


PASTA
AMÒRE





Antipasta

Zuppe of the Day	\$2
Frutti Di Mare	\$4
Prosciutto Di Parma	\$5
Groviera	\$4
Mozzarella E Pomodoro	\$5
Asparagus and Pancetta	\$4
Insalata D'Agnello	\$7
Ciabatta and Arugula	\$6





Entrees

Spinach Manicotti

\$16

Crepe shells stuffed with fresh spinach plus a rich blend of ricotta, Mozzarella and romane cheeses. Topped with our homemade marinara sauce.

Jumbo Shells

\$17

Large shells stuffed with Italian parsley and black pepper plus a rich blend of ricotta, mozzarella and romano cheeses. Baked in our homemade marinara sauce.

Eggplant Parmigiana

\$15

Breaded eggplant baked in the oven with homemade marinara sauce and topped with mozzarella cheese

Lasagna

\$16

Noodles layered with Italian seasoned ground beef, ricotta, mozzarella and romano cheeses. Topped with our homemade marinera sauce.

Baked Ziti

\$18

Ziti with Italian Sausage, Blended with spinach, tomatoes, mozzarella and romano cheese plus a hint of pesto.

Chicken Parmigiana

\$19

The house special, Breast of chicken coated with Parmesan bread crumbs topped with marinera sauce and mozzarella. Served with a side of pasta .





Vino

Vino Italiano

	Bicchiere di vino	Bottiglia di vino
Batasiolo, Barolo Riaserva, Piemonte		\$60
San Felice, Vigorello, Tuscany		\$65
Villa Antinori, Toscano, Tuscany	\$12	\$37
Regaleali, Nero D'Avola, Sicily	\$8	\$24
San Felice, Chianti Riserva "11 Grigio, Tuscany	\$12	\$35
Castello Gabbiano, Chianti Riserva, Tuscany		\$32
Castello Gabbiano, Chianti Classico, Tuscany	\$8	\$26
Poggio Basso, Chianti Classico, Tuscany	\$8	\$24
Villa Banfi, Chianti "in the flask"		\$65/3L
Santa Margherita, Pinot Grigio, Veneto	\$12	\$38
Mezzacorona, Pinot Grigio, Veneto	\$8	\$24
Monchiero Carbone, Arneis, Piemonte	\$9	\$30

PASTA AMORE

House Private Label

Pinot Noir, Pinot Grigio, Resling

Bicchiere di vino \$7.00

Bottiglia di vino \$19.49

