

Trattoria
AMALFI

RAW BAR

**WILD GULF
SHRIMP COCKTAIL** 18

* **LOCAL OYSTERS** 3/EA
seasonal mignonette

* **LITTLENECK CLAMS** 2/EA
salsa cruda

GARLIC BREAD 9

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

APPETIZERS

ZUPPA DEL GIORNO 12
our daily preparation

BURRATA 16
tomatoes, grilled corn, avocado crema, crostini

FRIED ZUCCHINI 12
semolina breading, marinara, garlic aioli

* **STEAK TARTARE** 17
filet mignon, whole grain mustard,
parmigiano, lemon vinaigrette

CRISPY MEATBALLS 15
stuffed with mozzarella, marinara, basil

CLAMS 16
sweet and hot peppers, soppressata,
house-made breadcrumbs

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

GRILLED OCTOPUS 17
ceci beans, fennel, Castelvetrano olives

PASTA

made fresh daily by Tina and her team

GNOCCHI 32
lobster, corn, tomato, basil

TAGLIATELLE 29
traditional ragu bolognese, parmigiano reggiano

RIGATONI 27
spicy sausage ragu with four cheese fonduta

PAPPARDELLE 29
shrimp, roasted garlic, brown butter, lemon

CAPPELLETTI 28
burrata filling, fried eggplant, tomato, ricotta salata

LOBSTER RAVIOLI 29
fennel, saffron cream

SALADS

ROASTED GARLIC CAESAR 13
classic caesar dressing, lemon, house-made breadcrumbs

ARUGULA 14
goat cheese, pistachio, roasted peppers

CAPRESE 15
marinated heirloom tomatoes, fresh mozzarella, basil

PANZANELLA 14
grilled corn, tomatoes, white beans, toasted sourdough

THE OCEAN

LOCAL CATCH (MP)
chef's daily preparation

* **GRILLED SALMON** 29
white beans, artichoke salad, grilled lemon

* **SEA SCALLOPS** 33
charred eggplant, squash, tomatoes, almonds

LOBSTER ROLL 29
served with warm butter in toasted brioche bun

* **WHOLE FISH (MP)**
daily selection served with arugula salad, roasted potatoes

THE FARM

* **FILET MIGNON** 39
crispy potatoes, string beans, wild mushrooms, balsamic

* **GRILLED NY STRIP** 48
garlic potato purée, asparagus, red wine demi

* **VEAL PORTERHOUSE** 48
wild mushrooms, roasted potatoes, marsala

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

GRILLED CHICKEN 28
marinated chicken breast with broccoli rabe, pickled chilis,
roasted potatoes, charred lemon vinaigrette

SIDES

BRUSSELS SPROUTS 10
pancetta, onion jam

BROCCOLI RABE 10
pickled chilis, roasted garlic

SPAGHETTI 10
MARINARA

POTATO PURÉE 8

STRING BEANS 10
sautéed with garlic,
lemon, olive oil

