

Antipasti / Appetizers

Bread / basil balsamic oil 6.75

Black Tiger Shrimp – garlic butter / mixed herbs / parmigiano mornay (cheese) sauce 20

Peppered Beef Carpaccio – arugula / shaved parmigiano / fried enoki mushrooms / truffle aioli / lemon zest / lemon pearls / fried caper berries / salt / olive oil / pepper / crostini 24

Bruschetta – sweet tomatoes / basil / garlic / oregano / parmigiano / olive oil / balsamic reduction 14

Mussels – white wine butter sauce / garlic / parsley / olive oil / fresh bread 19

Amalfi's Antipasto for two – prosciutto / salami / cacciatore / pancetta / parmigiano reggiano / asiago / gorgonzola / caprese / honey herb goat cheese spread / Cerignola olives / sweet drop peppers / crostini 34

Arancini – wild mushrooms / spinach / truffle oil / roasted garlic / mozzarella / tomato sauce / parmigiano 15

Fried Calamari – caper berries / cherry tomatoes / arugula / lemon / smoked paprika aioli / 18

Meatballs napoletana – veal / pork / beef / parsley / eggs / bread / milk / tomato sauce / Asiago / basil 16

Insalata / Salads

Caprese – marinated Niagara peaches / buffalo mozzarella / heirloom tomatoes / basil oil / vanilla bean white balsamic glaze / black balsamic 24

Grilled Caesar – caper dressing / smoked bacon / croutons / fried capers / Parmigiano / poached egg 18

La terra – shaved fennel / arugula / parmigiano / sweet drop peppers / olives / lemon zest / honey goat cheese dressing 16

Beet – frisée lettuce / golden beets / red beets / walnuts / orange zest / caramelized shallots / goat cheese / sprouts / orange dijon balsamic vinaigrette 17

(Add on – chicken 8 / shrimp 8)

All items are subject to change and availability (please advise us of any allergies or dietary restrictions upon reservation) gluten-free pasta available \$6- All meats/vegetables are locally sourced everything made in house fresh daily

Primo / Pasta / Risotto

Fried gnocchi – wild mushrooms / gorgonzola cream / arugula / walnuts 28

Spaghetti and meatballs – veal / pork / beef / fresh tomato sauce / parmigiano 25

Braised beef ravioli– cherry tomatoes/ parsley / cracked black pepper / butter / parmigiano 30

Orecchiette friarielli – olive oil / rapini / spicy italian sausage / guanciale / spicy bomba / parmigiano / toasted breadcrumbs 27

Penne bolognese napoletano – veal / beef / pork / soffritto / parmigiano / tomato sauce 30

Spaghetti aliò e olio – roasted garlic / Tuscan olive oil / fresh herbs / spicy bomba / toasted herb breadcrumbs 20

Linguine pescatore – shrimp / calamari / mussels / fish of the day / tomato or white wine sauce / 34

Wild Mushroom risotto – Enoki / portobello/ cremini / parmigiano / butter / goat cheese / truffle salt / truffle oil / 26

(Add on – chicken 8 / shrimp 8 / gluten free penne available \$6)

Parmigiana / Parm

Veal tenderloin parmigiana – tomato sauce / parmigiano / basil / spaghetti 30

Chicken parmigiana – tomato sauce / parmigiano / basil / spaghetti 28

Eggplant parmigiana – tomato sauce / parmigiano / basil / spaghetti 26

(All come with seasonal vegetables)

Primi / Entrees

Zuppa di pesce – mussels / calamari / fish of the day / shrimp / cherry tomato / white wine sauce / fresh bread / fresh bread 36

12 oz veal chop – cheery tomatoes / pancetta / roasted garlic / balsamic cream reduction / parmigiano reggiano 45

Semolina dusted fish of the day piccata – lemon / caper berries / herb butter sauce / fennel tartar MP

Chicken Marsala – chicken breast / wild mushrooms / Marsala wine / demi sauce 28

(all entrees except seafood come with vegetables and starch)

Pizza Station

12" Wood oven pizza

(Pizzas are for two ppl at 8 slices)

Margherita – tomato sauce / buffalo mozzarella / basil / olive oil 18

Tuscan – pesto / wild mushrooms / roasted garlic / sweetie drop peppers / arugula / mozzarella / parmigiano / asiago 22

The Amalfi – olive oil roasted garlic oil / spicy Italian sausage / bomba / guanciale / rapini / Asiago / mozzarella 24

Estate – Gorgonzola cream / sautéed mushrooms / mozzarella / prosciutto / arugula / honey / balsamic reduction 26

Cup n char – pepperoni / tomato sauce / mozzarella 22

Canadian – pepperoni / bacon / mushrooms / tomato sauce / mozzarella 24

(gluten free dough 6 – subject to availability)



Bambini / Kids

Spaghetti / meatball 12

Penne butter / parmigiano 10

Chicken fingers / plum sauce 10

Cheese pizza 12

Ice cream 6

Dolci / Desserts

Tiramisu imported from Italy / sponge cake / espresso / cacao / sweet Marsala wine / mascarpone cheese 12

Gelato – choice of flavour 9
Chocolate / banana / French Vanilla

Lemon sorbet 9

Deconstructed Sliced Peach brûlée – Italian pastry cream / brown sugar / cinnamon / strawberry Coulis / chiffonade mint 12

Imported Italian Pistachio Cheesecake – strawberries coulis / 24 karat gold leaf 16

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