

# AMORE Italian Menu

## Appetizers

- Fried Calamari...18-** With marinara sauce.
- Bell Peppers with Burrata...18-** Roasted red bell peppers and fresh burrata cheese, basil, garlic, arugula with balsamic and EVOO
- Octopus Carpaccio...22-** Cooked, thin sliced octopus, with cappers, parsley, arugula & red bell peppers, with balsamic and EVOO
- Beef Carpaccio...21** -Thin slices of raw beef tenderloin, with arugula, red peppers gorgonzola cheese, with house dressing & creamy aioli sauce.
- Mussels alla Tarantina ...20-** Sautéed with garlic, marinara, parsley with seafood broth.

## Salads

- Amore House Salad...16** Arugula and sliced celery, tomatoes, shaved almonds and gorgonzola cheese house dressing
- Caprese Salad... 16**  
Fresh Mozzarella over tomato with fresh basil, balsamic and EVOO
- Caesar Salad...16**  
Romaine lettuce, with classic homemade dressing served in parmesan cheese cup.

## All Entrees

Served with Veggies and starch of the day  
If not mention with pasta

- Salmon Piccata...37-** Sautéed with capers, in lemon white wine butter sauce. (or Grilled plain)
- Grouper & Shrimp Oreganata...40-** Grilled Grouper fillet, with 3 large shrimp in seafood sauce, breadcrumbs finished in the oven.
- Veal Marsala...38-** Veal scaloppini, sautéed with mushrooms and marsala wine reduction.
- Veal Piccata Artichoke...38-** Veal scaloppini, sautéed with capers and artichokes hearts in lemon white wine butter sauce.
- Lamb Shank Milanese...41-** Succulent Lamb Shank braised in rich herbed beef stock sauce.
- Boneless Short Ribs 41-** Tender, oven-braised with red wine mushroom sauce, w/ pappardelle.
- Veal Parmigiana or Milanese...38-**  
Breaded-fried, topped with marinara and mozzarella. Or arugula and tomato salad served with linguine Aglio-e-Olio or Marinara.
- Chicken Piccata Artichoke...33-** Sautéed with capers and artichokes hearts in lemon white wine butter sauce.
- Chicken Parmigiana or Milanese...33-**  
Breaded-fried, topped with marinara and mozzarella. Or arugula and tomato salad, served with linguine Aglio-e-Olio or Marinara.

## Pasta Dishes

- Ravioli of the Day... MP-**  
(Ask your server)
- Pappardelle Bolognese... 26-**  
Large flat, homemade pasta with classic beef meat sauce.
- Lasagna alla Bolognese... 26-**  
Sheets of pasta, with ricotta & mozzarella with beef meat sauce.
- Chicken Livornese...29-**  
Sautéed with garlic, olives, capers, bell peppers, marinara & Linguine.
- Chicken.29- ShrimpAlfredo.34-**  
Sautéed in garlic, white wine, with cream sauce and linguine.
- Linguine Pescatore...42-**  
Shrimp, clams, mussels, scallops, baby crab claws, in seafood tomato broth, garlic, parsley, with Linguine
- Vegetarian:**
- Linguine alla Amore...24-**  
Sautéed mushrooms and red beets with garlic and onions.
- Tofu Primavera...24-**  
Layers of tofu, with garlic, onion, & marinara Sautéed vegetables.
- Vegetables à Brás...24-**  
Sautéed vegetables, black olives and matchstick potatoes with scrambled eggs.

Special Sides: Linguine-Aglio-e-Olio...9  
Linguine Marinara...9  
Sautéed-Julianne-Vegetables...9 Mushroom-Risotto...13-

\$3.50 Split charge applied to salads  
\$9.00 Split charge applied to entrees.

Parties of 6 or more 22% gratuity will be added