

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.

Add Prosciutto + \$5



Salads

Seasonal Beet Salad 19

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



Fish and Seafood

Salmon alla Griglia 40

Grilled salmon served with sautéed garlic spinach.



Ibérico Ham Croquettes 17

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



Charcuterie Board 30

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



Tuna Tartar 28

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



Polpo alla Griglia 30

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



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



Mediterranean Branzino 44

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



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.



Gnocchi Pomodoro 28

Homemade potato gnocchi served with pomodoro and parmesan cheese.



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.



Meat

Filetto al Pepe Verde 45

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



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



American Wagyu Skirt Steak 58

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



Sides

Roasted Potatoes with garlic and rosemary 10

French Fries 8

Sweet Potato Fries 10

French Fries with truffle oil and Parmesan cheese 12

Mixed Green Salad 10

Served with house dressing.

Mashed Potatoes 10

Sauteed Spinach with Garlic and Olive Oil 8

Allergens



Raw.



Dairy.



Gluten.



Nuts.



Vegetarian.



Fish.



Paprika.



Coconut.



Soy.



Citrus.



Sesame.



Mollusks.



Shellfish.



Mustard.



Egg.