

AMARI

ANTIPASTA

SALUMI & CHEESE 28

chef's selection, seasonal mostarda, mixed nuts, artisanal tarali

TUNA CRUDO 23

cucumber, caper, orange, crispy shallot

OCTOPUS & POTATO SALAD 22

celery hearts, pickled fresno chili

FRIED CALAMARI 21

zucchini, peppers, guanciale, calabrian aioli

RICOTTA MEATBALLS 19

beef veal & pork sausage, peperonata

SESAME ARANCINI 16

smoked Mozzarella, saffron, tomato Sauce

SALADS

HEIRLOOM CAPRESE 18

basil pesto, olive oil, buffalo mozzarella

ROMAINE HEARTS CAESAR 18

parmigiano, anchovy breadcrumbs

ITALIAN CHOPPED 19

castelfranco, romaine hearts, salumi, olives, chickpeas, tomatoes, cucumber, fennel, red onion, mozzarella, pecorino, gigante beans, red wine vinaigrette

ARUGULA 18

fennel, strawberry, ricotta salata
roasted shallot vinaigrette, vin cotta

+chicken 7 +shrimp 9 +salmon 14

PASTAS

SPAGHETTI POMODORO 24

cherry tomato, basil
+ Burrata 14 + Meatballs 6 ea

LUMACHE BOLOGNESE 29

beef, pork & veal ragu

SQUID INK CAMPANELLE 34

crab, shrimp, tomato uni butter

MARSALA BEEF CHEEK RAVIOLI 32

ricotta, roasted mushrooms, chive

TAGLIATELLE PAGLIA E FIENO 27

spinach, spring pea, pancetta

BUCATINI AMATRICIANA 29

fresno chili, guanciale, red onion

RIGATONI ALLA GRAPPA 27

cherry tomato, calabrian chili, basil

RICOTTA AGNOLOTI 28

'aglio e olio' garlic confit & eseplette

HOUSE MADE FOCACCIA 7

savor your foccacia or last bites of crust with our dipping sauces

O.O.E. one of every sauce 8

SAN MARZANO TOMATO 3

BASIL PESTO 3

WHIPPED RICOTTA 3

PIZZA

MARGHERITA 23

parmigiano, mozzarella, tomato sauce, basil

SPICY CALABRESE 26

fiore di latte, red onion, oregano, calabrian honey

MUSHROOM FONTINA 25

black truffle béchamel, fiore di latte

PROSCUITTO RICOTTA 27

scamorza, arugula, peas, balsamic

CACIO E PEPE 24

parmesan fonduta, shaved garlic, black pepper

SOPPRESSATA & PEPPERS 26

tomato sauce, mozzarella, olives, red onion

PEPPERONI 25

the 1919 Italian American classic

COASTAL

BRANZINO* 36

oreganata, spinach, charred lemon

STEAMED CLAMS 30

spicy fra diavolo, nduja

SHRIMP SCAMPI 32

white wine, garlic butter

SKUNA BAY SALMON* 34

artichoke, nardello pepper salsa rosso

CARNE

AMARI CHICKEN PARM 32

mozzarella, parmigiano, tomato sauce, basil
-dont worry we can do traditional as well +5 side pasta

PORK CHOP 33

cherry pepper relish, polenta

ANGUS FILET* 59

crispy fingerling potatoes, salsa verde

BONE IN RIBEYE FOR TWO 105

Charred Lemon, Vine Tomato, Ristretto

SIDES

ASPARAGUS 14

preserved lemon vinaigrette, ricotta salata

ZUCHINI SCAPECE 12

olive oil, anchovy, mint

BROCCOLINI DI CECCO 13

lemon, sliced garlic, calabrian chili

MASHED POTATOES AL FORNO 18

prosciutto, fontina, pecorino, vincotto

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

20% GRATUITY WILL BE INCLUDED FOR PARTIES OF 6+

AMARI

COCKTAILS 18

LUNA ROSSA

ketel one cucumber & mint vodka, cucumber, italicus, lime, honey

THE STALK EXCHANGE

Parmesean Fat Washed Gin, Lo-Fi Dry Vermouth, Rucolino Amaro, Bell Pepper, Celery Bitters

FIRE & BLOOD

camarena reposado tequila, blood orange, firewater bitters, vecchio amaro del capo "hot chili"

TUSCAN GOLD

smoke wagon bourbon, montenegro, lemon, sangiovese float

FUMO ROSSA

veras joven mezcal, sfumato amaro, beetroot, lemon, cinnamon

RADICI E FRAGOLE

Basil Hayden Bourbon, Zucca Amaro, Strawberry Cinamon Syrup, Lemon & Vanilla Whipped Cream

VIOLETTA SPRITZ

Mirtamaro, Lavender, Blueberry, Lemon, Honey, Prosecco

RINFRESCANTE 10

zero proof cocktails

FRAGOLA FRESCA

Strawberry, Lime, Honey, Coconut Water

HIBISCUS HEAVEN

Hibiscus Tea, 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

ROSÉ

16

IL POGGIONE BRANCATO
Montalcino Tuscany, Italy

PINOT NERO

17

CANTINA LAVIS
Trentino, Italy

SANGIOVESE

18

BINDI SERGARDI "Al Canapo"
Tuscany, Italy

CABERNET SAUVIGNON

19

KAHANA
Paso Robles, California

CABERNET SAUVIGNON

23

BONANZA
Fairfield, 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 LIGHT

6

Light Lager

MENABREA "AMBRATA"

10

Amber Lager

ABLE BAKER "MANGO DROP"

10

Wheat Beer

ABLE BAKER ATOMIC DUCK

14

IPA

CHOICE OF 3

AMARO FLIGHT

SIRENE-CANTO AMARO

lemons, thistle, rose berries, sweet and bitter orange, kina, vanilla, timut pepper, cinnamon

AMARO NEPETA

wild mint, PGI lemons, bitter herbs

CAFFO VECCHIO AMARO DEL CAPO - CALABRIA

oranges, chamomile, liquorice

AMARA - AMARO D' ARANCIA ROSSA

blood orange peel, mixed herbs

AMARO DI ANGOSTURA

cinnamon, cardamom, cloves, licorice, honey

CYNAR RICETTA ORIGINALE

artichoke leaves, bitter orange, rhubarb, chamomile

\$20

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