

Amor di pasta

MENU

Dear guest, the ingredients in our items have been carefully selected to ensure you have a delicious variety of Italian flavors.

Amor di Pasta is not responsible for any changes or substitution.

Please, be informed that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

(Section 3-603.11. FDA Food Code)

All our products can potentially contain allergens. We would like to know from you if there are any food intolerance or allergies, we should be aware of.

Gluten free and Vegan options are available.

Dear customer 18% of service charge will be added.

Thank you
Amor di Pasta's staff.



**APPETIZERS
SOUPS &
SALADS**

Bruschetta Smoked Salmon Grilled bread, mousse of salmon, arugula, cherry tomato, smoked salmon paprika, and olive oil.	\$18
Bruschetta Parma Ham Grilled bread rubbed with garlic, tomato, ham, pecorino, and basil.	\$16
Bruschetta Arugula Grilled bread rubbed with garlic, arugula, cherry tomato, parmesan cheese, and basil.	\$14
Meatballs Meat Ball with beef and chicken, cheese, and tomato Sauce.	\$19
Burrata Italian cow milk cheese, made of mozzarella and cream, with arugula and cherry tomato.	\$19
Burrata Black Truffle Italian cow milk and Black Truffle with arugula and cherry tomato.	\$24
Carpaccio Thin sliced raw beef, served on a bed of Arugula and parmesan cheese.	\$27
Mix Italian Cheese Selection Selection of our Italian cheese with figs Jam	\$27
Caesar Salad Romaine lettuce, parmesan cheese, croutons, and bacon. Accompanied with our signature caesar dressing.	\$18
Octopus Salad Grilled Octopus in a salad of arugula, tomato cherry, Red onion, olives, and vinaigrette.	\$28
Caprese Salad Mozzarella di bufala with fresh tomatoes, basil, oregano, black olives, and arugula.	\$18
Tomato Soup / Broccoli Soup / Pumpkin Soup Cream soup prepared with fresh vegetable.	\$14
Fried Calamari Breaded Calamari accompanied with Arugula and Cherry Tomatoes with our special Marinara Sauce on the side.	\$24
Parmesan Black Truffle French Fries French fries with parmesan cheese, black truffle oil, and thin slices of black truffle.	\$17
Mix Salumi Slices of Italian salame, bresaola, speck and prosciutto crudo di parma.	\$29



PASTA & GNOCCHI

- Gnocchi Four Cheese** \$24
Potato balls with four-cheese sauce (gorgonzola, mascarpone, parmesan cheese & pecorino)
- Gnocchi or Linguine with Pesto** \$24
Potato balls with pesto sauce made with (Minced garlic, cashews, walnuts, salt, basil, and parmigiano cheese blended with olive oil) and pine nuts.
- Spaghetti Tomato and Basil** \$17
Tomato sauce and basil.
- Spaghetti Tomato Sauce, Basil & Meatballs** \$22
Tomato sauce with meatballs and basil.
- Spaghetti Carbonara** \$24
Bacon, eggs, parmigiano cheese, and black pepper
- Spaghetti Seafood** \$31
Calamari, squid, salmon, clams, mussels and shrimps with tomato sauce.
- Spaghetti with Lobster** \$41
Lobster tail, shrimps, tomato sauce, garlic and parsley.
- Penne Arrabbiata** \$18
Spicy tomato sauce, garlic, parsley and dried red chili pepper.
- Penne Pink Sauce** \$19
Tomato sauce, white sauce and parmesan cheese.
- Linguine with Clams** \$27
Clams, white wine, black pepper, olive oil, garlic and parsley
- Linguine with Salmon and Cherry Tomatoes** \$29
Shrimp addition \$37
- Fettuccine Alfredo** \$27
Butter, heavy cream, and parmigiano Cheese
- Fettuccine Bolognese** \$25
bolognese sauce (minced beef, minced pork, celery, carrots, onions and tomato Sauce)
- Fettuccine Mushrooms** \$24
Alfredo sauce with cremini mushrooms.
- Fettuccine Black Truffle** \$34
Creamy black truffle sauce, and thin slices of black truffles.
- Pappardelle Amor di Pasta** \$31
Vodka, bacon, pink sauce, parmesan, parsley, mushrooms, and speck.



GOURMET MENU

- Lasagna Bolognese** \$27
Layers of egg pasta with bolognese sauce (tomato sauce with minced onion, pork, and beef) besciamella mozzarella, and parmesan cheese.
- Ravioli Ricotta & Spinach** \$26
Ravioli filled with ricotta and spinach; served with butter and sage.
- Ravioli Pear & Cheese** \$28
Ravioli filled with pears and gorgonzolla cheese served with butter and pears.
- Lobster Ravioli** \$36
Black squid ink ravioli filled with onion, garlic, extra virgin oil, black pepper, and lobster. Served with our signature tomato cherry sauce.
- Pumpkin Ravioli** \$24
Ravioli filled with pumpkin paste and ricotta. Served with butter and sage.
- Ravioli Black Truffle** \$35
Ravioli filled with truffle and ricotta cheese served with creamy truffle sauce, and thin slices of Black truffles.
- Ravioli Osso Buco** \$26
Ravioli filled with Veal Shanks meat served with tomato sauce.
- Tortellini Chicken & Parma Ham** \$28
Ring-shaped handmade pasta filled with chicken and parma ham.



RISOTTI

- Risotto Parmigiano** \$26
Carnaroli rice with 24 Months aged Parmigiano, butter, and cream.
- Risotto Porcini Mushrooms** \$19
Carnaroli rice with porcini mushroom, white wine, butter, and parmesan cheese.
- Risotto Black Truffles** \$24
Carnaroli rice with white wine, black truffle sauce, and thin slices of black truffle.
- Risotto Seafood** \$26
Carnaroli rice with salmon, clams, squid, calamari, mussels, and shrimps.



MAIN COURSES

Chicken Marsala Chicken cutlets, with marsala wine sauce and mushrooms.	\$28
Chicken Lemon Chicken cutlets with lemon sauce.	\$26
Milanese Breaded chicken breast deep fried.	\$29
Milanese Parmigiana Breaded chicken deep fried with tomato sauce eggplant, and cheese melted on the top.	\$31
Sautéed Mussels or Clams Clams or Mussels, roasted bread, garlic, parsley, tomato and olives oil.	\$29
Grilled Ribeye Angus Beef Prime Grilled Ribeye 10oz.	\$39
Tagliata Grilled, sliced Prime Filet Mignon with arugula and parmesan cheese.	\$39
Black Truffle Fillet Grilled Prime Filet Mignon, with truffle sauce, and thin slices of black truffle.	\$48
Grilled Salmon Fillet	\$33
Grilled Branzino Fillet	\$33
Grilled Octopus	\$35

SIDES

Roasted Potatoes	\$11
French Fries	\$9
Mix Salad	\$11
Mix Veggie	\$13
Sautéed Spinach	\$11
Grilled Asparagus	\$13

PIZZA

Margherita Tomato Sauce, mozzarella and basil.	\$17
Diavola Tomato sauce, mozzarella, spicy salami.	\$19
Cooked Ham & Mushrooms Tomato sauce, mozzarella, cooked ham, mushrooms	\$24
Ortolana Tomato sauce, mozzarella, eggplant, baby squash, spinach, sed pepper.	\$26
Four Cheese Mozzarella, gorgonzola, ricotta, parmigiano.	\$26
Parma Ham & Burrata Tomato sauce, mozzarella, parma ham, burrata, arugula.	\$29



DESSERTS

Panna Cotta Sweet vanilla cream thickened with gelatin, and berries.	\$12
Tiramisu Coffee-flavored Italian dessert with mascarpone cheese and lady fingers.	\$14
Semifreddo Alla Nocciola Homemade cold cake with hazelnut crumbles.	\$15
Affogato al Caffè Homemade vanilla ice cream with hot espresso.	\$15
Cannoli Siciliani Fried puff pastry rolls, filled with sweet ricotta and vanilla.	\$14
Chocolate Salame Chocolate, almonds, crumbled cookies.	\$14

COFFEE

Espresso	\$3.5
Macchiato	\$3.5
Cappuccino	\$4.5
American Coffee	\$4
Decaffeinated Espresso	\$4
Decaffeinated Macchiato	\$4
Decaffeinated Cappuccino	\$4.5



SOFT DRINKS

Canned Soda coke, diet coke, zero coke, sprite, ginger ale	\$3
Orange or Lemon San Pellegrino	\$4
Peach or Lemon Ice Tea	\$4
Orange, Apple, Peach Juice	\$4
Still Water 0.75 Lt	\$6
Sparkling Water 0.75 Lt	\$6

BEERS

Corona, Heineken, Peroni	\$6.8
La Rubia Draft, Italian Beer Red, Blonde, IPA	\$9



VEGAN PLANET
ITALIAN VEGAN FOOD

APPETIZER

Classic Focaccia Oven-baked Focaccia.	\$14
Focaccia with Eggplants Oven Baked focaccia with slices of Eggplant.	\$16
Caesar Salad Tomato, arugula, vegan mozzarella cheese, olive oil, green and black olives, and oregano.	\$20
Caprese Salad Tomato, arugula, vegan mozzarella cheese, olive oil, green and black olives, and oregano.	\$21
Tomato Soup / Broccoli Soup / Pumpkin Soup	\$14
Parmesan Black truffle French Fries	\$17

PASTA

Spaghetti Tomato Sauce and Basil Tomato sauce and basil.	\$19
Spaghetti Puttanesca Tomato sauce, olive oil, black olives, capers and garlic.	\$19
Spaghetti Siciliana Eggplant, vegan parmesan, and tomato sauce.	\$19
Spaghetti Carbonara Vegan bacon, saffron, alfredo vegan sauce and black pepper.	\$25
Spaghetti Amatriciana Vegan bacon, vegan parmigiano cheese, tomato sauce, and onion.	\$20
Penne Pink Sauce of the house Tomato sauce and vegan alfredo sauce.	\$19
Penne Arrabbiata Spicy tomato sauce, garlic and dried red chili pepper.	\$18
Linguine alla Bolognese Minced vegan beef, celery, carrots, onions and tomato Sauce.	\$28
Linguine Alfredo Vegan butter and alfredo vegan sauce.	\$28
Linguine with Mushrooms Mushrooms and vegan alfredo sauce.	\$26
Linguine Black Truffle White truffle olive oil, truffle sauce, and thin slices of black truffle.	\$35
Linguine Pesto (Minced garlic, cashews, walnuts, basil, all blended with olive oil) and pine nuts.	\$25
Linguine Amor di Pasta Vegan bacon, vodka, pink sauce, mushrooms, onion, garlic and vegan parmesan.	\$31

RISOTTI

GNOCCHI

PLANTBASED

SIDES

PIZZA

DESSERTS

Risotto Mushrooms Porcini	\$28
Risotto Saffron	\$23
Risotto Black Truffle	\$41
Gnocchi Sorrentina	\$23
Tomato sauce, vegan mozzarella cheese melted on top and basil.	
Gnocchi Tomato Sauce and Basil	\$19
Gnocchi Pesto	\$24
(Minced garlic, cashews, walnuts, basil blended with olive oil) and pine nuts.	
Gnocchi Alfredo	\$28
vegan alfredo sauce prepared with flora cream plant-based, almond milk, onion, and garlic.	
Chicken Marsala	\$29
Pan seared vegan chicken with marsala wine sauce, and mushrooms.	
Vegan Breaded Chicken	\$25
Crispy vegan breaded chicken with a side of marinara sauce.	
Vegan Chicken Lemon	\$28
Vegan plant-based chicken, with a vegan alfredo and rubbed lemon.	
Vegan Hamburger	\$26
Vegan bread and meat, accompanied by romaine lettuce, tomato, caramelized onion and red bell pepper.	
Roasted Potatoes	\$11
French Fries	\$9
Mix Salad	\$11
Mix Veggie	\$13
Sautéed Spinach	\$11
Grilled Asparagus	\$13
Sautéed Mushrooms	\$13
Marinara	\$13
Tomato Sauce and garlic.	
Pepperoni	\$24
Vegan spicy salame, tomato sauce and vegan mozzarella cheese.	
Margherita	\$18
Tomato sauce, vegan Mozzarella cheese and basil.	
Ortolana	\$24
Tomato sauce, vegan mozzarella, eggplant, baby squash, spinach and bell pepper.	
Pizza Mushrooms	\$23
Tomato sauce, vegan mozzarella and mushrooms.	
Panna Cotta	\$13
Tiramisu	\$14
Ice Cream Vanilla	\$13
Affogato al Caffè	\$14
Semifreddo alla Nocciola	\$15