

amalia

DINNER



Appetizers

Beef Carpaccio 28

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



Roasted Cauliflower 18

Tri color cauliflower puree, creamy avocado, and pico de gallo.



Burrata 26

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



Vitello Tonnato 27

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



Charcuterie Board 30

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



Smoked Eggplant Croquettes 15

Crisp croquettes filled with smoked eggplant, served with parmesan cream and finished with black garlic lactonaise.



Mediterranean Hummus 16

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



Polpo alla Griglia 30

Fresh grilled octopus, campari tomatoes, olives, and wedge potatoes.



Ibérico Ham Croquettes 17

Crisp croquettes filled with bechamel and Ibérico ham, finished with a delicate garlic alioli emulsion.



Tuna Tartar 28

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



Salads

Seasonal Beet Salad 19

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



Insalata di Rucola 16

Arugula, shaved parmesan cheese, cherry tomatoes, and lemon oil dressing.



Brussels Sprouts Salad 16

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

Japanese dressing contains:



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



Fish and Seafood

Salmon alla Griglia 40

Grilled salmon served with sautéed garlic spinach.



Mediterranean Branzino 44

Butterflied Branzino served with cherry tomatoes and olives in an orange lemon sauce, served with parmesan asparagus.



Gamberoni al Vino Bianco 52

Jumbo prawns sautéed in a white wine garlic lemon sauce, served with vegetables.



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.

Pasta and Risotto

Linguine al Frutti di Mare 38

Served with clams, mussels, calamari, shrimps, scallops, in a tasty tomato sauce.



Linguine alle Vongole 36

Clams, white wine, garlic, parsley and extra virgin olive oil.



Ravioli Sorrentino 32

Ravioli stuffed with wild mushroom, served with demi-glace and touch of cream.



Risotto al Porcini 38

Cannaroli risotto with porcini mushrooms, Brandy, butter and parmesan cheese with truffle oil.



Fettuccine Bolognese 34

Homemade fettuccine with braised beef, veal and pork in a fresh tomato sauce.



Pappardelle 36

Wide ribbon pasta with wild porcini, mushrooms, truffle cream, and parmesan cheese.



Canadian King Crab Ravioli 38

Homemade stuffed Canadian King Crab & Shrimp ravioli served with a brandy-reduced pink sauce.



Gnocchi Pomodoro 28

Homemade potato gnocchi served with pomodoro and parmesan cheese.



Meat

Half rack of Lamb 69

Lamb served in pistachio crust, with Barolo sauce and roasted rosemary potatoes.



BBQ Pork Ribs

Served with French fries or sweet potato fries.

Half 26

Full portions 42



Filetto al Pepe Verde 65

12 oz Prime Filet Mignon with a creamy green peppercorn sauce served with mashed potatoes.



American Wagyu Skirt Steak 58

12 oz wagyu served with roasted sweet potatoes, and criolla sauce with demi-glace.



Milanese alla Napoletana

Breaded and fried Milanese, topped with tomato sauce and fresh mozzarella, served with your choice of pasta or French fries.

Choice of:

Breaded Angus beef 36

Breaded Chicken 34



Sides

Roasted Potatoes with garlic and rosemary 10

French Fries with truffle oil and Parmesan cheese 12

Mashed Potatoes 10

French Fries 8

Mixed Green Salad 10

Sauteed Spinach with Garlic and Olive Oil 8

Sweet Potato Fries 10

Served with house dressing.

Allergens



Raw.



Dairy.



Gluten.



Nuts.



Vegetarian.



Fish.



Paprika.



Coconut.



Soy.



Citrus.



Sesame.



Mollusks.



Shellfish.



Mustard.



Egg.