

AMOR AMOUR AMORE LOVE

That's Amore

• Insalate—Salads •

*♦ Classic Caesar Salad...\$8/\$15

Romaine lettuce topped with Parmigiano shavings and olive oil crostini... with our homemade Caesar dressing.

*♦ Tuscan Field Greens...\$9/\$16

Mixed greens with honey goat cheese, dried cranberries and walnuts... with creamy balsamic dressing.

*♦ Insalata Caprese...\$9/\$16

Slices of fresh mozzarella and tomatoes with olive oil and balsamic drizzle...

served with creamy balsamic garlic dressing

* Calamari Caesar Salad...\$18/\$32

House Favorite and Specialty Dish...

Classic Caesar salad topped with tender, fried calamari, Parmigiano shavings and sweet vinegar pepper strips... Prepare to say "Wow".

• Appetizers—Antipasti •

Soup of the Evening...MP

* Garlic Loaf...\$5 With Mozzarella...\$7

* Arancini di Riso...\$11/\$19

Cesira's specialty...(my mom). She always made an extra dozen for my brother, Riccardo, and me. Seasoned rice stuffed with fresh mozzarella cheese and lightly fried...served with classic red gravy and Parmigiano shavings.

* Panzanella...\$12/\$19

Traditional bread salad with a twist.

Our version has fresh tomatoes, olive oil and pesto...tossed with toasted garlic bread

*♦ White Bean Hummus Duo...\$12/\$19

Duo of white cannellini bean hummuses...one topped with roasted red peppers and the other topped with roasted garlic and lemon aioli...

served with homemade toasted olive oil crostini

* Polenta Fondue...\$9/\$16

Seasoned polenta cubes, deep fried and served with our "near famous" red gravy for dipping

*♦ Goat Cheese Pillow of the Day...\$11/\$18

Pillow of honey goat cheese topped with the chef's daily imaginings...served with olive oil crostini

*♦ Roasted Veggie Platter...\$14/\$22

The season's freshest veggies...roasted, grilled and chilled...topped with honey goat cheese crumble, grilled veggie salsa and balsamic drizzle

* Fried Pizza...\$8/\$15

It's fried bread with red gravy and melted mozzarella cheese...How bad could it be?

* Carciofi Fritti...\$12/\$19

Baby artichokes stuffed with honey goat cheese and lightly fried...served with red gravy

Pommes Frites of the Evening...\$14

Popularized in the "Fry Shops" of France and Belgium, these "twice-fried" potatoes are topped with a different combination every night!

*♦ Risotto...\$14/\$25

Creamy arborio rice tossed with your choice of grilled veggies, baby shrimp or pancetta and peas

*Denotes Vegetarian Selection

♦Denotes selection can be made gluten free...

Discuss with your server. Up-charges may apply.

Please note...We will take extra precaution in minimizing cross-contamination with any flour products.

However, we cannot guarantee protection against air-borne gluten contamination. Please use your own discretion in making your selections.

Private Parties & Off-Premise Catering for up to 140 People

"Create Your Own Pasta"...\$15 and up

Pick a Pasta

Penne • Rigatoni • Bowties

Choose Potato Gnocchi, Tortellini or Homemade Pasta...

including Linguine, Spaghetti, Fettuccine, Pappardelle, or Gluten Free Risotto...all +\$4

Pick a Sauce

\$15 ♦♦ Marinara • ♦♦ Garlic and Oil • ♦♦ Butter & Garlic • ♦♦ Spicy Arrabbiata • ♦♦ Pesto

\$17 ♦♦ Alfredo Sauce • ♦♦ Pistachio Cream • ♦♦ Blush Sauce

♦♦ Pesto Cream...Basil, Parsley, Garlic, Locatelli Cheese, Cream

♦♦ Roasted Red Pepper Romesco...Pureed Roasted Peppers, Garlic, Oil

♦♦ Vodka...Red Gravy, Russian Vodka, Sundried Tomatoes, Cream, Red Pepper Flakes

♦♦ Fomo Style...Red Gravy and Seasoned Ricotta...Topped with Mozzarella and Baked

\$20...Fig and Pancetta Cream

♦♦ Butternut Squash, Mushrooms and Marsala Wine

♦ Carbonara...Cream, Pancetta, Peas and Parmigiano Cheese

♦ Bolognese...Finely Ground Beef and Carrots, Red Gravy and Cream

* Caponata...Sweet and Sour Eggplant, Kalamata Olives, Capers, Raisins, Red Gravy

Pick an Add-In or Side

Meatballs, ♦ Sausage, Chicken, ♦ Pulled Pork, ♦ Baby Shrimp...\$6 ♦ Chopped Veggies...\$5

• Classic Dishes •

Served with penne...home-made pasta, risotto or gnocchi are available for slight up-charge.

Chicken • Pollo

Parmigiana...Lightly fried and topped with our red gravy and toasted mozzarella...\$19

Francese...Egged & lightly fried...sautéed in butter, lemon and white wine...\$20

Marsala...Floured and sautéed in butter, mushrooms and sweet Marsala wine...\$22

Florentine...Francese style with spinach, mozzarella & garlic cream over risotto...\$24

Milk Fed Veal • Vitello

Parmigiana...Lightly fried and topped with our red gravy and toasted mozzarella...\$23

Francese...Egged & lightly fried...sautéed in butter, lemon and white wine...\$24

Marsala...Floured and sautéed in butter, mushrooms and sweet Marsala wine...\$26

*♦ Eggplant Rollatini...\$20

My wife Lydia's favorite..Fried eggplant slices stuffed with ricotta and mozzarella...and baked to perfection...with penne

Tilapia...\$21

Francais style topped with salsa cruda, and baby shrimp over Parmigiano risotto

• House Specialties •

Chicken Neptune...\$27

Topped with vodka sauce and baby shrimp...over lobster ravioli

Chicken Luca...\$24

Lightly fried cutlet, topped with eggplant, ricotta and mozzarella... over Italian risotto

Tortellini Luisa...\$23

Wild forest mushrooms, caramelized shallots, mascarpone cheese and a touch of white wine

Veal Olivia...\$26

Breaded medallions topped with eggplant caponata and mozzarella...over Italian risotto

*♦ Salmon...\$26

Grilled with butter, lemon & white wine or balsamic fig glaze...over Parmigiano risotto

Mom's Parmigiana...\$24

Meatballs, peppers, sausage, fried eggplant and bread, topped with mozzarella...with penne

Sunday Gravy...Our Signature Dish

A tradition in Italian households...usually served Sunday afternoons after church...

but we serve it here everyday!

Sausage, meatballs and slow-cooked shredded pork...over penne. \$26

• Chef's Table •

For parties of a minimum of 6 or 8 or more...Whole table must participate

Can't decide what to eat? Looking for a taste of everything? Tonight, you and your guests will take center stage as the chef prepares an array of delectable creations of his choosing...just for you.

So sit back, relax, un-cork a bottle and eat till you're stuffed like a chick pea. A multi-course feast including dessert...and we won't stop till you say "Zio"...(that's Italian for "Uncle").

\$35...(8 person minimum)...6 courses...Including salad, rice balls, pasta, meat and fish entrees & mini cannoli

\$55...(6 person minimum)...8 upgraded courses... Including calamari Caesar salad, rice balls, two upgraded pastas, veal entrée, salmon entrée, 2 delicious desserts.

Take home a quart of gravy, meatballs or soup...Gravy...\$8 Meatballs...\$12 Soup...\$12

\$15 minimum per adult...\$10 minimum per child during dinner service. Outside dessert fee...\$3/person Maximum of 2 credit card splits on any check. 20% gratuity may be added on parties of 5 or more.

* Denotes Vegetarian ♦ Denotes Gluten Free