

Trattoria
AMALFI

GARLIC BREAD 11

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

RAW BAR

WILD GULF SHRIMP COCKTAIL 16
house-made cocktail sauce

* LOCAL OYSTERS 3/EA
seasonal mignonette

* LITTLENECK CLAMS 2/EA
salsa cruda

APPETIZERS

ZUPPA DEL GIORNO 9/13
our daily preparation

ROASTED TRI-COLOR CAULIFLOWER 15
garlic, butter, breadcrumbs

FRIED ZUCCHINI 14
semolina breading, marinara, garlic aioli

CRISPY CALAMARI 18
fried local squid, cherry and banana peppers

CALABRIAN CLAMS 16
soppressata, red pepper, breadcrumbs

OCTOPUS 22
fingerling potatoes, arugula, parsley, calabrian aioli

RIBS 18
tuscan dry-rub or traditional bbq

MEATBALLS 15
beef and pork, stracciatella, marinara

SALADS

ROASTED GARLIC CAESAR 14
classic caesar dressing, lemon,
breadcrumbs

ARUGULA 15
shaved fennel, goat cheese, roasted almonds, orange
segments, white wine vinaigrette

ROASTED BEETS 16
golden and red beets, stracciatella, pistachios,
basil oil, aged balsamic

SANDWICHES

all served with hand-cut fries

CHICKEN PARM SANDWICH 18
seeded roll, mozzarella, marinara

* BLACK ANGUS BURGER 19
lettuce, tomato, onion, fontal cheese, house sauce

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

LOBSTER ROLL 29
served with warm butter in toasted brioche bun

STEAK SANDWICH 27
onions, peppers, mushrooms, fontal cheese, demi

PASTA

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

GNOCCHI 28
pancetta, wild mushrooms, parmigiano

RIGATONI 27
spicy sausage ragu, four cheese fonduta

FETTUCCINI 29
shrimp, roasted garlic, brown butter, lemon

TAGLIATELLE 29
short rib ragu, parmigiano

MAINS

* GRILLED SALMON 29
fregola, broccolini, lemon

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

EGGPLANT PARMIGIANA 26
fresh mozzarella, arugula salad, white balsamic

CHICKEN PICCATA 29
crispy cutlet, string beans, potato purée,
lemon-caper sauce

SHORT RIB 29
slow braised short ribs, creamy polenta, pecorino

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.

