

PASTA AMORE



Italian Traditional Cuisines

Antipasti

(Appetizers)

- Bruschetta Al Pomodoro E Mozzarella**
Country style Italian bread, rubbed with fresh garlic, topped with diced tomatoes, fresh basil, mozzarella and extra virgin olive oil. \$ 7
- Cozze**
Fresh mussels in the shell opened in a broth of tomatoes, olive oil, garlic, and red pepper, served with garlic flavored Tuscan bread. \$ 9
- Tonno Scotto Pan**
Pepper seared tuna loin, sliced rare and served with a balsamic soy vinaigrette. \$ 13
- Antipasto all'Italiana**
Selection of assorted cured meats and imported cheeses served with olives. \$ 15
- La Caprese**
Fresh burrata mozzarella and vine riped tomatoes with basil and EVOO. \$ 12
- Prosciutto**
Parma prosciutto and sweet cantaloupe. \$ 14
- Calamari e Gamberi**
Crispy flash fried Calamari, shrimp, zucchini and mushrooms with a spicy tomato sauce. \$ 17

Insalate

(Salads)

- Insalatina Romana con Aceto Balsamico**
Romaine, arugula and Frisee salad with grape tomatoes and carrot julienne in aged balsamic vinegar dressing. \$ 12
- Insalata Caprese**
Sliced tomatoes, fresh mozzarella and basil, drizzled with extra virgin olive oil. \$ 11
- Insalata Caesar**
Romaine lettuce with croutons and classic Caesar dressing. \$ 9
- Insalate Belga**
Belgian endive with pecorino cheese and pear in a red wine vinaigrette. \$ 12

Zuppe

(Soups)

- Minestrone con pecorino**
Minestrone Soup with Pecorino Romano cheese and crostini. \$ 9
- Zuppe del Giorno**
{Soup of the Day} **Market Price**
- Zuppe Fagioli**
Cream of white beans with assorted vegetables served with garlic croutons. \$ 7

Principale

(Entree)

- Grilled Prime NY Sirloin Steak**
Crispy Marble potatoes, charred garden spring onion, swiss chard, beet puree, red wine demi. \$ 26
- Pan Seared Diver Scallops**
Red wine infused risotto, charred garden carrots, house bacon vinaigrette. \$ 32
- Roasted Organic Chicken Breast**
Lima bean ragout, seared baby onion, squash preserve. \$ 27
- Sous Vide Lamb Rack**
Gnoccho a la romana, fresh figs, swiss chard relish, and fig demi. \$ 34
- Sauteed Scaloppine of Pork Saltimbocca**
Served with garlic mashed potatoes, prosciutto, spinach, and sage infused mushroom madeira jus. \$ 32
- Pan-Seared Local Red Snapper**
Served with garden chive gremolata, pea puree, roasted fennel, blue crab salad, and romesco. \$ 35
- Fire-Roasted Local Sword Fish**
Served with eggplant caponata Toscana, fried artichoke, and tomato & Castelvetro olive relish. \$ 27

Sides

(additional \$5.00 per item)

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|---------------------------|------------------------|------------------------|
| Tuscan Green Beans | Sauteed Spinach | Italian Spinach |
| Spanakopita | Meatballs (4) | Garlic Bread |
| Tuscan Kale Romano | Italian Sausage | Italian Cabbage |

Pasta

- Lasagna**
Wide pasta noodles stacked four high with ground meatball, four cheeses and house sauce. \$ 15
- Cannelloni**
Pasta crepe stuffed with veal, beef, spinach, and topped with house sauce. \$ 16
- Beef Tortellini**
Little pasta hats filled with seasoned beef and topped with house sauce. \$ 14
- Spinach and Chicken Ravioli**
Jumbo pasta squares, filled with spinach, chicken and three cheeses. \$ 17
- Chicken Ravioli**
Jumbo pasta rounds, filled with chicken and three cheeses. \$ 15
- Vegetable Lasagna**
Wide pasta noodles, stacked four high with five vegetables, four cheeses and house sauce. \$ 15
- Cheese Ravioli**
Pasta squares filled with four cheeses and topped with house sauce. \$ 14
- Fettuccine Bolognese**
Fettuccine with green peas in a light meat sauce and a touch of cream. \$ 15

Pizza

- Pepperoni Supreme**
Italian Pomodoro sauce with pepperoni, Mozzarella and Parmesan, topped with fresh herbs. \$ 12
- The Works**
Sweet Italian sausage, pepperoni, sauteed mushrooms, Mozzarella cheese, mild onions, green peppers, black olives and our house tomato sauce. \$ 15
- Margherita**
Made with imported Italian tomatoes and Mozzarella cheeses, topped with fresh basil and Parmesan cheeses. \$ 12
- Sicilian**
A spicy marinara sauce with sweet Italian sausage, spicy Capicola ham, julienne salami, fontina, Mozzarella and Parmesan cheeses, topped with fresh oregano and basil. \$ 16
- Vegetarian**
Imported Italian tomatoes, Mozzarella cheese and our house tomato sauce, topped with fresh basil and Parmesan cheese. \$ 15
- Three Cheese**
A combination of Mozzarella, Ricotta, and Romano. \$ 12
- Napoletana**
Broccoli Rabe, Sausage, and Buffalo Mozzarella. \$ 14