

NONNA'S SUNDAY DINNER

Sundays Only - Final Seating 5:45 pm

INSALATA/SALADS

INSALATA AMALFI - \$14

Boston Lettuce | Radicchio | Fennel | Hearts of Palm |
Candied Pecans | Honey-Mustard Vinaigrette

INSALATA DI BURRATA - \$16

Creamy Burrata | Prosciutto | Melon | Balsamic

ANTIPASTI/APPETIZERS

EGGPLANT PARMIGIANA - \$16

MEATBALL MARINARA w/RICOTTA - \$18

BEEF BRACIOLE - \$18

TRADITIONAL SAUSAGE & PEPPERS - \$16

MAINS

SPAGHETTI POMODORO - \$18

Add Meatball +\$6 | Sausage +\$6 | Bracirole +\$6

Mario's Way (All Three + \$15)

-or-

SPAGHETTI CON GAMBERI - \$28

Grilled Shrimp or Shrimp Fra Diavolo

SUNDAY CHICKEN CUTLETS - \$32

(ANY STYLE)

*MILANESE – Elegant Simplicity, Grilled Lemon
PARMIGIANA – Mozzarella & Marinara
CAPRESE – Cherry Tomato, Garlic, Basil & Balsamic
VINEGAR PEPPER – Cherry Pepper Vinegar Sauce
MARTINI – Lemon-Caper-Butter Sauce
PARADISO – Rosa Sauce, Prosciutto & Mozzarella
MARIO – Broccoli Rabe, Garlic & Mozzarella
VELVETINI – Aged Pecorino, Roasted Garlic & Cream*

Crispy Fried Chicken Cutlets (any style) served with
choice of Arugula-Tomato Salad, Fried Rosemary
Potatoes, or Spaghetti.

DOLCE

DESSERTS

MUERTE DI CIOCCOLATA - \$16

Chocolate Torte served with our homemade
original Italian frozen pudding

THE DRUNKEN NONNA - \$16

Italian sponge cake served with prosecco
macerated berries

LEMON TIRAMISU - \$14

Lemon-soaked lady fingers and mascarpone

ZABAGLIONE - \$14

Light Italian custard made with Fior di Latte
liqueur over fresh berries

PANNA PAZZO - \$14

Classic Italian custard, brulee sugar crust with
prosecco-mascerated strawberries

AMALFI'S ORIGINAL ITALIAN FROZEN PUDDING - \$10

DIGESTIVO

Espresso Martini - \$16

Traditional or White Chocolate

Fattoria di Bosciano Vin Santo - \$16

The quintessential dessert wine of Tuscany

Amaro Montenegro \$10	Gran Marnier \$15
Autentico Amaretto \$15	Grappa \$14
Espresso Liqueur \$12	Hennessy \$15
Fior di Latte \$12	Limoncello \$10
Frangelico \$12	Sambuca Black \$12