

AMARI

STARTERS

SALUMI & CHEESE chef's selection, seasonal mostarda mixed nuts, toasted focaccia	28
SHRIMP SCAMPI uni-tomato butter, capers, toasted focaccia	19
SQUASH BLOSSOMS ricotta, mascarpone, calabrian honey	18
SESAME ARANCINI pork sausage, smoked mozzarella tomato sauce	16
MEATBALLS beef & pork sausage, tomato sauce parmigiano	17
STEAMED MUSSELS white wine, garlic, "fra diavolo" toasted focaccia	28

Salads

AMARI CAESAR romaine hearts, parmigiano, anchovy breadcrumbs	18
ITALIAN CHOPPED castelfranco, romaine hearts, salumi, olives chickpeas, tomatoes, red onion smoked mozzarella, pecorino, red wine vinaigrette	19
+chicken 6 +shrimp 8 +salmon 14	

PASTAS

CHICKEN PESTO farfalle, ricotta salata, campari tomatoes	26
RIGATONI BOLOGNESE beef & pork, parmigiano, nutmeg ricotta	29
SQUID INK MAFALDINE shrimp, scallop, campari tomatoes, lemon	32
BEEF CHEEK RAVIOLI ricotta, roasted mushrooms, marsala, herbs	32
TRUFFLE TAGLIATELLE summer truffle, parmigiano	39
SPAGHETTI & MEATBALLS house-made meatballs, red sauce, basil	28
FARFALLE A LA VODKA italian fennel sausage, tomato cream	29

MAINS

CHICKEN PARMESAN mozzarella, parmigiano, tomato sauce, basil	31
CHICKEN PICCATA lemon cream, capers	29
ANTARCTIC SALMON* broccolini, garlic, white wine, salsa rossa	34
SNAPPER* corn, zucchini, campari tomato	35
ANGUS FILET* potato puree, truffle buttter	59

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.

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
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PIZZA

SPICY CALABRESE fior di latte, red onion, oregano calabrian honey	26
TRUFFLE summer truffle bechemella, fior di latte parmigiano, fontina	35
CRISPY EGGPLANT tomato, smoked mozzarella fior di latte, basil	23
MARGHERITA parmigiano, mozzarella, tomato sauce, basil	21
PIZZA OVEN SPECIALTY this offering is curated daily, utilizing some of the peak seasonal vegetables and italian salumi	MP
SAUSAGE & PEPPERS tomato sauce, mozzarella, pecorino italian sausage, sweet peppers, red onion	26

AMORE MENU

Primi

-choice of-

AMARI CAESAR
SESAME ARANCINI (2pc)
SHRIMP SCAMPI (4pc)

Secondi

-choice of-

RIGATONI BOLOGNESE
PESTO PASTA
CHICKEN PARMESAN
CHICKEN PICCATA
ANTARCTIC SALMON*

Dolce

LEMON POPPYSEED CAKE

49pp

Sides

CRISPY POTATOES pecorino romano, rosemary	10
BRUSSELS SPROUTS balsamic glaze, guanciale, crispy shallots calabrian mayo	15
BROCCOLINI confit garlic, white wine, chili flake	15
TRUFFLE FRIES parmegiano, chives	15

COCKTAILS

LUNA ROSSA 18

Ketel One Cucumber & Mint
Vodka, Cucumber, Italicus
Lime, Honey

FIORI SPRITZ

Avissi Prosecco, Grapefruit
Creme de Violette
St. Germain, Soda

18 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

ALBA ROSATA 18

Foro, Aperol, Campari
Strawberry, Lemon

RIVA FRESCA 18

Astral Blanco Tequila
Montenegro, Blood Orange
Soda, Strawberry

ARANCIO 18

Tanqueray Gin 10, Aperol
Sweet Vermouth, Grapefruit
Lemon, Honey

Rinfrescante

JADE’S DRINK 10

Cucumber, Lychee, Lime

HIBISCUS HEAVEN 10

Pineapple, Mint

By the Glass

SPARKLING 19

EXTRA BRUT
BERLUCCHI 61 FRANCIACORTA
Brescia, Lombardy

PROSECCO 15

AVISSI
Veneto, Italy

MOSCATO 15

d’ ASTI
TENUTA CARRETTA
Piobesi D’Alba, Italy

PINOT GRIGIO 15

SARTORI
Veneto, Italy

SAUVIGNON 15

BLANC
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 POGGIO
BRANCATO
Montalcino
Tuscany, Italy

PINOT NERO 17

CANTINA LAVIS
Trentino, Italy

SANGIOVESE 16

POGGIO BONELLI
CHIANTI
Tuscany, Italy

CABERNET 18

SAUVIGNON
KAHANA
Paso Robles, California

CABERNET 23

SAUVIGNON
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 10

”L’AUTENTICA”
Lager

PERONI 7

Pale Lager

COORS LITE 6

Light Lager

MENABREA 10

“AMBRATA”
Amber Lager

ABLE BAKER 12

“MANGO CALUTRON GIRL”
Wheat Beer

ABLE BAKER 14

ATOMIC DUCK
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-----