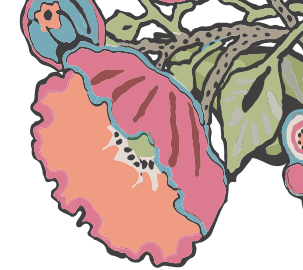


amalia

LUNCH



Appetizers

Beef Carpaccio 24

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.



Tuna Tartar 25

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



Ibérico Ham Croquettes 17

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



Charcutier Board 30

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



Burrata 24

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

Add Prosciutto + \$5



Polpo alla Griglia 20

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



Salads

Seasonal Beet Salad 19

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



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



Sandwiches and Burgers

Focaccia Sandwich 22

Served with fresh burrata, sliced tomato, prosciutto di Parma and arugula salad.

Choice of homemade French fries, sweet potato fries or salad.



Lennox Burger 20

Ground beef patty, American cheese, onions, tomato, lettuce, kimchi mayo and bacon.

Choice of homemade French fries, sweet potato fries or salad.

Lennox Veggie Burger 20

Vegan patty, onions, pepper jack cheese, tomato, guacamole and pickle.

Choice of homemade French fries, sweet potato fries or salad.

Vegan.

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 Pizza

Linguine al Frutti di Mare 32

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



Linguine alle Vongole 24

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



Gnocchi Pomodoro 24

Homemade potato gnocchi served with pomodoro and parmesan cheese.



Fettuccine Bolognese 32

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



Flatbread margherita 19

Choice of:

Pepperoni. 2,99

Prosciutto, arugula, parmesan cheese and aceto. 3,99

Mushrooms, truffle oil, parmesan cheese and béchamel sauce. 4,99



Meat

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 48

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



Filetto al Pepe Verde 40

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



Fish and Seafood

Salmone alla Griglia 36

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.



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.