

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 house made selection of sauces

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

TRUFFLE FRIES 15
parmigiano, chives

MEATBALLS 17
beef & pork sausage, tomato sauce
parmigiano

STEAMED CLAMS 30
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 18
fennel, granny smith apple
roasted shallot vinaigrette, ricotta salata

+chicken 6 +shrimp 8 +salmon 14

PESTO 4 **WHIPPED RICOTTA 4**
CALABRIAN HONEY 4 **CLASSIC TOMATO 4**
O.O.E. one of every sauce 12

TRUFFLE BUTTER 8 **HANDMADE BURRATA 13**

PIZZA

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

STEAK & TRUFFLE 40
black winter truffle béchamel, 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

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+

MAINS

CHICKEN PARMESAN 31
mozzarella, parmigiano, tomato sauce, basil

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

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

PORK CHOPS 32
cherry pepper relish, potato puree
campari tomatoes

ANGUS FILET* 59
crispy potatoes, salsa verde

Sides

CRISPY POTATOES 12
pecorino romano, rosemary

ASPARAGUS 14
garlic, pesto ricotta salata

MASHED POTATOES AL FORNO 18
prosciutto, fontina, pecorino, vincotto
3g black winter truffle +15

BRUSSELS SPROUTS 16
balsamic glaze, guanciale, crispy shallots
calabrian mayo

BROCCOLINI 12
confit garlic, white wine, chili flake

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

In Italy, the night begins after dinner. Join us for **50% off all AMARI specialty cocktails** our last hour of service and let the evening unfold — one perfect sip at a time.**

By the Glass

BRUT RESERVE 20

LOUIS POMMERY
Napa Valley, California

PINOT GRIGIO 15

SARTORI
Veneto, Italy

PINOT NERO 17

CANTINA LAVIS
Trentino, Italy

PROSECCO 15

AVISSI
Veneto, Italy

SAUVIGNON 15

BLANC
CANTINA LAVIS
Trentino, Italy

SANGIOVESE 18

BINDI SERGARDI
"Al Canapo"
Tuscany, Italy

MOSCATO 15

d' ASTI
TENUTA CARRETTA
Piobesi D'Alba, Italy

FALANGHINA 18

Feudi di San Gregorio
Campania, Italy

CABERNET 18

SAUVIGNON
KAHANA
Paso Robles, California

CHARDONNAY 18

BAGLIO di GRISI "Aria"
Sicily, Italy

CABERNET 23

SAUVIGNON
ROTH ESTATE
Alexander Valley, California

CHARDONNAY 24

DAOU BODYGUARD
Paso Robles, California

NEBBIOLO 28

TENUTA CARRETTA
Cascina Ferrero
Barolo, Piedmont, Italy

ROSE 16

IL POGGIONE
BRANCATO
Montalcino
Tuscany, 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 DROP"
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

AMARO NEPETA

wild mint, PGI lemon, 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

----CHOICE OF THREE----

20

LATE NIGHT HAPPY HOUR

BAR, LOUNGE & PATIO
SUN-THURS 8PM-CLOSE
FRI & SAT 9PM-CLOSE

PERONI 6

PERONI + 16

FERNET

WINE BY THE GLASS 11

House Red or White

COCKTAIL 13

OF THE DAY

SPRITZ 12

OF THE DAY

WELL COCKTAILS 11

Two-part cocktail with choice
of: conciere vodka,
conciere rum, lunaazul tequila,
conciere whiskey, conciere gin

AMARI COCKTAILS 9

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

**LATE NIGHT HAPPY HOUR SUNDAY TO THURSDAY 8PM-CLOSE, FRIDAY & SATURDAY 9PM TO CLOSE