

AMARI

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

INSALATA

HEIRLOOM CAPRESE 19

basil pesto, olive oil, buffalo mozzarella

ROMAINE HEARTS CAESAR 20

parmigiano, anchovy breadcrumbs

ITALIAN CHOPPED 21

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

BUTTER BIBB LETTUCE 19

warm guanciale vinaigrette, radish, gribiche, herbs

SALAD ADDITONS

+chicken 7 +shrimp 9 +salmon* 14

ANTIPASTA

SALUMI & CHEESE 28

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

TUNA CRUDO* 24

cucumber, caper, orange, crispy shallot

OCTOPUS & POTATO SALAD 23

celery hearts, pickled fresno chili

FRIED CALAMARI 22

zucchini, peppers, guanciale, calabrian aioli

RICOTTA MEATBALLS 21

beef, veal & pork sausage, peperonata

SESAME ARANCINI 18

smoked mozzarella, saffron, tomato sauce

BRUSSEL SPROUTS 14

preserved lemon vinaigrette, pecorino, black pepper

KURI SQUASH AGRODOLCE 15

apple cider vinaigrette, honeycrisp apple, walnuts

CAULIFLOWER ARROSTITO 13

pine nuts, currants, balsamic vinager

BEETS & STRACCIATELLA 14

saba, poppy, sesame, pumpkin seed crunch

PIQUILLO PEPPERS 11

anchovy breadcrumbs, parsley

CANNELINI BEANS & GREENS 12

parmesan brodo, sliced garlic, chili flake, escarole

PASTAS

SPAGHETTI POMODORO 26

cherry tomato, basil
+ Stracciatella 6 or Meatballs 6 ea

TAGLIATELLE BOLOGNESE 32

beef, pork & veal ragu

SQUID INK GARGANELLI 34

crab, shrimp, tomato uni butter

MARSALA BEEF CHEEK RAVIOLI 32

ricotta, roasted mushrooms, chives

BRAISED GOAT FETTUCCINE 30

celery leaf, orange, pecorino

BUTTERNUT SQAUSH AGNOLOTI 29

sage, brown butter, nutmeg

SPICY RIGATONI ALLA GRAPPA 28

cherry tomato, calabrian chili, basil

PIZZA

MARGHERITA 25

parmigiano, mozzarella, tomato sauce, basil

SPICY CALABRESE 27

fiore di latte, red onion, oregano, calabrian honey

MUSHROOM FONTINA 26

black truffle béchamel, fiore di latte

PROSCIUTTO RICOTTA 28

scamorza, arugula, balsamic

CACIO E PEPE 25

parmesan fonduta, shaved garlic, black pepper

TOSCANO SALUMI & PEPPERS 27

tomato, mozzarella, olives, red onion, fennel

WHITE CLAM 32

parsley, sliced garlic, basil, parsley, mozzarella

PEPPERONI 26

the 1919 Italian American classic

COASTAL

SKUNA BAY SALMON* 36

artichoke, nardello pepper salsa rosso

OPAL SEA BASS 38

caper, chili, orange, fennel, olive oil

SHRIMP SCAMPI 37

white wine, garlic butter, toasted focaccia

CARNE

AMARI CHICKEN PARM 34

mozzarella, parmigiano, tomato sauce, basil

PORK CHOP* 36

cherry pepper relish, polenta

14 OZ NEW YORK STRIP* 70

roasted garlic, lemon, rosemary, olive oil

MASHED POTATOES AL FORNO 19

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+