

Trattoria
AMALFI

GARLIC BREAD 12

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

RAW BAR

WILD GULF SHRIMP COCKTAIL 18
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

SPRING BURRATA 19
fresh green peas, asparagus, lemon

FRIED ZUCCHINI 15
semolina breading, marinara, garlic aioli

CRISPY CALAMARI 19
fried local squid, cherry and banana peppers

CALABRIAN CLAMS 16
soppresata, red pepper, breadcrumbs

OCTOPUS 22
fingerling potatoes, arugula, parsley, calabrian aioli

FILET MIGNON CROSTINI 21
four cheese fonduta, chimichurri

MEATBALLS 16
beef and pork, stracciatella, marinara

SALADS

ROASTED GARLIC CAESAR 15
classic caesar dressing, lemon,
breadcrumbs

ARUGULA 16
shaved fennel, goat cheese, roasted almonds,
orange segments, white wine vinaigrette

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

PASTA

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

GNOCCHI 28
pancetta, wild mushrooms, parmigiano

RAVIOLI 28
ricotta and scamorza cheese, tomatoes,
caramelized shallots, basil

RIGATONI 27
spicy sausage ragu, four cheese fonduta

TAGLIATELLE 29
short rib ragu, parmigiano

FETTUCCINI 29
shrimp, roasted garlic, brown butter, lemon

MAINS

* **LOCAL CATCH MP**
chef's preparation

* **BAKED COD 29**
italian black rice, roasted carrots, citrus crust

* **GRILLED SALMON 32**
fregola, broccolini, lemon

* **SCALLOPS 35**
spring pea risotto, lemon, pecorino

EGGPLANT PARMIGIANA 27
fresh mozzarella, arugula salad, white balsamic

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

ROASTED CHICKEN 31
bone-in chicken breast, mashed potatoes,
broccolini, chicken jus

SHORT RIB 36
slow-braised short rib, creamy polenta, pecorino

FILET MIGNON MEDALLIONS 39
herb-roasted potatoes, broccolini, red wine fondo

