

Trattoria AMALFI

GARLIC BREAD 11

Nana's Bakery focaccia with herb butter and four cheese fonduta

APPETIZERS

ZUPPA DEL GIORNO 8/12
our daily preparation

SHRIMP COCKTAIL 16
wild gulf shrimp, salsa calabrese

OYSTERS 18/32
freshly shucked local oysters, cocktail sauce,
house mignonette

FRIED ZUCCHINI 13
semolina breading, marinara, garlic aioli

CRISPY MEATBALLS 15
stuffed with mozzarella, marinara, basil

POINT JUDITH CALAMARI 17
fried local squid with banana peppers, marinara

GRILLED OCTOPUS 17
fingerling potatoes, radicchio, nduja

FRITTELLA DI MELANZANE 14
eggplant cakes, tomato jam, fresh mozzarella, balsamico

GRILLED SHRIMP 18
garlic, parsley, salsa calabrese, charred lemon

SALADS

add: chicken 9 steak 15 shrimp 14
salmon 14 scallops 14

ROASTED GARLIC CAESAR 14
classic caesar dressing, lemon, house-made breadcrumbs

ARUGULA 15
asparagus, goat cheese, almonds, charred lemon vinaigrette

PANZANELLA 15
focaccia, cucumbers, sun gold tomatoes, chickpeas,
ricotta salata, white balsamic

CAPRESE 16
local fresh mozzarella, heirloom tomatoes, basil, balsamico

LUNCH DUO

MONDAY-FRIDAY (excluding holidays)

***ANY SANDWICH 24**
served with your choice of soup or salad

ANY PASTA 29
served with your choice of soup or salad

*lobster roll and filet mignon sandwich - 5 dollar upcharge
dine-in only.

SANDWICHES

all served with hand-cut fries

CHICKEN PARM SANDWICH 18
toasted focaccia, mozzarella, marinara

*** BLACK ANGUS BURGER 19**
onion jam, arugula, fontina

CRISPY COD 18
fried cod, white balsamic slaw, tartar sauce

LOBSTER ROLL 29
served with warm butter in toasted brioche bun

FILET MIGNON SANDWICH 26
wild mushrooms, caramelized onions,
horseradish cheddar, salsa verde

PASTA

*all fresh pasta made daily in house
gluten-free or vegan fresh pasta available upon request*

GNOCCHI 27
pea puree, roasted leeks, stracciatella

TAGLIATELLE 28
traditional ragu bolognese, parmigiano reggiano

FETTUCCINI 29
shrimp, roasted garlic, brown butter, lemon

RAVIOLI 28
ricotta and scamorza cheese, sun gold tomatoes,
caramelized shallots, fried sage

MAINS

*** GRILLED SALMON 29**
fingerling potatoes, asparagus, horseradish

FRIED COD 26
beer battered cod with hand-cut fries, tartar sauce

CHICKEN PICCATA 28
crispy cutlet, string beans, potato purée, lemon-caper sauce

PORK MILANESE 29
pistachio and panko crusted pork chop, arugula, green olives,
heirloom tomatoes, parmigiano

SUNDAY FAM DAY 99

THE ULTIMATE FAMILY EXPERIENCE

TO SHARE:

GARLIC BREAD

CHOICE OF SHARABLE SALAD

TWO LARGE PASTAS OF YOUR CHOICE

*excluding lobster, dine-in only

Please be advised that any of our products may contain or have come in contact with food allergens including eggs, fish, milk, peanuts, sesame, shellfish, soy, tree nuts, and wheat. Before placing your order, please let your server know if you or anyone in your party has a food allergy before ordering. *These items may be cooked to order or may be consumed raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. A 20% gratuity will be added to parties of 6 or more.

