

# 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

<b>Bruschetta Smoked Salmon</b> Salmon Mousse, Cherry Tomatoes, Smoked Paprika, Creamy Cheese, Arugula	\$18. <sup>50</sup>
<b>Bruschetta Parma Ham</b> Grilled bread rubbed with Garlic, Parmesan, Tomato, Ham, Basil	\$16. <sup>50</sup>
<b>Bruschetta Arugula</b> Grilled bread rubbed with garlic, Arugula, Tomato, Parmigiano cheese and Basil	\$15. <sup>00</sup>
<b>Meatballs</b> Meatballs, Tomato Sauce, Grated Parmesan, bread rubbed with Garlic	\$20. <sup>00</sup>
<b>Burrata</b> Italian milk cheese	\$20. <sup>00</sup>
<b>Burrata Black Truffle</b> Creamy Mozzarella Cheese and Black Truffle	\$25. <sup>00</sup>
<b>Carpaccio</b> Thin sliced Prime raw beef, served on a bed of Arugula and Parmigiano Cheese	\$28. <sup>00</sup>
<b>Mix Italian Cheese Selection</b> Italian cheese with Figs Jam	\$28. <sup>00</sup>
<b>Caesar Salad</b> Romaine lettuce, Parmigiano cheese, Croutons and Bacon	\$19. <sup>00</sup>
<b>Octopus Salad</b> Salad, Grilled Octopus, Tomato Cubes, Black Olives, Red Onion, Vinaigrette	\$29. <sup>00</sup>
<b>Caprese Salad</b> Tomato, Arugula, Buffalo Mozzarella, Olive oil, Green and Black Olives, Oregano	\$18. <sup>50</sup>
<b>Tomato Soup / Broccoli Soup / Pumpkin Soup</b>	\$14. <sup>50</sup>
<b>Fried Calamari</b>	\$25. <sup>00</sup>
<b>Parmesan Black Truffle French Fries</b>	\$18. <sup>00</sup>
<b>Mix Salumi</b> Slices of Italian Salame, Bresaola, Speck and Prosciutto Crudo di Parma	\$30. <sup>00</sup>



## PASTA & GNOCCHI

<b>Gnocchi Four Cheese</b> Gorgonzola, Mascarpone, Parmigiano & Pecorino	\$25. <sup>00</sup>
<b>Gnocchi/Linguine Pesto</b> Mashed Garlic, Pine Nuts, Basil, Parmigiano Cheese, all blended with Olive Oil	\$25. <sup>00</sup>
<b>Spaghetti Tomato and Basil</b> Tomato Sauce and Basil	\$17. <sup>50</sup>
<b>Spaghetti Tomato Sauce, Basil &amp; Meatballs</b>	\$23. <sup>00</sup>
<b>Spaghetti Carbonara</b> Bacon, Eggs, Parmigiano Cheese, and Black Pepper	\$25. <sup>00</sup>
<b>Spaghetti Seafood</b> Calamari, Squid, Salmon, Clams, Mussels and Shrimps	\$32. <sup>50</sup>
<b>Spaghetti with Lobster</b> Lobster Tail, Shrimps, Tomato Sauce, garlic and Parsley	\$43. <sup>00</sup>
<b>Penne Arrabbiata</b> Spicy Tomato sauce, Garlic, Parsley and dried red chili pepper	\$19. <sup>00</sup>
<b>Penne Pink Sauce</b> Tomato Sauce, White Sauce, Parmesan cheese	\$19. <sup>50</sup>
<b>Linguine with Clams</b> Clams, white Wine, Black Pepper, Olive Oil, Garlic and Parsley	\$28. <sup>00</sup>
<b>Linguine with Salmon and Cherry Tomatoes</b> Shrimp addition \$38.5	\$31. <sup>50</sup>
<b>Fettuccine Alfredo</b> Butter, Heavy cream, and Parmigiano Cheese	\$28. <sup>00</sup>
<b>Fettuccine Bolognese</b> Minced Beef, Minced Pork, Onions and Tomato Sauce	\$26. <sup>00</sup>
<b>Fettuccine Mushrooms</b> Heavy cream and Cremini Mushrooms	\$25. <sup>00</sup>
<b>Fettuccine Black Truffle</b> Creamy truffle sauce and thin slices of Black truffles	\$35. <sup>50</sup>
<b>Pappardelle Amor di Pasta</b> Vodka, Bacon, Pink Sauce, Parmesan, Parsley, Mushrooms, Speck	\$32. <sup>50</sup>



## GOURMET MENU

**Lasagna Bolognese** \$28.<sup>00</sup>

Minced Beef, minced pork, Onions & Tomato Sauce

**Ravioli Ricotta & Spinach** \$27.<sup>00</sup>

Pasta filled with Ricotta and Spinach, Butter and Sage

**Ravioli Pear & Cheese** \$29.<sup>00</sup>

Pasta filled with Pears and gorgonzola cheese, served with Pears, Butter and Cheese

**Lobster Ravioli** \$38.<sup>00</sup>

Black squid Ink Pasta filled with Lobster, served with Red Onions, Cherry Tomatoes, Garlic, Basil, Brandy and olive oil

**Pumpkin Ravioli** \$25.<sup>00</sup>

Pasta filled with Pumpkin Paste, Ricotta served with butter and Sage

**Ravioli Black Truffle** \$36.<sup>50</sup>

Ravioli with Truffle and Ricotta served with creamy truffle sauce and thin slices of Black truffles

**Ravioli Osso Buco** \$27.<sup>00</sup>

Ravioli with Veal shanks meat, Served with Tomato Sauce

**Tortellini Chicken & Parma Ham** \$29.<sup>00</sup>

Ring-shaped handmade pasta filled with Chicken and Parma Ham, white Cream Sauce

## RISOTTI

**Risotto Parmigiano** \$27.<sup>00</sup>

24 months aged Parmigiano, Butter and Cream

**Risotto Porcini Mushrooms** \$29.<sup>00</sup>

**Risotto Black Truffles** \$42.<sup>50</sup>

**Risotto Seafood** \$38.<sup>50</sup>

Calamari, Squid, Salmon, Clams, Mussels and Shrimps



## MAIN COURSES

<b>Chicken Marsala</b> Chicken Cutlets, Heavy Cream, Mushrooms, Minced Garlic and Marsala	\$29. <sup>50</sup>
<b>Chicken Lemon</b> Chicken Breast, Heavy Cream, Lemon	\$27. <sup>00</sup>
<b>Milanese</b> Breaded, deep fried Chicken breast	\$30. <sup>50</sup>
<b>Milanese Parmigiana</b> Breaded, deep fried chicken breast, Mozzarella Cheese, Eggplant, Tomato Sauce	\$32. <sup>50</sup>
<b>Sautéed Mussels or Clams</b> Clams/Mussels, roasted bread, Garlic, Parsley, tomato and Olives Oil	\$29. <sup>50</sup>
<b>Grilled Ribeye</b> Prime Grilled Ribeye 10 oz	\$41. <sup>00</sup>
<b>Tagliata</b> Grilled, sliced Prime Filet Mignon, Arugula and Parmigiano Cheese	\$41. <sup>00</sup>
<b>Black Truffle Fillet</b> Grilled Prime Fillet Mignon, Truffle Sauce, Shredded Black Truffle	\$50. <sup>00</sup>
<b>Grilled Salmon Fillet</b>	\$34. <sup>50</sup>
<b>Grilled Branzino Fillet</b>	\$34. <sup>50</sup>
<b>Grilled Octopus</b>	\$36. <sup>50</sup>

## SIDES

<b>Roasted Potatoes</b>	\$11. <sup>50</sup>
<b>French Fries</b>	\$9. <sup>50</sup>
<b>Mix Salad</b>	\$11. <sup>50</sup>
<b>Mix Veggie</b>	\$13. <sup>50</sup>
<b>Sautéed Spinach</b>	\$11. <sup>50</sup>
<b>Grilled Asparagus</b>	\$13. <sup>50</sup>

## PIZZA

<b>Margherita</b> Tomato Sauce, Mozzarella and Basil	\$17. <sup>50</sup>
<b>Diavola</b> Tomato Sauce, Mozzarella, Spicy Salami	\$19. <sup>50</sup>
<b>Cooked Ham &amp; Mushrooms</b> Tomato Sauce, Mozzarella, Cooked Ham, Mushrooms	\$25. <sup>00</sup>
<b>Ortolana</b> Tomato Sauce, Mozzarella, Eggplant, Baby Squash, Spinach, Red Pepper	\$27. <sup>00</sup>
<b>Four Cheese</b> Mozzarella, Gorgonzola, Ricotta, Parmigiano	\$27. <sup>00</sup>
<b>Parma Ham &amp; Burrata</b> Tomato Sauce, Mozzarella, Parma Ham, Burrata, Arugula	\$30. <sup>00</sup>



## DESSERTS

<b>Panna Cotta</b> Sweetened Vanilla Cream Thickened with Gelatin, Berries	\$12. <sup>50</sup>
<b>Tiramisu</b> Coffee-flavored Italian dessert with Mascarpone Cheese and Lady Fingers	\$14. <sup>50</sup>
<b>Semifreddo Alla Nocciola</b> Homemade Cold Cake with Hazelnut Crumbles	\$15. <sup>50</sup>
<b>Affogato al Caffè</b> Homemade Vanilla Ice Cream with Hot Espresso	\$15. <sup>50</sup>
<b>Cannoli Siciliani</b> Fried puff pastry rolls, filled with sweet ricotta and vanilla	\$15. <sup>00</sup>
<b>Chocolate Salame</b> Chocolate, Almonds, Crumbled Cookies	\$15. <sup>00</sup>

## COFFEE

<b>Espresso</b>	\$3. <sup>80</sup>
<b>Macchiato</b>	\$3. <sup>80</sup>
<b>Cappuccino</b>	\$4. <sup>80</sup>
<b>American Coffee</b>	\$4. <sup>50</sup>
<b>Decaffeinated Espresso</b>	\$4. <sup>50</sup>
<b>Decaffeinated Macchiato</b>	\$4. <sup>50</sup>
<b>Decaffeinated Cappuccino</b>	\$4. <sup>80</sup>



## SOFT DRINKS

<b>Canned Soda</b> coke, diet coke, zero coke, sprite, ginger ale	\$3. <sup>50</sup>
<b>Orange or Lemon San Pellegrino</b>	\$4. <sup>50</sup>
<b>Peach or Lemon Ice Tea</b>	\$4. <sup>50</sup>
<b>Orange, Apple, Peach Juice</b>	\$4. <sup>50</sup>
<b>Still Water</b> 0.75 Lt	\$6. <sup>50</sup>
<b>Sparkling Water</b> 0.75 Lt	\$6. <sup>50</sup>

## BEERS

<b>Corona, Heineken, Peroni</b>	\$7. <sup>50</sup>
<b>La Rubia Draft, Italian Beer Red, Blonde, IPA</b>	\$9. <sup>50</sup>