



Appetizers

Mussels Provencal... 15.00

Sautéed with garlic, fresh tomato, parsley and seafood tomato broth.

Fried Calamari... 15.00

Coated fried, with side of marinara sauce and fresh arugula.

Salted Cod Fritters - Bolinhos de Bacalhau... 15.00

6-Salted Cod Fritters, blended with mashed potato, onion, parsley, and garlic, served fried with garlic aioli.

Shrimp - Gambas à Algarvia... 17.00

Large, peeled shrimp, sautéed in seafood broth, with garlic, light piri-iri (lightly spicy) and red bell pepper paste (Pimentão).

Beef Woodpecker - Pica-Pau de Vaca... 17.00

Cubed beef-tenderloin, sautéed with demi glaze, cream mustard, topped with pickled vegetables.

Bell Peppers with Burrata... 16.00

Roasted fresh red bell peppers, with creamy burrata cheese, finish with basil, garlic, balsamic and EVOO

Salads

Amore House Salad... 12.00

Mixed greens with tomatoes, cucumber, onion, red bell peppers, with vinaigrette house dressing

Caesar Salad... 12.00

Romaine lettuce, with classic homemade dressing.

Tomato Caprese Salad... 13.00

Tomato and mozzarella, with side of fresh arugula with EVOO and balsamic-glaze.

Chickpeas Salad - Salada de Grão de Bico... 14.00

With chopped red bell peppers, onions, capers, parsley, with spring mix..



Amore
Restaurant
Portuguese & Italian Cuisine



Happy 2023 Valentine's Day



Pastas

Lobster Ravioli... 26.00

Vodka Aurora sauce, finish with fresh arugula.

Linguini Pescatore... 30.00

Shrimp, clams, mussels and scallops in seafood tomato broth.

Penne alla Sorrentina... 20.00

Light marinara, garlic, basil and fresh tomatoes topped with Burrata.

Pappardelle Bolognese... 23.00

Large flat-pasta with classic beef meat-sauce.

Fish

Salmon Piccata... 29.00

Scottish raised Salmon, sautéed with lemon, capers, and white wine butter sauce, served with vegetables.

Grouper & Shrimp Oreganata... 32.00

9oz Grilled Grouper fillet, with 4 shrimp in seafood sauce, all finish in the oven with oregano breadcrumbs, with veggies & starch of the day.

Seafood-Rice Arroz de Marisco... 30.00

Shrimp, Clams, Mussels and Scallops in seafood broth, cooked with fresh cilantro white rice.

Seafood - Cataplana - de Marisco... 35.00 Order for 2 -64.00

Lobster Tail, Shrimp, Clams, Mussels, and Scallops, in white wine seafood broth, with sliced potatoes, onion and red bell peppers.

Salted Cod "Bacalhau" or Octopus "Polvo" à Lagareiro... 33.00

(Cod Loin Fillet with some bones) Baked in EVOO, with garlic, onions, roasted potatoes, served with green beans & asparagus.

Meat

Chicken Parmigiana or Chicken Milanese... 26.00

Breaded-fried topped with marinara and mozzarella. Or, topped with arugula and tomato salad, served with linguini

Beef Marsala... 34.00

Filet-Mignon Scaloppini sautéed with mushrooms and marsala wine reduction, served with vegetables and starch of the day.

Beef Portugalia... 34.00

Filet-Mignon Scaloppini sautéed with white wine and beer mustard garlic sauce topped with fried prosciutto, served with white rice and vegetables.

Lamb Shank... 32.00

Succulent Lamb Shank braised in rich herbed red wine sauce, served with veggies & starch of the day.

Pork Tournedos Trasmontana... 28.00

Pork Tenderloin-Tournedos, served with Alheira Trasmontana sauce and fig-glaze, with veggies & starch of the day.

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RESTAURANT



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