

**Amore Beef Carpaccio... \$11**

Wrapped over arugula parmesan horseradish lemon mustard aioli.

**Amore Crab Cake... \$11**

On a bed of wilted spinach and quinoa salad with citrus aioli sauce.

**Fried Calamari & Artichoke ... \$10**

Topped with "spicy & sweet chilli" served with side tartar sauce and marinara.

**Eggplant Parmigiana... \$10**

Baked layers of seared eggplant with provolone cheese in homemade marinara.

**Soup of the Day... \$9**

Shrimp bisque and curry lemongrass.

**Amore House Salad... \$9**

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

**Caesar Salad... \$8**

Classic romaine lettuce, with light homemade dressing. (anchovies upon request)

**Entrees**

**Wild Mushroom Ravioli... \$22**

With sage vegetable veloute sauce.

**Lasagna Bolognese... \$20**

Layers of fresh pasta, bolognese and béchamel sauce, with ricotta, mozzarella & parmesan chesse.

**Linguini Diavolo... \$25**

Gulf shrimp and crabmeat in an arrabiata sauce (spicy tomato).

**Snapper al Amore... \$28**

Seared, with jumbo crab meat, sun-dried tomato, fresh basil & lemon beurre-blanc sauce.

**Pan Roasted Salmon... \$27**

Herb beurre blanc and sweet potatoes hash try color green beans.

**Chicken Milanese ... \$22**

Lightly breaded topped with fresh arugula and diced tomato salad.

**Braised Brisket... \$26**

Sliced on plate with red wine Espanola sauce and garlic mashed potatoes.

**Veal Scaloppine Francese... \$25**

Sautéed with flour and egg batter in lemon butter white wine sauce.

**Filet Mignon... \$30**

Grilled 6oz filet, served with sweet potato wedges and spiced honey mustard sauce.

**Desserts... Amore Chocolate Lava Cake... \$8      Cheese Cake... \$8      Tiramisu... \$8**

