

Trattoria
AMALFI

RAW BAR

**WILD GULF
SHRIMP COCKTAIL** 18

* **SALMON CARPACCIO** 15
lemon, dill and capers

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

* **TUNA TARTARE** 16
almonds, fennel and orange

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

* **STEAK TARTARE** 16
dijon mustard, anchovy vinaigrette

GARLIC BREAD 9

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

APPETIZERS

ZUPPA DEL GIORNO 11
our daily preparation

WHITE BEAN SOUP 11
sausage, escarole and parmigiano

BURRATA 16
crostini, grilled artichokes, olives and capers

FRIED ZUCCHINI 12
semolina breading and 2 sauces

CRISPY MEATBALLS 15
stuffed with mozzarella and basil

BAKED OYSTERS 16
red pepper aioli with pancetta,
preserved lemon and breadcrumbs

FRITTO MISTO 19
fried cod, scallops and shrimp with roasted garlic aioli

GRILLED OCTOPUS 17
ceci beans, fennel and castlevetrano olives

POINT JUDITH CALAMARI 17
fried local squid with banana peppers
and marinara sauce

SALADS

ROASTED GARLIC CAESAR 13
classic caesar dressing, lemon and house-made bread crumbs

SEASONAL VEGETABLES 15
little gem lettuce, goat cheese and pistachio vinaigrette

ROASTED BEETS 16
stracciatella, hazelnuts and wildflower honey

ARUGULA 14
goat cheese, pistachio,
crispy prosciutto and sweet&spicy peppers

PASTA

made fresh daily by Tina and her team

GNOCCHI ALLA SORRENTINA 27
baked with buffalo mozzarella, tomatoes and basil

RIGATONI 26
spicy sausage ragu with four cheese fonduta

PAPPARDELLE 29
shrimp, roasted garlic, brown butter and lemon

CAPPELETTI 28
ricotta filling, pistachio cream, caramelized leeks and lemon zest

TAGLIOLINI MP
thinly cut ribbons with whole 1.5 lb lobster, brandy
and spicy cream tomato sauce

MAINS

* **GRILLED NY STRIP** 42
porcini sugo with parmigiano roasted potatoes and asparagus

* **VEAL PORTERHOUSE** 47
seacoast mushrooms, roasted potatoes and marsala

CHICKEN PICCATA 27
crispy cutlet, string beans, potato puree and lemon-caper sauce

GRILLED CHICKEN 27
marinated chicken breast with broccoli rabe, pickled chilis,
roasted potatoes and charred lemon vinaigrette

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

* **EAST COAST HALIBUT** 35
pan-roasted with littleneck clams, potatoes and saffron cream

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

* **PRIME STEAK FOR 2** - MP
roasted brussels sprouts and potato puree

* **WHOLE FISH** - MP
daily local catch, chef's preparation

SIDES

BRUSSELS SPROUTS 10
maple-pancetta jam

BROCCOLI RABE 10
pickled chiles and roasted garlic

SPAGHETTI 8
MARINARA

POTATO PUREE 7

STRING BEANS 8
sautéed with garlic,
lemon and olive oil

