

AMARI

STARTERS

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

SHRIMP SCAMPI 19
uni-tomato butter, capers, toasted focaccia

SQUASH BLOSSOMS 18
ricotta, mascarpone, calabrian honey

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

+chicken 6 +shrimp 8 +salmon 14

PASTAS

CHICKEN PESTO 26
farfalle, ricotta salata, campari tomatoes

RIGATONI BOLOGNESE 29
beef & pork, parmigiano, nutmeg ricotta

CLAM LINGUINE 29
white wine, chili flakes, crema

ENGLISH PEA RISOTTO 26
calabrian chili oil, mascarpone, parmesan

TRUFFLE TAGLIATELLE 39
summer 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

CHICKEN PICCATA 29
lemon cream, capers

ANTARCTIC SALMON* 34
broccolini, garlic, white wine, salsa rossa

SNAPPER* 35
corn, zucchini, campari tomato

ANGUS FILET* 59
potato puree, truffle buttter

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

PIZZA

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

TRUFFLE 35
summer 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

AMORE MENU

Primi

-choice of-

AMARI CAESAR
ARANCINI MILANESE (3pc)
SHRIMP SCAMPI (4pc)

Secondi

-choice of-

RIGATONI BOLOGNESE
PESTO PASTA
CHICKEN PARMESAN
CHICKEN PICCATA
CLAM LINGUINE
ANTARCTIC SALMON*

Dolce

LEMON POPPYSEED CAKE

49pp

Sides

CRISPY POTATOES 10
pecorino romano, rosemary

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

BROCCOLINI 15
confit garlic, white wine, chili flake

TRUFFLE FRIES 15
parmegiano, chives

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

BERRY MINT LEMONADE 8

Calamansi, Berry, 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-----
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