

Trattoria
AMALFI

GARLIC BREAD 12

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

RAW BAR

WILD GULF SHRIMP COCKTAIL 17
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
soppresata, red pepper, breadcrumbs

OCTOPUS 21
fingerling potatoes, arugula, parsley, calabrian aioli

SAUSAGE 15
caramelized onions, peppers, pickles, crostini

MEATBALLS 16
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 15
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 28**
italian black rice, roasted carrots, citrus crust

* **GRILLED SALMON 29**
fregola, broccolini, lemon

* **SCALLOPS 34**
wild mushroom risotto, lemon, pecorino

EGGPLANT PARMIGIANA 26
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, roasted potatoes,
cauliflower, chicken jus

SHORT RIB 33
slow-braised short rib, creamy polenta, pecorino

FILET MIGNON MEDALLIONS 38
herb-roasted potatoes, broccolini, red wine fondo



COCKTAILS

AMALFI LEMONADE 14
vodka, fresh lemon juice, mint

LIMONCELLO SPRITZ 13
limoncello, aperol, prosecco

SUPERSTAR MARTINI 16
passion fruit, vodka, prosecco

ITALIAN GREYHOUND 15
gin, aperol, grapefruit, rosemary

STRAWBERRY SANGRIA 14
rose wine, basil, limoncello, lemon

SICILIAN MULE 14
solerno, passion fruit,
mango, ginger beer

BOURBON SMASH 15
bourbon, fresh lemon juice,
seasonal fruit purée

ESPRESSO MARTINI 16

LAVENDER LEMONADE 11
(non-alc)
fresh lemon juice,
lavender syrup, club soda

BERRY MULE 11
(non-alc)
berries, lime juice, ginger beer

COASTAL BREEZE 11
(non-alc)
coconut, lime, pineapple, club soda

DRAFT BEER

Peroni Nastro Azzurro, Pale Lager 8
5.1% 16oz - Italy

Beer'd "Whisker'd Wit",
Belgian Witbier 9
5.2% 16oz - Stonington, CT

Outer Light "SUBduction", IPA 9
6.8% 16oz - Groton, CT

Grey Sail "Captain's Daughter",
DIPA 9
8.5% 12oz - Westerly, RI

Athletic Brewing Company,
"Upside Dawn", Golden 9
0% 12 oz - Milford, CT



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GLASS

BUBBLES

Prosecco (organic), Mionetto, Veneto, Italy 13

Moscato d'Asti, Michele Chiarlo "Nivole", Piedmont, Italy (375ml) 29

WHITE AND ROSE

Sauvignon Blanc, "The Champion", Marlborough, New Zealand 13

Sancerre, Grand Fossil, Loire, France 19

Pinot Grigio, Sessola, Veneto, Italy 13

Arneis Roero, Vietti, Piedmont, Italy 17

Grillo/Chardonnay, Allumea, Sicily, Italy 12

Chardonnay, Pavette, California 14

Rose di Primitivo, San Marzano "Tramari", Puglia, Italy 13

RED

Pinot Noir, River Walk, Russian River Valley, CA 14

Valpolicella Ripasso "Marogne", Zeni, Veneto, Italy 15

Chianti Classico Riserva, Familia Dante, Tuscany, Italy 13

Sangiovese/Merlot, Villa Puccini "Governo All' Uso", Tuscany, Italy 14

Montepulciano d'Abruzzo, Castorani "Cadetto", Abruzzo, Italy 13

Cabernet Sauvignon, Highlands 41, Paso Robles, CA 15

BOTTLE

SPARKLING

Prosecco, Nino Franco "Rustico", Valdobbiadene, Italy 52

Brut Grand Cru, Le Mesnil "Blanc de Blancs", Champagne, France NV 96

Brut, Veuve Clicquot, Champagne, France NV 149

Brut, Dom Perignon, Champagne, France 2013 430

Brut, Louis Roederer "Cristal", Champagne, France 2015 490

WHITE

Pinot Grigio, Livio Felluga, Friuli Venezia, Italy 2023 69

Pinot Bianco, Elena Walch, Alto Adige, Italy 2024 54

Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 2024 59

Sancerre, Domaine des Grandes Perrieres, Loire, France 2023 78

Vermentino, Cantina Mesa Giunca, Sardinia, Italy 2023 58

Etna Bianco, Tenuta delle Terre Nere, Sicily, Italy 2023 69

Chardonnay, Sonoma-Cutrer, Sonoma Coast, CA 2024 65

Chardonnay, Albert Bichot, Vire-Clesse, Burgundy, France 2022 69

Chardonnay, Ramey Cellars, Russian River Valley, CA 2020 89

Chardonnay, Beringer "Private Reserve", Napa Valley, CA 2022 130

RED

Pinot Noir, Alois Lageder "Mimuet", Alto Adige, Italy 2022 74

Pinot Noir, "Migration" by Duckhorn, Russian River, CA 2022 79

Nebbiolo, Giovanni Rosso, Langhe, Italy 2023 68

Barolo, Ascheri, Piedmont, Italy 2021 88

Barolo, Pio Cesare, Piedmont, Italy 2020 119

Barbera d'Alba, Marchesi di Barolo "Ruvei", Piedmont, Italy 2022 59

Valpolicella Ripasso, Buglioni "il Bugiardo", Veneto, Italy 2021 68

Rosso di Montalcino, Il Poggione, Tuscany, Italy 2022 69

Cabernet Sauvignon, Justin, Paso Robles, CA 2022 72

Cabernet Sauvignon, "Post & Beam" by Far Niente, Napa Valley, CA 2022 99

Cabernet Sauvignon, Faust, Napa Valley, CA 2023 114

Cabernet Sauvignon, Silver Oak, Alexander Valley, CA 2020 155

SUPERTUSCAN SELECTION

Tenuta Tignanello "Tignanello", Tuscany, Italy 2018/2021 290

Tenuta Tignanello "Solaia", Tuscany, Italy 2017 490

Ornellaia, Tuscany, Italy 2019 390

Tenuta Guado al Tasso, Tuscany, Italy 2020 260

Tenuta San Guido "Sassicaia", Bolgheri, Italy 2019 390