

Amata

CUCINA ITALIANA DINNER MENU

{ANTIPASTA}

ESCAROLE & BEAN OR MINISTRONE | 9

FLAT BREAD | 15

choice of three cheese, peppers & onions, or salami prosciutto & sausage

ANTIPASTO DELLA CASA | 17

assorted cured meats, assorted cheeses, marinated vegetables

OCTOPUS SALAD | 17

grilled marinated octopus, lemon, olive oil

AMATA CALAMARI | 17

pan-fried fresh mushrooms, baby arugula, cherry tomatoes, touch of honey

CALABRESE MEATBALLS | 16

pan-fried veal & beef meatball, sautéed onions, hot italian peppers

ZUCCHINI FRITTI | 16

fried zucchini served with marinara sauce

CLAMS OREGANATA | 14

little neck clams, seasoned bread crumbs, lemon, extra virgin olive oil

EGGPLANT ROLLATINI | 16

filled with fresh seasoned ricotta, in tomato sauce

CARPACCIO | 15

rare beef tenderloin, arugula, hearts of palm, shaved parmesan

BURRATA | 19

creamy imported mozzarella, roasted peppers, prosciutto di parma, beefsteak tomato,
olive oil, balsamic reduction

{INSALATA}

CAESER SALAD | 12

romaine, toasted croutons, shaved parmesan

BARBABIETOLE | 12

roasted red & yellow beets, cherry tomatoes, orange segments, goat cheese

BIANCA SALAD | 12

endive, artichoke hearts, hearts of palm, shaved parmesan

CRAB SALAD | 20

lump crab meat, peas, avocado, cherry tomatoes, hearts of palm, shallot vinaigrette

TRI COLORE SALAD | 14

radicchio, endive, arugula, roasted peppers, olives, mushrooms, shallot vinaigrette

PANZANELLA SALAD | 15

large croutons, heirloom tomatoes, basil, cucumbers, red onion, fresh mozzarella, olive oil

{CONTORNI}

BROCCOLI RABE | 12

sautéed in garlic olive oil

POTATO CAMPAGNOLA | 12

sliced potatoes, onions,
spicy cherry peppers

MEATBALLS OR SAUSAGE | 12

simmered in tomato sauce

ASPARAGUS GRATANATI | 12

parmesan cheese

{FARINACI}

LINGUINE CON VONGOLE | 24

little neck clams, red or white sauce

RIGATONI ALLA BOLOGNESE | 22

ground beef & veal, simmered in aromatics

CAVATELLI WITH BROCCOLI RABE & SAUSAGE | 21

fresh ricotta cavatelli, crumbled Italian sausage, rapini, garlic, olive oil

PACCHERI CON MELANZANE E RICOTTA SALATA | 22

home-made pasta, eggplant, tomato sauce, topped with dry ricotta cheese

CAPELLINI ARRABIATA | 20

hot cherry peppers, fresh marinara Sauce

SPINACH RICOTTA RAVIOLI | 24

home made ravioli, with asparagus, in a butter parmesan sauce

PAPPARDELLE CON GRANCCHIO | 24

house-made noodles, jumbo lump crabmeat, peas, cherry tomatoes, lobster broth

SPAGHETTI CARBONARA | 24

with pancetta, onions, parmesean, egg

RISOTTO DI MARE | 28

arborio rice, scallops, shrimp, calamari, crab meat, lobster broth

TAGIATELLE CON GINGHIALE | 25

house-made pasta with a wild boar ragu sauce

{SECONDI}

MAIALE CON PEPERONCINI | 34

double cut broiled pork chop, hot cherry peppers, garlic, white wine

NICK'S CHICKEN BALSAMICO | 26

boneless chicken breast, seasonal mushrooms, balsamic reduction

CHICKEN SCARPARELLO | 28

bell & evans white & dark meat chicken, with italian sausage, roasted peppers,

garlic, rosemary, lemon, crushed pepper, white wine

CHICKEN OR VEAL PARMESAN | 27/32

traditionally prepared, served with spaghetti

VEAL ALLA ENZO | 31

veal scaloppini, Italian sausage, cipollini onions, peas

CHICKEN MARTINI | 27

parmesan crusted medallions, lemon, butter, martini wine sauce

BISTECCA ALLA FIORENTINA | 42

boneless rib eye steak, marinated with rosemary & garlic, served with broccoli rabe & lemon

SALMONE | 26

atlantic salmon, honey-dijon mustard sauce

BEEF SHORT RIBS | 42

madeira braised short ribs, served over risotto

SHRIMP SCAMPI | 35

jumbo shrimp, garlic, lemon, white wine, over linguini

GRILLED WHOLE BRANZINO | 39

roasted lemon sauce