

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, an 18% service charge will be added to parties of five or more.

Thank you
Amor di Pasta's staff.



**APPETIZERS
SOUPS &
SALADS**



Bruschetta al Pomodoro

Grilled bread rubbed with garlic, cherry tomato, and basil.

\$13.⁰⁰

Burrata

Italian milk cheese.

\$20.⁰⁰

Burrata Black Truffle

Creamy mozzarella cheese and black truffle.

\$25.⁰⁰

Carpaccio

Thin sliced prime raw beef, served on a bed of arugula and armigiano cheese.

\$28.⁰⁰

Mix Italian Cheese Selection

Italian cheese selection with figs jam..

\$28.⁰⁰

Caesar Salad

Romaine lettuce, parmigiano cheese, croutons and bacon.

\$19.⁰⁰

Octopus Salad

Salad, grilled octopus, tomato cubes, black olives, red onion and vinaigrette.

\$29.⁰⁰

Caprese Salad

Tomato, arugula, buffalo Mozzarella, ilive oil, green and black olives, and oregano.

\$18.⁵⁰

Tomato Soup

\$14.⁵⁰

Fried Calamari

\$25.⁰⁰

Parmesan Black Truffle French Fries

\$18.⁰⁰

Mix Salumi

Slices of Italian salame, bresaola, speck and prosciutto crudo di parma.

\$30.⁰⁰

Sautéed Mussels or Clams

Clams/Mussels, roasted bread, garlic, parsley, tomato and olives oil.

\$29.⁵⁰



PASTA & GNOCCHI

- Gnocchi Four Cheese** \$25.⁰⁰
Gorgonzola, mascarpone, parmigiano and pecorino.
- Gnocchi/Linguine Pesto** \$25.⁰⁰
Mashed garlic, pine nuts, basil, parmigiano cheese, all blended with olive oil.
- Spaghetti Tomato and Basil** \$17.⁵⁰
Tomato sauce and basil.
- Spaghetti Carbonara** \$25.⁰⁰
Bacon, egg yolk, armigiano cheese, and black pepper.
- Spaghetti Seafood** \$32.⁵⁰
Calamari, squid, salmon, clams, mussels and shrimps.
- Spaghetti with Lobster** \$43.⁰⁰
Lobster tail, shrimps, tomato sauce, garlic and parsley.
- Penne Arrabbiata** \$19.⁰⁰
Spicy tomato sauce, garlic, parsley and dried red chili pepper.
- Penne Pink Sauce** \$19.⁵⁰
Tomato sauce, white sauce, parmesan cheese.
- Linguine with Clams** \$28.⁰⁰
Clams, white wine, black pepper, olive oil, garlic and parsley.
- Linguine with Salmon and Cherry Tomatoes** \$31.⁵⁰
Shrimp addition \$38.⁵⁰
- Fettuccine Alfredo** \$28.⁰⁰
Butter, heavy cream, and parmigiano cheese.
- Fettuccine Bolognese** \$26.⁰⁰
Minced beef, minced pork, onions and tomato sauce.
- Fettuccine Mushrooms** \$25.⁰⁰
Heavy cream and cremini mushrooms.
- Fettuccine Black Truffle** \$35.⁵⁰
Creamy truffle sauce and thin slices of black truffles.
- Pappardelle Amor di Pasta** \$32.⁵⁰
Vodka, bacon, pink sauce, parmesan, parsley, mushrooms and speck.



GOURMET MENU

- Lasagna Bolognese** \$28.⁰⁰
Minced beef, minced pork, onions & tomato sauce.
- Ravioli Ricotta & Spinach** \$27.⁰⁰
Pasta filled with ricotta and spinach, butter and sage.
- Ravioli Pear & Cheese** \$29.⁰⁰
Pasta filled with pears and gorgonzola cheese, served with pears and butter sauce.
- Lobster Ravioli** \$38.⁰⁰
Black squid ink pasta filled with lobster, served with red onions, cherry tomatoes, garlic, basil, brandy and olive oil.
- Pumpkin Ravioli** \$25.⁰⁰
Pasta filled with pumpkin paste, ricotta served with butter and sage.
- Ravioli Black Truffle** \$36.⁵⁰
Ravioli with truffle and ricotta served with creamy truffle sauce and thin slices of Black truffles
- Ravioli Osso Buco** \$27.⁰⁰
Ravioli with veal shanks meat, Served with tomato sauce.

RISOTTI

- Risotto Parmigiano** \$27.⁰⁰
24 months aged parmigiano, butter and cream.
- Risotto Porcini Mushrooms** \$29.⁰⁰
- Risotto Black Truffles** \$42.⁵⁰
- Risotto Seafood** \$38.⁵⁰
Calamari, squid, salmon, clams, mussels and shrimps.



MAIN COURSES

Chicken Marsala Chicken cutlets, heavy cream, mushrooms, minced garlic and marsala wine.	\$29. ⁵⁰
Chicken Lemon Chicken breast, heavy cream, lemon.	\$27. ⁰⁰
Milanese Breaded, deep fried chicken breast.	\$30. ⁵⁰
Milanese Parmigiana Breaded deep fried chicken breast, mozzarella cheese, eggplant, tomato sauce.	\$32. ⁵⁰
Grilled Ribeye Prime grilled ribeye 10 oz.	\$41. ⁰⁰
Tagliata Grilled, sliced prime filet mignon, arugula and parmigiano cheese.	\$41. ⁰⁰
Black Truffle Fillet Grilled prime fillet mignon, truffle sauce and shredded black truffle.	\$50. ⁰⁰
Grilled Salmon Fillet	\$34. ⁵⁰
Grilled Branzino Fillet	\$34. ⁵⁰
Grilled Octopus	\$36. ⁵⁰

SIDES

Roasted Potatoes	\$11. ⁵⁰
French Fries	\$9. ⁵⁰
Mix Salad	\$11. ⁵⁰
Sautéed Spinach	\$11. ⁵⁰
Grilled Asparagus	\$13. ⁵⁰



PIZZA

Margherita Tomato sauce, mozzarella and basil.	\$17. ⁵⁰
Diavola Tomato sauce, mozzarella and spicy salami.	\$19. ⁵⁰
Cooked Ham & Mushrooms Tomato sauce, mozzarella, cooked ham and mushrooms.	\$25. ⁰⁰
Ortolana Tomato sauce, mozzarella, eggplant, baby Squash, spinach and red pepper.	\$27. ⁰⁰
Four Cheese Mozzarella, gorgonzola, ricotta and parmigiano.	\$27. ⁰⁰
Parma Ham & Burrata Tomato sauce, mozzarella, parma ham, burrata and arugula.	\$30. ⁰⁰



DESSERTS

Panna Cotta Sweetened vanilla cream thickened with gelatin, berries.	\$12. ⁵⁰
Tiramisu Coffee-flavored Italian dessert with mascarpone cheese and lady fingers.	\$14. ⁵⁰
Semifreddo Alla Nocciola Homemade cold cake with hazelnut crumbles.	\$15. ⁵⁰
Affogato al Caffè Homemade vanilla ice cream with hot espresso.	\$15. ⁵⁰
Cannoli Siciliani Fried puff pastry rolls, filled with sweet ricotta and vanilla.	\$15. ⁰⁰
Chocolate Salame Chocolate, almonds and crumbled cookies.	\$15. ⁰⁰

COFFEE

Espresso	\$3. ⁸⁰
Macchiato	\$3. ⁸⁰
Cappuccino	\$4. ⁸⁰
American Coffee	\$4. ⁵⁰
Decaffeinated Espresso	\$4. ⁵⁰
Decaffeinated Macchiato	\$4. ⁵⁰
Decaffeinated Cappuccino	\$4. ⁸⁰



SOFT DRINKS

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

BEERS

Corona, Heineken, Peroni	\$7. ⁵⁰
La Rubia Draft, Italian Beer Red, Blonde, IPA	\$9. ⁵⁰