

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	\$18
Salmon Mousse, Cherry Tomatoes, Smoked Paprika, Creamy Cheese, Arugula	
Bruschetta Parma Ham	\$16
Grilled bread rubbed with Garlic, Parmesan, Tomato, Ham, Basil	
Bruschetta Arugula	\$14
Grilled bread rubbed with garlic, Arugula, Tomato, Parmigiano cheese and Basil	
Meatballs	\$19
Meatballs, Tomato Sauce, Grated Parmesan, bread rubbed with Garlic	
Burrata	\$19
Italian milk cheese	
Burrata Black Truffle	\$24
Creamy Mozzarella Cheese and Black Truffle	
Carpaccio	\$27
Thin sliced Prime raw beef, served on a bed of Arugula and Parmigiano Cheese	
Mix Italian Cheese Selection	\$27
Italian cheese with Figs Jam	
Caesar Salad	\$18
Romaine lettuce, Parmigiano cheese, Croutons and Bacon	
Octopus Salad	\$28
Salad, Grilled Octopus, Tomato Cubes, Black Olives, Red Onion, Vinaigrette	
Caprese Salad	\$18
Tomato, Arugula, Buffalo Mozzarella, Olive oil, Green and Black Olives, Oregano	
Tomato Soup / Broccoli Soup / Pumpkin Soup	\$14
Fried Calamari	\$24
Parmesan Black Truffle French Fries	\$17
Mix Salumi	\$29
Slices of Italian Salame, Bresaola, Speck and Prosciutto Crudo di Parma	



PASTA & GNOCCHI

Gnocchi Four Cheese Gorgonzola, Mascarpone, Parmigiano & Pecorino	\$24
Gnocchi/Linguine Pesto Mashed Garlic, Pine Nuts, Basil, Parmigiano Cheese, all blended with Olive Oil	\$24
Spaghetti Tomato and Basil Tomato Sauce and Basil	\$17
Spaghetti Tomato Sauce, Basil & Meatballs	\$22
Spaghetti Carbonara Bacon, Eggs, Parmigiano Cheese, and Black Pepper	\$24
Spaghetti Seafood Calamari, Squid, Salmon, Clams, Mussels and Shrimps	\$31
Spaghetti with Lobster Lobster Tail, Shrimps, Tomato Sauce, garlic and Parsley	\$41
Penne Arrabbiata Spicy Tomato sauce, Garlic, Parsley and dried red chili pepper	\$18
Penne Pink Sauce Tomato Sauce, White Sauce, Parmesan cheese	\$19
Linguine with Clams Clams, white Wine, Black Pepper, Olive Oil, Garlic and Parsley	\$27
Linguine with Salmon and Cherry Tomatoes Shrimp addition \$37	\$29
Fettuccine Alfredo Butter, Heavy cream, and Parmigiano Cheese	\$27
Fettuccine Bolognese Minced Beef, Minced Pork, Onions and Tomato Sauce	\$25
Fettuccine Mushrooms Heavy cream and Cremini Mushrooms	\$24
Fettuccine Black Truffle Creamy truffle sauce and thin slices of Black truffles	\$34
Pappardelle Amor di Pasta Vodka, Bacon, Pink Sauce, Parmesan, Parsley, Mushrooms, Speck	\$31



GOURMET MENU

- Lasagna Bolognese** \$27
Minced Beef, minced pork, Onions & Tomato Sauce
- Ravioli Ricotta & Spinach** \$26
Pasta filled with Ricotta and Spinach, Butter and Sage
- Ravioli Pear & Cheese** \$28
Pasta filled with Pears and gorgonzola cheese, served with Pears, Butter and Cheese
- Lobster Ravioli** \$36
Black squid Ink Pasta filled with Lobster, served with Red Onions, Cherry Tomatoes, Garlic, Basil, Brandy and olive oil
- Pumpkin Ravioli** \$24
Pasta filled with Pumpkin Paste, Ricotta served with butter and Sage
- Ravioli Black Truffle** \$35
Ravioli with Truffle and Ricotta served with creamy truffle sauce and thin slices of Black truffles
- Ravioli Osso Buco** \$26
Ravioli with Veal shanks meat, Served with Tomato Sauce
- Tortellini Chicken & Parma Ham** \$28
Ring-shaped handmade pasta filled with Chicken and Parma Ham, white Cream Sauce

RISOTTI

- Risotto Parmigiano** \$26
24 months aged Parmigiano, Butter and Cream
- Risotto Porcini Mushrooms** \$28
- Risotto Black Truffles** \$41
- Risotto Seafood** \$37
Calamari, Squid, Salmon, Clams, Mussels and Shrimps



MAIN COURSES

Chicken Marsala Chicken Cutlets, Heavy Cream, Mushrooms, Minced Garlic and Marsala	\$28
Chicken Lemon Chicken Breast, Heavy Cream, Lemon	\$26
Milanese Breaded, deep fried Chicken breast	\$29
Milanese Parmigiana Breaded, deep fried chicken breast, Mozzarella Cheese, Eggplant, Tomato Sauce	\$31
Sautéed Mussels or Clams Clams/Mussels, roasted bread, Garlic, Parsley, tomato and Olives Oil	\$29
Grilled Ribeye Prime Grilled Ribeye 10 oz	\$39
Tagliata Grilled, sliced Prime Filet Mignon, Arugula and Parmigiano Cheese	\$39
Black Truffle Fillet Grilled Prime Fillet Mignon, Truffle Sauce, Shredded 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, Red Pepper	\$26
Four Cheese Mozzarella, Gorgonzola, Ricotta, Parmigiano	\$26
Parma Ham & Burrata Tomato Sauce, Mozzarella, Parma Ham, Burrata, Arugula	\$29



DESSERTS

Panna Cotta Sweetened Vanilla Cream Thickened with Gelatin, 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 Romaine lettuce, Vegan Parmigiano cheese, Seasoned Croutons and Vegan Bacon	\$20
Caprese Salad Tomato, Arugula, Vegan Mozzarella, Olive oil, Green and Black Olives, Oregano	\$21
Tomato Soup / Broccoli Soup / Pumpkin Soup	\$14
Parmesan Black truffle French Fries	\$17

PASTA

Spaghetti 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, Safron, Alfredo Vegan Sauce and Black Pepper	\$25
Spaghetti Amatriciana Vegan Bacon, Vegan Parmigiano Cheese and Tomato Sauce, Onion	\$20
Penne Pink Sauce of the house Tomato Sauce, Vegan Heavy Cream	\$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, Alfredo's vegan Sauce	\$28
Linguine with Mushrooms Mushrooms and Vegan Alfredo Sauce	\$26
Linguine Black Truffle Thin slices of Black Truffles, Olive Oil	\$35
Linguine Pesto Mashed garlic, Almonds, cashews, walnuts, salt, basil, all blended with olive oil	\$25
Linguine Amor di Pasta Vegan Bacon, Vodka, Pink Sauce, Mushrooms, Onion, Garlic, Vegan Parmesan	\$31

RISOTTI

GNOCCHI

PLANTBASED

SIDES

PIZZA

DESSERTS

Risotto Mushrooms Porcini	\$28
Risotto Saffron	\$23
Risotto Black Truffle	\$41
Gnocchi Sorrentina	\$23
Oven melted With Vegan Mozzarella Cheese, Basil, Tomato Sauce	
Gnocchi Tomato Sauce and Basil	\$19
Gnocchi Pesto	\$24
Garlic, Pine Nuts, Walnuts, Cashew, Salt, Basil, all blended with Olive Oil	
Gnocchi Alfredo	\$28
Vegan butter, Alfredo's vegan Sauce	
Chicken Marsala	\$29
Vegan Heavy Cream, Marsala, Sliced Mushrooms	
Vegan Breaded Chicken	\$25
Vegan Chicken Lemon	\$28
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, Garlic	
Pepperoni	\$24
Vegan Spicy Salame, Tomato Sauce, Vegan Mozzarella	
Margherita	\$18
Tomato Sauce, Vegan Mozzarella and Basil	
Ortolana	\$24
Tomato Sauce, Vegan Mozzarella, Eggplant, Baby Squash, Spinach, 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
Homemade Cold Cake with Hazelnut Crumbles	