



AMALFI

CUCINA ITALIANA

SPECIALS OF THE WEEK

APPETIZERS

Bruschetta Vesuvio (imported Piennolo del Vesuvio tomatoes)	\$15
home-baked sourdough bread topped w/ Stracciatella burrata, piennolo del vesuvio tomatoes, evoo, basil	
Amalfi Surf 'n' Turf	\$35
<i>2 bone marrow, 2 seared scallops, 2 organic local figs, served w/toasted bread.</i>	
Prosciutto Di Parma, Burrata di Buffalo & Figs,	\$28
<i>Prosciutto di Parma, Buffalo Mozzarella from Campagna, Farmers Market Figs, Toasted bread</i>	
Pizzelle Napoletane	\$24
three fired small pizza topped w/ san marzano plum filet, stracciatella burrata, parmigiano, crispy basil	
Scallops & Figs	\$32
Seared scallops smoked on brandy, served w/ organic figs over frisee lettuce.	
Fresh Salmon Carpaccio & Beets	\$28
<i>Salmon marinated in herbs, served over beets, bitter lemon saur cream, pinzimonio, freese salad</i>	
Carpaccio Of Prime Filet Mignon	\$33
<i>filet mignon carpaccio, arugula & 24 months aged parmigiano, chef mustard sauce, salt pepper, evoo</i>	
Pizza Special	\$27
pizza with smoked provola mozzarella, roasted potato pure, pesto, shrimp	

PASTA & RISOTTO

Paccheri Seabass & Clams.	\$39
Large rigatoni pasta served w/ baja sea bass & clams in hand pilled filet of San Marzano tomatoes sauce	
Gnocchi Mussels & Calamari	\$36
Potato gnocchi served with mussels & clams, in peas cream sauce topped with crispy guanciale	
Ravioli Lobster in Pink Sauce & Burrata	\$38
Lobster ravioli with pink sauce and burrata cheese.	
Risotto Primavera, Tartare of Jumbo Prawns & Stracciatella	\$46
Risotto in farmers market vegetable, red Argentinean jumbo prawns' tartare and Stracciatella burratina on top	
Risotto Porcini & Black Truffle	\$44
<i>Risotto parmigiano, porcini mushrooms, topped with fresh black truffle from Alba, Italy</i>	

ENTRÉE

Branzino Amalfitana	\$38
Mediterranean seabass served <u>boneless whole</u> in Amalfitano style, lemon and mint, garlic, veggie of day	
Filet Mignon Gorgonzola & William Pear	\$58
10 oz prime filet mignon, served with gorgonzola & william pear sauce, veggie of day, mix salad	
Ribeye Tagliata	\$46
16 oz Sliced ribeye served w/ arugula salad and shaved 24-month aged parmesan cheese.	
Cocktail of Week: Italicus Spritz	\$17
<i>Italicus Bergamotto, Bombay Gin, Prosecco, Campari, Giffard Pamplemousses, Grapefruit Juice</i>	