

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 8/12  
our daily preparation

BRUSCHETTA 15  
sundried, roasted and fresh tomatoes, parmesan, mozzarella

ROASTED TRI-COLOR CAULIFLOWER 14  
garlic, butter, house-made breadcrumbs

FRIED ZUCCHINI 13  
semolina breading, marinara, garlic aioli

CRISPY CALAMARI 17  
fried local squid, cherry and banana peppers

CALABRIAN CLAMS 16  
soppressata, red pepper, breadcrumbs

SHRIMP & SCALLOP 19  
orange, grapefruit, honey

MEATBALLS 15  
beef and pork, stracciatella, marinara

FILET CROSTINI 19  
focaccia, capers, horseradish cream

THE GARDEN

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

CAPRESE 17  
local ripe tomatoes, mozzarella, basil

SICILIAN CITRUS 16  
chickpeas, red onion, mozzarella, honey-lemon drizzle

CURLY ENDIVE 15  
tomato, cucumber, red onion, olives, balsamic vinaigrette

PASTA

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

TAGLIOLINI 25  
sicilian olive oil, garlic, tomato, red pepper flakes,  
parmigiano, house-made breadcrumbs

GNOCCHI 27  
roasted yellow tomato and pepper cream, saffron, pamigiano

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

LINGUINI 28  
littleneck clams, white wine, garlic, parsley

FETTUCCINI 29  
shrimp, roasted garlic, brown butter, lemon

TAGLIATELLE 28  
traditional ragu bolognese, parmigiano

THE OCEAN

\* LOCAL CATCH MP  
chef's preparation

\* BAKED COD 28  
italian black rice, roasted carrots, citrus crust

\* GRILLED SALMON 29  
fregola, broccolini, lemon

\* SCALLOPS 29  
tri-color cauliflower risotto

\* BRANZINO 39  
whole fish, summer vegetables

THE LAND

EGGPLANT PARMIGIANA 27  
fresh mozzarella, arugula salad, white balsamic

CHICKEN PICCATA 28  
fingerling potatoes, lemon, capers, olives

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

BRACIOLE 32  
beef roulade stuffed with genoa, sopressata, provolone,  
mozzarella and garlic, simmered in marinara, fingerling potatoes

\* FILET MIGNON MEDALLIONS 36  
wild mushrooms, potato purée, onions, red bell peppers

\* NY STRIP (10 OZ) 39  
summer vegetables, fingerling potatoes, demi

