

Amor di pasta

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 on the bill to parties of eight guests or more.

THANK YOU

Amor Di Pasta's staff

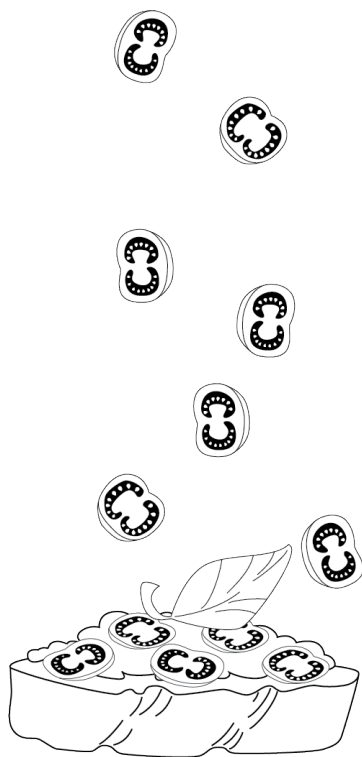


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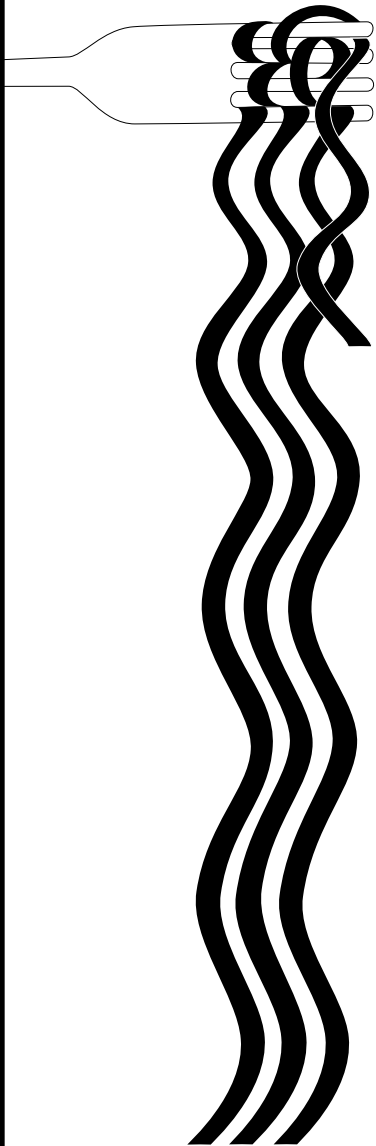
APPETIZERS



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 parmigiano 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 Mix green salad, grilled octopus, tomato cubes, black olives, red onion and vinaigrette.	\$29. ⁰⁰
Caprese Salad Tomato, arugula, slices of buffalo Mozzarella, olive oil, green and black olives, and oregano.	\$18. ⁵⁰
Tomato Soup	\$14. ⁵⁰
Fried Calamari Tender pieces of squid coated in seasoned flour and deep-fried.	\$25. ⁰⁰
Parmesan Black Truffle French Fries	\$18. ⁰⁰
Mix Salumi Slices of Italian salame, bresaola, and prosciutto crudo di parma.	\$30. ⁰⁰
Sautéed Vongole or Cozze Clams or Mussels, roasted bread, garlic, parsley, tomato and olives oil.	\$29. ⁵⁰



PASTA & GNOCCHI



\$25.⁰⁰

Gnocchi Four Cheese

Gorgonzola, mascarpone, parmigiano and pecorino.

\$25.⁰⁰

Gnocchi al Pesto

Mashed garlic, pine nuts, almonds, basil, parmigiano cheese, all blended with olive oil.

\$17.⁵⁰

Spaghetti al Pomodoro

Tomato sauce and basil.

\$25.⁰⁰

Spaghetti alla Carbonara

Bacon, egg yolk, parmesan cheese, and black pepper.

\$32.⁵⁰

Spaghetti Seafood

Calamari, squid, salmon, clams, mussels and shrimps with our traditional tomato sauce.

\$19.⁰⁰

Penne all'Arrabbiata

Spicy tomato sauce, garlic, parsley and dried red chili pepper.

\$19.⁵⁰

Penne Pink Sauce

Tomato sauce, white sauce, parmesan cheese.

\$28.⁰⁰

Linguine alle Vongole

Clams, white wine, black pepper, olive oil, garlic and parsley.

\$31.⁵⁰

Linguine al Salmone

Salmon, olive oil and cherry tomato.
Shrimp addition \$38.⁵⁰

\$28.⁰⁰

Fettuccine Alfredo

Butter, heavy cream, and parmigiano cheese.

\$26.⁰⁰

Fettuccine alla Bolognese

Minced beef and pork, onions and tomato sauce.

\$25.⁰⁰

Fettuccine Mushrooms

Heavy cream and cremini mushrooms.

\$35.⁵⁰

Fettuccine Black Truffle

Creamy truffle sauce and thin slices of black truffles.

\$32.⁵⁰

Pappardelle Amor di Pasta

Vodka, bacon, pink sauce, parmesan cheese, parsley and mushrooms.

GOURMET

	Lasagna Bolognese Minced beef and pork, onions & tomato sauce.	\$28. ⁰⁰
	Ravioli Ricotta & Spinach Pasta filled with ricotta and spinach, and parmesan cheese. Choose your favorite sauce alfredo or tomato.	\$27. ⁰⁰
	Ravioli Pear & Cheese Pasta filled with pears and gorgonzola cheese, served with pears and butter sauce.	\$29. ⁰⁰
	Ravioli all'Osso Buco Ravioli with veal shanks meat, served with tomato sauce.	\$27. ⁰⁰

RISOTTI

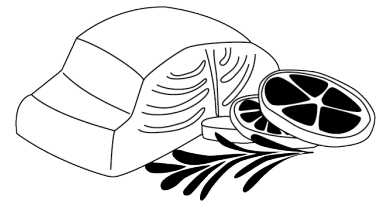
	Risotto alla Parmigiana 24 months aged parmigiano, butter and white wine.	\$27. ⁰⁰
	Risotto Porcini Mushrooms	\$29. ⁰⁰
	Risotto Black Truffles	\$42. ⁵⁰
	Risotto Seafood Calamari, squid, salmon, clams, mussels, shrimps and tomato sauce.	\$38. ⁵⁰

PIZZA

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

MAIN Courses

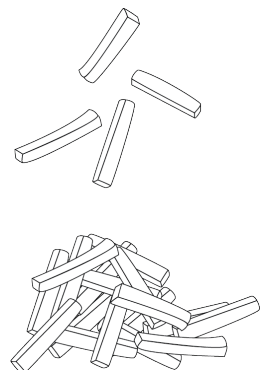
Chicken Marsala Chicken breast, heavy cream, mushrooms, minced garlic and marsala wine.	\$29. ⁵⁰
Chicken Lemon Chicken breast, heavy cream, and lemon juice.	\$27. ⁰⁰
Milanese Breaded deep fried chicken breast.	\$30. ⁵⁰
Milanese alla Parmigiana Breaded deep fried chicken breast, mozzarella cheese, eggplant, 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



Free choice of Mix Salad or French Fries

SIDES

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





DESSERTS

Panna Cotta

Sweetened vanilla cream thickened with gelatin, topped with strawberry and blueberries.

\$12.⁵⁰

Tiramisú

Coffee-flavored Italian dessert with mascarpone cheese and lady fingers.

\$14.⁵⁰

Affogato al Caffé

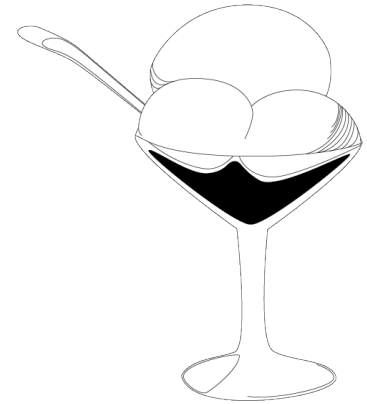
Homemade vanilla ice cream with hot espresso.

\$15.⁵⁰

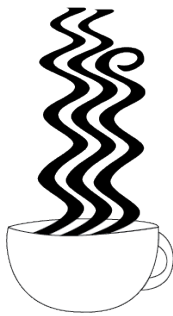
Cannoli alla Siciliana

Fried puff pastry rolls, filled with sweet ricotta and vanilla.

\$15.⁰⁰



COFFE



\$3.⁸⁰

Espresso

\$3.⁸⁰

Macchiato

\$4.⁸⁰

Cappuccino

\$4.⁵⁰

American Coffee

\$4.⁵⁰

Decaffeinated Espresso

\$4.⁵⁰

Decaffeinated Macchiato

\$4.⁸⁰

Decaffeinated Cappuccino



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



\$7.⁵⁰

Corona, Heineken, Peroni

\$9.⁵⁰

La Rubia Draft, Italian Beer Red, Blonde, IPA