39
black winter truffle, parmigiano

SPAGHETTI & MEATBALLS — 28
house-made meatballs, red sauce, basil

FARFALLE A LA VODKA — 29
italian fennel sausage, tomato cream

PIZZA

SPICY CALABRESE — 26
fior di latte, red onion, oregano
calabrian honey

TRUFFLE — 35
black winter truffle bechemella, fior di latte
parmigiano, fontina

CRISPY EGGPLANT — 23
tomato, smoked mozzarella
fior di latte, basil

MARGHERITA — 21
parmigiano, mozzarella, tomato sauce, basil

PIZZA OVEN SPECIALTY — MP
this offering is curated daily, utilizing some of the peak seasonal vegetables and italian salumi

SAUSAGE & PEPPERS — 26
tomato sauce, mozzarella, pecorino
italian sausage, sweet peppers, red onion

MAINS

MEATBALL SANDWICH — 20
focaccia, ricotta, parm, mozzarella, tomato sauce

CHICKEN PARMESAN — 21
mozzarella, parmigiano, tomato sauce, basil

PORK CHOP — 22
cherry pepper relish, potato puree
campari tomatoes

ANTARCTIC SALMON* — 33
broccolini, garlic, white wine, salsa rossa

BRANZINO* — 34
cirtus, garlic, white wine, oregano
bread crumbs, asparagus

Sides

MASHED POTATOES AL FORNO — 15
proscuitto, fontina, pecorino, vincotto

ASPARAGUS — 14
garlic, pesto ricotta salata

BRUSSELS SPROUTS — 15
balsamic glaze, guanciale, crispy shallots
calabrian mayo

BROCCOLINI — 12
confit garlic, white wine, chili flake

TRUFFLE FRIES — 15
parmegiano, chives

CRISPY POTATOES — 12
pecorino romano, rosemary

NOTE FROM THE KITCHEN
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

20% GRATUITY WILL BE INCLUDED FOR PARTIES OF 6+

COCKTAILS

LUNA ROSSA 18
Ketel One Cucumber & Mint
Vodka, Cucumber, Italicus
Lime, Honey

ALPINE PEAK 18
Bulleit Bourbon, Pasubio Amaro
Fall Spice

FIRE & BLOOD 18
Camarena Reposado Tequila
Blood Orange, Firewater Bitters
Vecchio Amaro del Capo "Hot Chili"

TUSCAN GOLD 18
Smoke Wagon Bourbon
Montenegro, Lemon
Sangiovese Float

BLOODY MARY 18
Ketel One Vodka, Dianes
Bloody Mary, Brine, Worches-
terhire

HIGH FASHIONED 18
Camarena Reposado Tequila
Montenegro Amaro
Nardini Amaro, Cinnamon

FUMO ROSSO 18
Veras Joven Mezcal, Sfumato
Amaro, Beetroot, Lemon
Cinnamon

PLUMARO D'ORO 18
Mount Gay Eclipse Rum
Amari di Angostura, Plum
Lime, Demerara

MIMOSA 15
Orange, Pineapple or Grapefruit

Rinfrescante

THE CIDER SUNSET 10
Apple cider, Cranberry, Fall Spice
Lemon, Nutmeg, Orange Zest

HIBISCUS HEAVEN 10
Pineapple, Mint

By the Glass

BRUT RESERVE 20
LOUIS POMMERY
Napa Valley, California

PROSECCO 15
AVISSI
Veneto, Italy

MOSCATO d' ASTI 15
TENUTA CARRETTA
Piobesi D'Alba, Italy

PINOT GRIGIO 15
SARTORI
Veneto, Italy

SAUVIGNON BLANC 15
CANTINA LAVIS
Trentino, Italy

FALANGHINA 18
Feudi di San Gregorio
Campania, Italy

CHARDONNAY 18
BAGLIO di GRISI "Aria"
Sicily, Italy

CHARDONNAY 24
DAOU BODYGUARD
Paso Robles, California

ROSE 16
IL POGGIONE
BRANCATO
Montalcino
Tuscany, Italy

PINOT NERO 17
CANTINA LAVIS
Trentino, Italy

SANGIOVESE 18
BINDI SERGARDI
"Al Canapo"
Tuscany, Italy

CABERNET SAUVIGNON 18
KAHANA
Paso Robles, California

CABERNET SAUVIGNON 23
ROTH ESTATE
Alexander Valley, California

NEBBIOLO 28
TENUTA CARRETTA
Cascina Ferrero
Barolo, Piedmont, Italy

MALBEC BLEND 18
CLOS DE LOS SIETE
Uco Valley, Argentina

BEER

PERONI "0.0" 7
Non-alcoholic Lager

BIRRA MORETTI "L'AUTENTICA" 10
Lager

PERONI 7
Pale Lager

COORS LITE 6
Light Lager

MENABREA "AMBRATA" 10
Amber Lager

ABLE BAKER "MANGO DROP" 12
Wheat Beer

ABLE BAKER ATOMIC DUCK 14
IPA

AMARO FLIGHT

SIRENE-CANTO AMARO
lemons, thistle, rose berries, sweet and bitter orange, kina, vanilla, timut pepper, cinnamon

CAFFO VECCHIO AMARO DEL CAPO - CALABRIA
oranges, chamomile, liquorice

AMARO DI ANGOSTURA
cinnamon, cardamom, cloves, licorice, honey

AMARO NEPETA
wild mint, PGI lemon, bitter herbs

AMARA-AMARO D'ARANCIA ROSSA
blood orange peel, mixed herbs

CYNAR RICETTA ORIGINALE
artichoke leaves, bitter orange
rhubarb, chamomile

----CHOICE OF THREE----
20

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