



AMALFI

CUCINA ITALIANA

SPECIALS OF THE WEEK

APPETIZERS

- Prosciutto di Parma & Melon, Mozzarella Di Battipaglia**\$28
Prosciutto di Parma, Cantaloupe melon, 1/2 buffalo mozzarella from Campagna, balsamic, Evoo
- Sea Bass Carpaccio**.....\$27
 Marinated with lime & mango juice, anchovies' mustard, freese salad & pinzimonio
- Oyster Gratiné**\$28
4 baked giant oyster gratin with breadcrumbs, mix herbs, parmigiano, pecorino, lemon zest, black pepper, topped with homemade anchovies mustard
- Pizza Bianca Joe Of Week'**\$26
 Pizza w/ smoked Agerola provola cheese, zucchini, shrimps, cherry tomatoes, and lemon zest.

PASTA & RISOTTO

- Gnocchi Special**.....\$32
 Potato gnocchi served w/ salmon, arugula, cherry tomatoes, topped w/ stracciatella mozzarella & pistachio
- Ravioli Of Day**\$37
 ravioli filled w/ ricotta, mascarpone, Mayer lemon, arugula in butter, thyme and 3 red Argentinean Shrimps
- Paccheri Pescatora** \$38
Homemade paccheri pasta served w/ mussels, clams, calamari, fish of the day in corbarino tomato sauce
- Risotto Scallops & Blueberries**\$46
Risotto parmigiano & blueberries, served with 4 seared scallops, topped w/ 1/2 burratina mozzarella

ENTRÉE.

- Filet Mignon ai Porcini**\$56
 10 oz prime filet mignon, served with wild porcini mushroom sauce, with a side of mixed veggies of the day and mini green salad
- Ribeye Tagliata Rucola e Parmiggiano**\$43
 16 oz Sliced ribeye served w/ arugula salad and shaved parmesan cheese.
- Seabass Saleritano**.....\$38
seabass, served over a mozzarella fondu, zucchini pure, topped w/ fresh shaved carrots and zucchini salad
- Veal Milanese**.....\$49
 Veal Milanese style with roasted potatoes served with rucola and cherry tomatoes.

Cocktail of the Day: Pink Buffalo Trace Burbon with Red Campari, dry orange & Cardamom \$18