

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, house-made breadcrumbs

SHRIMP & SCALLOP 19  
orange, grapefruit, honey

MEATBALLS 15  
beef and pork, stracciatella, marinara

FILET CROSTINI 19  
focaccia, capers, horseradish cream

SALADS

add: chicken 9    steak 15    shrimp 14  
salmon 14    scallops 14

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

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 23  
onions, peppers, mushrooms, fontal, demi

MUFFULETTA 19  
copa, soppressata, genoa, provolone, mozzarella, olive salad

PASTA

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

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

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

MAINS

\* GRILLED SALMON 29  
fregola, broccolini, lemon

\* SCALLOPS 29  
tri-color cauliflower risotto

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

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,

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.

