

amalia

BRUNCH

Greek Yogurt 17

Fresh berries topped with homemade granola.



Vitello Tonnato 24

Thinly sliced braised veal, served with a creamy tuna and caper sauce.



Pancakes Combo 21

Two eggs any style, with a choice of bacon or sausage.



Pancakes 16.50

Choice of banana, mix berries, or Nutella.



Bagel from the Big Apple 21.50

Toasted everything bagel, sliced smoked salmon, cream cheese, tomatoes, red onions and capers, served with roasted potatoes.



Brussels Sprouts Salad 16

Served on a base of homemade guacamole, toasted sliced almonds, pomegranate seeds and Japanese dressing.

Japanese dressing contains:



Beef Carpaccio 25

Paper thin slices of cured raw beef, topped with arugula, parmigiano and cherry tomatoes finished with extra virgin olive oil and truffle oil.



Burrata 24

Creamy burrata with strawberries, cherry tomato, and basil, served with carasau bread.



Tuna Tartar 25

Fresh tuna, topped with avocado, shichimi togarachi pickled, toasted sesame kizami, scallions, and Japanese inspired emulsion served with crostini bread.



Brioche French Toast 18

Served with mixed berries and banana, topped with maple syrup.



BBQ Pork Ribs

Served with a choice of French fries or sweet potato fries.

Half	26
Full portions	42

Seasonal Beet Salad 19

Grapefruit segments, lemon-herb labneh, pickled cucumber, citrus-infused orange vinaigrette, raspberries, toasted almonds and pistachios.



Mediterranean Hummus 16

Homemade hummus with creamy tahini, and pinenuts paprika oil served with focaccia bread.



Charcuterie Board 30

Chef premium selections of cold cuts and cheeses, served with artisanal breads and Mediterranean olives.



Traditional Caesar Salad 17

Crisp romaine hearts tossed in our homemade Caesar dressing, finished with homemade croutons and shaved parmesan.

Choice of:

Chicken	8
Shrimp	10
Salmon	22



Salmon alla Griglia 48

10 oz Grilled salmon served with sautéed spinach.



Avocado Toast 19

Avocado toast and egg served with breakfast potatoes.



Eggs

The Italian Omelet 18

Prosciutto, mozzarella, tomatoes, onions and spinach.

Choice of white toast or wheat toast.



American Omelet 21

Serrano ham, feta cheese, tomato, asparagus served with arugula salad.

Choice of white toast or wheat toast.



Traditional Eggs Benedict 21

Poached eggs, Canadian bacon, English muffin with avocado and hollandaise sauce served with breakfast potatoes.



Smoked Salmon Eggs Benedict 21

Poached eggs, smoked salmon, and cream cheese, served with breakfast potatoes.



Amalia Eggs Benedict 25

Choice of protein with spinach-infused mornay sauce, poached eggs on an English muffin, topped with hollandaise sauce.

Choice of protein:

Smoked salmon

Bacon

Roasted ham

Serrano ham



Sides

Choice of:

Seasonal Berries 4.50

Sourced from local farms.

Smoked Bacon 4.50

Smoked applewood bacon.

Pork Sausage 4.50

Roasted in extra virgin olive oil.

Breakfast Potatoes 3.95

Served with garlic herbs.

Two Eggs Any Style 3.95

Served with home-style potatoes.

Smoked Salmon 7.95



Prosciutto 15



Side of Avocado 5

Pastries

Choice of:

*Blueberry muffin / Chocolate chips muffin /
Croissants / Chocolate croissant / Cinnamon roll.*



6

Allergens



Raw.



Dairy.



Gluten.



Nuts.



Vegetarian.



Fish.



Paprika.



Coconut.



Soy.



Citrus.



Sesame.



Mollusks.



Shellfish.



Mustard.



Egg.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have any food allergies. A 20% service charge is added to all checks.