

Amata

CUCINA ITALIANA

DINNER MENU

{ANTIPASTA}

MUSHROOM BARLEY OR ZUPPA ASPARAGUS WITH CRAB MEAT | 10

FLAT BREAD | 15

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

ANTIPASTO DELLA CASA | 17

assorted cured meats, assorted cheeses & marinated vegetables

OCTOPUS SALAD | 17

grilled marinated octopus, fresh herbs, red onion, black olives, grape tomatoes, capers, celery, lemon & olive oil

CALAMARI FRITTI | 17

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

CALABRESE MEATBALLS | 17

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

MOZZARELLA CARROZA | 16

toasted fresh mozzarella, with capers & anchovie sauce

CLAMS OREGANATA | 15

little neck clams, seasoned breadcrumbs, lemon & extra virgin olive oil

COZZE POSILLIPO | 17

mussels sauteed in a light tomato sauce

PROSCIUTTO & MELON | 18

prociutto di parma & honey dew melon

BURRATA | 19

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

{INSALATA}

CAESAR 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

SPINACH SALAD | 14

tossed baby spinach, apples, walnuts, mushroom, crispy pancetta & lemon vinaigrette

TONNO SALAD | 16

avocado, sweet corn, tuna, olives, capers, cherry tomatoes & lettuce

{CONTORNI}

BROCCOLI RABE | 12

sautéed in garlic & olive oil

POTATO CAMPAGNOLA | 12

sliced potatoes, onions, & cherry peppers

MEATBALLS OR SAUSAGE | 12

simmered in tomato sauce

ASPARAGUS GRATTANATI | 12

parmesan cheese

FARINACI}

LINGUINE CON VONGOLE | 24

little neck clams, red or white sauce

FETTUCCINE CINGHIALE | 22

house made pasta & wild boar ragu

RIGATONI CAMPAGNOLO | 22

italian sausage, bell peppers, onions, pomodoro sauce & topped with caprino cheese

CAVATELLI WITH BROCCOLI RABE & SAUSAGE | 21

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

CAPELLINI ARRABIATA | 20

hot cherry peppers & fresh marinara sauce

RAVIOLI DI VITELLO | 26

seasoned roasted veal in a mushroom sauce with sliced black truffles & white truffle oil

PAPPARDELLE CON GRANCHIO | 24

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

PENNE ALLA NORMA | 27

eggplant, basil, san marzano tomatoes & buffalo mozzarella

RISOTTO GAMBERI | 24

asparagus, shrimp & crab meat

GNOCCHI VERDI AL GORGONZOLA | 24

spinach gnocchi, shallots & gorgonzola cream sauce

{SECONDI}

MAIALE CON PEPPERONCINI | 35

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

CHICKEN BALSAMICO | 28

boneless chicken breast, seasonal mushrooms & balsamic reduction

CHICKEN SCARPAIELLO | 28

grilled bell & evans chicken, rosemary-white wine sauce & red pepper flakes

EGGPLANT OR CHICKEN OR VEAL PARMIGIANA | 23/28/32

traditionally prepared, served with spaghetti

SALTIMBOCCA ALLA ROMANA | 32

veal scaloppini, sage, prosciutto, spinach & brown sauce

CHICKEN MARTINI | 28

parmesan crusted medallions, lemon, butter & martini wine

BISTECCA DI MANZO | 42

marinated rib eye with roasted potatoes & vegetables

BEEF SHORT RIBS | 42

madeira braised short ribs, served over risotto

SALMONE | 24

atlantic salmon & honey-dijon mustard sauce

SCAMPI ALLA GRIGLIA | 35

grilled jumbo shrimp with herbs & garlic

GRILLED WHOLE BRANZINO | 39

roasted lemon sauce