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 19
uni-tomato butter, capers, toasted focaccia

SESAME ARANCINI 16
pork sausage, smoked mozzarella
tomato sauce

MEATBALLS 17
beef & pork sausage, tomato sauce
parmigiano

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

Salads

AMARI CAESAR 18
romaine hearts, parmigiano, anchovy breadcrumbs

ITALIAN CHOPPED 19
castelfranco, romaine hearts, salumi, olives
chickpeas, tomatoes, red onion
smoked mozzarella, pecorino, red wine vinaigrette

ARUGULA 16
fennel, granny smith apple
roasted shallot vinaigrette, ricotta salata

+chicken 6 +shrimp 8 +salmon 14

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

PASTAS

CHICKEN PESTO 26
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

MAINS

CHICKEN PARMESAN 31
mozzarella, parmigiano, tomato sauce, basil

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

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

PORK CHOPS 32
cherry pepper relish, potato puree
campari tomatoes

ANGUS FILET* 59
crispy potatoes, salsa verde

AMORE MENU

Primi
-choice of-
AMARI CAESAR
SESAME ARANCINi (2pc)
SHRIMP SCAMPI (4pc)

Secondi
-choice of-
RIGATONI BOLOGNESE
PESTO PASTA
PORK CHOP (1 CHOP)
ANTARCTIC SALMON*

Dolce
LEMON POPPYSEED CAKE

49pp

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

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

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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