

Dinner Menu



ANTIPASTI

GRANDE SEAFOOD PLATTER* | *Gran Piatto di Mare*
Oysters, lobster tail, crab meat and shrimp on a tower with drawn butter, lemon wedges and cocktail sauce \$69

TRIPLE FRIED PLATTER | *Trio Fritto*
Deep fried calamari, shrimp and fish served with marinara and remoulade sauce \$30

TUNA TARTARE* | *Tartara di Tonno*
Tuna marinated with dill and orange zest, with avocado salsa and crispy radish \$25

MUSSELS CIOPINNO | *Cozze*
In a savory tomato cream broth with garlic bread \$18

CLAMS POMODORO | *Vongole*
Clams sautéed in garlic, wine, tomato and basil sauce \$14

SPINACH ARTICHOKE DIP | *Spinaci e Carciofi*
Artichoke and spinach in cream sauce with crab meat, served with toasted French bread \$14

FRIED SQUID | *Calamari Fritti*
Deep fried calamari and pickled jalapeno served with marinara sauce \$16

CHARCUTERIE BOARD | *Antipasto All'Italiana*
A selection of Italian cured meats and cheese with olives, roasted tomato, and honey \$18

ESCARGOT | *Lumaca*
Oven-baked escargot in lemon garlic butter and Parmesan cheese \$13

FRIED RAVIOLI | *Ravioli di Formaggio Fritos*
Eight cheese-stuffed, deep fried ravioli with marinara sauce \$14

CARPACCIO | *Carpaccio Filetto de Manzo*
Thin sliced raw filet mignon drizzled with truffle oil and lemon juice topped with capers and onions \$22

CRAB CAKE | *Tortino di Granchio*
Made from scratch, lightly breaded five ounce crab cake, fried or grilled, served with remoulade sauce \$15

INSALATE

WEDGE
Cold wedge iceberg lettuce topped with a homemade creamy blue cheese dressing, bacon and blue cheese crumbles, tomatoes, pickled red onions \$13

CAPRESE
Heirloom tomatoes, homegrown basil and fresh mozzarella, with olive oil and balsamic reduction \$14

BURRATA CHEESE
Fresh tomatoes with basil purée and tapenade olives \$13

MEDICI
Mixed greens, cucumbers, cherry tomato, walnuts, carrots, blue cheese, honey and olive oil \$13

CAESAR | *Cesare*
Romaine lettuce, Caesar dressing, croutons, anchovies and shaved Parmesan \$10

HOUSE | *Casa*
Mixed greens, cucumbers, tomatoes, carrots, radishes and onion with choice of dressing \$8

ADDITIONS: 8 oz salmon + \$15 | 3 scallops + \$15
5 shrimp + \$10 | 8 oz chicken + \$9

PANETTERIA

AMORE FAMOUS GARLIC DINNER ROLLS
Fresh baked rolls, toasted open faced, drizzled with extra virgin olive oil and garnished with garlic, Parmesan cheese and served with bruschetta sauce
two pieces \$4 / four pieces \$8

GARLIC BREAD
Four pieces garlic bread \$4
Dinner rolls are complimentary.

OYSTERS

served on the half shell

LOUISIANA OYSTERS*
dozen \$26 / half dozen \$14

ROCKEFELLER
Baked with spinach, onions, butter and béchamel sauce, Parmesan cheese
dozen \$32 / half dozen \$17

MEDITERRANEAN
Baked with lemon and orange zest bread crumbs
dozen \$30 / half dozen \$16

ZUPPE

LOBSTER BISQUE | *Zuppa D'Astice*
Rich homemade lobster bisque with crostini
cup \$8 / bowl \$14

🍴 **MINISTRONE**
Organic vegetable soup with extra-virgin olive oil and basil
cup \$7 / bowl \$11

🍴 **SOUP OF THE DAY** | *Zuppa del Giorno*
Chef selection / Ask server for price per cup / bowl

A LA CARTE

EXTRA SIDES | \$8 each

spaghetti with tomato sauce	mushroom risotto
macaroni and cheese	four cheese gnocchi
seared asparagus	rosemary roasted potatoes
mashed potatoes	green beans
sautéed spinach	seared cauliflower
garlic broccoli	skinny fries
sweet potatoes fries	mixed vegetables

🍴 Ask your server for vegetarian alternatives

GLUTEN-FREE ON REQUEST While some of our menu items do not contain wheat, we cannot guarantee a wheat-free environment for their preparation.

* Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.

20% gratuity is automatically added for parties of six people or more



LECARNI

BONE-IN RIBEYE | *Osso in Ribeye*
16 oz grilled steak with demi glaze served with mushroom risotto, seared asparagus \$70

RIBEYE MARSALA* | *Costata di Manzo*
Seasoned grilled 12 oz ribeye with creamymarsala sauce, served with rosemary roasted potatoes, green beans \$40

RACK OF LAMB | *Costolette D'Agnello*
Mint and garlic marinated and grilled, served with sauteed spinach and seared cauliflower \$36

GREEN PEPPERCORN FILET* | *Filetto al Pepe Verde*
Seared filet mignon with fresh green peppercorn cream gravy, mashed potatoes and sautéed carrots \$45

PORK CHOP | *Costata di Maiale*
Sage infused, grilled and topped with garlic wine sauce with sautéed spinach, garlic mashed potatoes \$27

CHICKEN OR VEAL MARSALA | *Marsala di Pollo o Vitello*
Pan-seared breast or veal medallion, marsala wine, garlic with spinach and roasted potatoes
Chicken \$22 / Veal \$35

CHICKEN OR VEAL PICCATATA | *Piccata di Pollo o Vitello*
Chicken breast or veal medallion with capers, sautéed in a lemon butter sauce, served with mixed vegetables and mashed potatoes
Chicken \$22 / Veal \$35

CHICKEN OR VEAL SUPREME PARMIGIANA
Parmigiana Suprema di Pollo o Vitello
Breaded breast or veal medallion, marinara oregano sauce, roasted peppers melted mozzarella cheese and served with penne pasta in alfredo sauce
Chicken \$22 / Veal \$35

CHICKEN VERONESE | *Veronese di Pollo*
Chicken breast sautéed with tomato, artichoke, mushrooms in a lemon garlic cream sauce served with asparagus and mashed potatoes \$22

CHICKEN PINEAPPLE | *Ananas di Pollo*
Chicken breast with sautéed pineapple in a vodka cream sauce served with mashed potatoes and green beans \$22

PASTA / RISOTTI

LOBSTER CAPELLINI | *Aragosta Capellini*
Six ounces of chopped lobster tail, sautéed with tomatoes and peppers and served over angel hair pasta with garlic rosé sauce \$35

LINGUINE PUTTANESCA | *Linguine Puttanesca*
Five shrimp sautéed with tomatoes, capers, calamata olives, anchovies, in a garlic wine sauce over linguini pasta \$25

LINGUINE SEAFOOD | *Linguine Scoglio*
Clams, mussels, shrimps, scallop and cherry tomatoes in a pepper, garlic and wine sauce \$30

WHITE CLAM LINGUINI | *Linguine Vongole Bianche*
Chopped clams sautéed in a zesty garlic wine sauce and served over linguini \$25

SHRIMP & PESTO LINGUINI | *Pesto e Gamberi*
Shrimp with basil, pine nuts, garlic, extra virgin olive oil and parmesan cheese over linguini \$23

LASAGNA
Rich bolognese meat sauce and béchamel, gratin with mozzarella cheese \$18

ITALIAN SAUSAGE GNOCCHI | *Gnocchi Rustica*
Zesty italian sausage in rosé sauce with basil, tomato and sautéed peppers \$20

SEAFOOD RISOTTO | *Risotto Mare*
Clams, mussels, shrimps, scallop and lemon zest cooked with lobster bisque \$30

DALMARE

SEAFOOD PASTA | *Aragosta ai Frutti di Mare*
Gratin lobster tail on sautéed clams, mussels and shrimp served over linguini in cherry tomato, pepper basil sauce \$60

MIXED GRILLED SEAFOOD* | *Grigliata Mista*
Redfish, shrimp and scallops served with grilled asparagus and mashed potatoes, topped with garlic wine sauce \$36

TWIN LOBSTER TAILS | *Code di aragosta gemella*
Broiled with drawn butter and served with garlic mashed potatoes and vegetable medley \$70

ALASKAN KING CRAB LEGS | *King Gambe Granchio*
Precut, season-boiled and served with drawn butter half pound | one pound \$ Market Price

JUMBO SCALLOPS* | *Capesante*
Five pan-seared scallops served with a side of carrots and green beans in a creamy lemon sauce \$38

BLACKENED FLOUNDER | *Passera Annerita*
Blackened flounder served with shrimp in a garlic lemon cream sauce with mixed vegetables and mashed potatoes \$30

MEDITERRANEAN RED SNAPPER* | *Dentice*
Pan-seared with capers, olives, cherry tomatoes and basil, served with sautéed carrots and broccoli \$35

RED AHI TUNA | *Tonno Rosso*
Sesame seed crusted, served with sweet and sour red onions on a bed of sautéed spinach and cauliflower \$28

SALMON* | *Salmone*
Pan seared with a creamy lemon-dill sauce and served with sautéed asparagus and mashed potatoes \$30

ORANGE ROUGHY & SHRIMP | *Gamberi Grezzi Arancioni*
White fish and shrimp in a lemon butter-caper sauce, served with mixed vegetables and mushroom risotto \$25

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SPAGHETTI AND MEATBALLS | *Spaghetti e Polpette*
Spaghetti with homemade meatballs and tomato sauce \$18

SPAGHETTI BOLOGNESE | *Spaghetti alla Bolognese*
Spaghetti with homemade ground beef and tomato sauce \$18


SHRIMP SCAMPI | *Scampi di Gamberi*
Jumbo shrimp sautéed with peppers and tomatoes in lemon butter, garlic and white wine served over linguini \$25

SHRIMP MUSHROOM & TRUFFLE RISOTTO
Risotto al Tartufo al Fungo di Gamberi
Grilled shrimp with arborio rice in stewed mushrooms, truffle oil and parmesan cheese \$25

SHRIMP OR CHICKEN ALFREDO
Gamberetti or Pollo Alfredo
Fettucini lightly tossed with alfredo cream sauce and parmesan cheese
Shrimp \$25 / Chicken \$22

RAVIOLI AURORA | *Ravioli Aurora*
Six jumbo cheese raviolis in a garlic rose sauce \$18

TORTELLINI AL PESTO & SHRIMP | *Pesto Tortellini*
Cheese tortellini sautéed with tomato and mushrooms in light pesto cream sauce and topped with five shrimp \$25

 **EGGPLANT PARMIGIANA** | *Parmigiana di Melanzane*
Breaded and fried to golden brown, topped with mozzarella with pasta with marinara sauce \$18

 **EGGPLANT PAPPARDELLE** | *Pappardelle di Melanzane*
Chopped eggplant sautéed with fresh tomato and basil in a garlic wine sauce over Pappardelle pasta \$18