

AMALFI

Farm to table Italian cuisine featuring the seasonal produce at its peak

APPETIZERS

KALE SALAD

lacinato kale & red cabbage, apple, roasted grape, moscatel vinaigrette, pecorino toscano, marcona almond

15  

BURRATA & CROSTINI

heirloom tomato marmellata, basil, aged balsamic, olive oil

16 

MAINS

PIZZA AL TAGLIO

roman style pizza, inquire about daily flavor

add arugula side salad \$5

8

PANCETTA BUCATINI

sfoglina bucatini pasta, pancetta lardons, shallots, parsley, parmesan

16

RAGU NEOPOLITAN

sfoglina campanelle pasta, pork, beef, pancetta, parmesan

16

CHICKEN MARSALA

chicken cutlet, roasted mushrooms, shallots, marsala reduction, arugula salad

18 



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



CONTAINS SHELLFISH



CONTAINS PEANUTS

WE WOULD LIKE TO INFORM YOU THAT ALL TIPS ARE POOLED AND SHARED SOLELY AMONG OUR GUEST - FACING EMPLOYEES.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.