

# **AMORE Valentine's Menu**

## **Appetizers**

### **Seafood Salad...15**

Assortment of fresh fish & shellfish

### **Burrata e Prosciutto \$13.00**

Sliced prosciutto and creamy Burrata

### **Fried Calamari \$11.00**

Calamari little coated and fried

### **Eggplant Parmigiana \$11.00**

Baked layers of eggplant tomato and cheese

### **Escargots Amore \$11.00**

With nuts and red wine, garlic and shallots

## **Pasta Dishes**

### **Heart Shaped Ravioli D'Amore...24**

Buffalo Mozzarella, tomato & basil staffing  
with vodka sauce

### **Linguini Pescatore...27**

Tomato base with calamari,  
clams mussels and shrimp

### **Tagliatelle alla Bolognese...22**

Bolognese sauce serve with our  
home-made tagliatelle

### **Lasagna Emiliana...22**

Layers of homemade pasta baked with  
Bolognese sauce, bechamel and marinara.

### **Linguine alle Vongole...26**

Fresh clams garlic and oil serve with fresh  
tomato sauce

### **Pappardelle D'Amore...23**

Sea scallops, arugula, cherrie tomato  
And porcini mushrooms

## **Fish Dishes**

### **Snapper al Amore...33**

Seared fillet, with shrimp, clams and fresh  
tomato sauce, with julienne vegetables

### **Branzino Fillet...33**

Mediterranean Sea Bass with herbed lemon  
butter sauce and julienne vegetables

### **Salmon Piccata...30**

Sautéed with capers lemon white wine sauce  
and julienne vegetables

## **Salads**

### **Amore House Salad...9**

Cherry tomatoes, cucumber, shredded  
carrot, Spanish onion, parsley croutons

### **Octopus Salad...13**

With boiled potatoes, green olives,  
mixed greens and lemon vinaigrette

### **Insalata Provenciale...11**

Boston lettuce with candy walnuts dry  
cranberries, gorgonzola and balsamic

### **Tomato Caprese Salad...11**

Strawberries and mozzarella over fresh  
arugula with house vinaigrette.

### **Caesar Salad... 9**

Romaine lettuce, with classic  
homemade dressing



## **Meat Dishes**

### **Pollo alla Parmigiana...24**

Chicken breast topped with roasted  
tomato and fresh mozzarella

### **Veal Marsala...26**

Veal scaloppini with mushrooms and  
marsala wine, potatoes & vegies

### **Pollo alla Valdostana...24**

Chicken with prosciutto and fontina,  
served with mushroom cream sauce

### **Rack of Lamb...35**

14oz rack, sous vide balsamic  
reduction, mashed potatoes & vegies

### **Filet Mignon al Barolo...35**

Grilled 8oz filet, with Barolo reduction  
with mashed potatoes & vegies

### **Veal Chop alla Tirolese...36**

14oz cut chop with speck and fontina  
cheese, served with butter sage sauce  
over mashed potatoes.

**Buon Appetito**