



# AMORE

RISTORANTE & CHOP HOUSE

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## APPETIZERS

Beef Carpaccio.....8

*Thinly sliced fillet drizzled with olive oil, capers and parmigiano reggiano.*

Antipasto Classico.....12

*Italian cured meats and cheeses with marinated vegetables.*

Mozzarella Caprese.....8

*Vine ripened tomatoes, fresh mozzarella topped with marinated roasted red peppers.*

Stuffed Portabella.....8

*With jumbo lump crab meat, provolone and vine ripened tomato, white wine butter sauce.*

Mussels ala Amore.....7

*Fresh mussels sauteed with prosciutto and onions with Mediterranean broth.*

Clams Casino.....8

*Fresh middle neck clams stuffed with onion, roasted peppers and pancetta with fresh lemon.*

Broccoli Rabe.....8

*Sauteed in fresh garlic, olive oil and lemon juice.*

Melanzane ala Carroza.....8

*Baked eggplant stuffed with fresh mozzarella topped with fresh tomato and basil*

## SOUP

Pasta Fagoli.....4

Soup of the Day.....4

## SALADS

Wedge Salad.....8

*Wedge of iceberg with shaved red onion, bleu cheese dressing, vine ripened tomatoes, pancetta and bleu cheese crumbles.*

Char-grilled Caesar.....8

*Wedge of Romaine lightly Grilled and topped with homemade Caesar dressing, croutons and shaved parmigiana reggiano.*

Amore Salad.....9

*Fresh field greens topped with red onion, cucumber, tomato, artichoke hearts, roasted red peppers and fresh mozzarella.*

Classic Caesar.....8

*Traditional caesar with homemade caesar dressing*

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## PASTA AND...

Penne Al Ciopolino.....18

*With three varieties of mushroom, filet tips in a rustic tomato sauce*

Wild Mushroom Rissoto.....16

*Best you've ever had!*

Spaghetti & Meatballs or Sausage.....12

Spaghetti Bolagnese.....13

*With a homemade meat sauce.*

Ravioli Amore.....13

*Cheese ravioli with a tomato basil sauce.*

House Ravioli.....15

*Ask your server.*

Penne with Broccoli  
Rabe & Sausage.....14

*Sauteed with garlic and olive oil with a pinch of red pepper.*

Penne ala Vodka.....13

*Vodka cream sauce with onions and pancetta.*

Spaghetti Carbonara.....15

*Spaghetti with onion, pancetta, parmesan,  
eggs and a touch of cream.*

Spaghetti Amatriciana.....13

*Tossed with onions, capers and prosciutto in a tomato sauce.*

Polenta Amore.....19

*Soft polenta with mascarpone cheese, mushrooms and caramelized onions  
topped with sliced tenderloin and a red wine demi-glaze sauce.*

Fettuccine Alfredo.....12

*Add Chicken \$3 or Shrimp \$5*

Pasta Pomodoro.....11

*Fresh Basil and tomato sauce*

Gnocchi Gorgonzola.....13

*With mushrooms and onions in a gorgonzola cream sauce.*

Eggplant Parmesan.....13

Meat Lasagna.....15

*Above served with House Salad.*

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## CHICKEN & VEAL

Parmesan.....13/16  
*With bread crumbs, mozzarella and tomato sauce.*

Marsala.....14/17  
*Sauteed with fresh mushrooms in marsala wine sauce.*

Franchise.....14/17  
*Lightly battered, sauteed in a lemon butter white wine sauce.*

Chicken Rollentini.....15  
*Chicken Breast Rolled with Prosciutto, tomato and provolone, finished in a brandy cream sauce.*

Chicken/Veal Saltimbocca.....15/18  
*Veal medallions topped with prosciutto, spinach and mozzarella, finished in a marsala wine sauce.*

Chicken Portabella.....16  
*Portobello mushrooms and provolone in a marsala cream sauce.*

Veal Sorrentino.....18  
*Veal medallions topped with eggplant, fresh mozzarella in a light tomato sauce.*

Chicken Cacciatore.....16  
*Half a chicken sauteed with onions, mushrooms, roasted red peppers, a touch of white wine and fresh tomato sauce.*

## SEAFOOD

Zuppa-Di-Pesci.....20  
*Clams, mussels, shrimp and calamari in a fresh tomato sauce over linguine.*

Stuffed Shrimp.....18  
*Stuffed with lump crab meat finished in lemon butter white wine sauce.*

Shrimp Scampi.....17  
*Shrimp sauteed with olive oil, garlic, white wine and lemon juice. Tossed with Linguine.*

Linguine and Clams.....16  
*Red or white Sauce.*

Mussels Fra diablo.....14  
*Mussels sauteed in a spicy fresh tomato sauce.*

Seafood Rissoto.....22  
*Clams, mussels, shrimp, calamari with a touch of saffron*

Polenta and Shrimp.....18  
*Soft polenta with jumbo shrimp, mushrooms and shallots, onions topped with a light cream sauce*

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## FROM THE GRILL

Catch of the Day.....Market

8 oz. Fillet.....19

22 oz. Bone-In Ribeye.....22

Rack of Lamb.....24

Veal Chop.....23

Grilled Lemon Chicken.....15  
*1/2 Chicken with citrus marinade.*

24 oz. Porterhouse.....24

24 oz. Bone-In N.Y. Strip.....24

*Above served with Vegetables, Mashed Potatoes and House Salad.*

## SIDES - 4

Broccoli Rabe

Vegetables • Mashed Potatoes

Asparagus Milanese • Sauteed Mushrooms

## DESSERTS

Tiramisu.....6

Cannoli.....4

Cheesecake.....6  
*and others...*

## BEVERAGES

Ice Tea • Coke • Diet Coke • Sprite • Lemonade .....2

Coffee or Hot Tea.....2

Espresso.....2

Double Espresso.....4

Cappuccino.....4

### DOMESTIC BEERS:

Bud • Bud Light • Mich Ultra • Mich Light • Miller Lite • Coors Light • O'Douls.....2.50

### IMPORTED BEERS:

Heineken • Peroni • Amstel Light • Amber Bach.....3.50

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## WHITE WINE

	GLASS	BOTTLE
101 <b>Prosecco</b> , Bosco Albano – Friuli, Italy ..... <i>Fresh fragrant aromas, a delicately soft and harmonious taste are the hallmarks of this quintessential aperitif.</i>		26.00
103 <b>Pinot Grigio</b> , Linea Margherita – Veneto, Italy ..... <i>This is a dry wine with a delicate but good personality, leaving a harmonious taste in your mouth.</i>	6.50	19.00
109 <b>Pinot Grigio</b> , Tenuta Bosco Albano – Friuli, Italy..... <i>Straw-yellow with golden reflections. It has an intense bouquet with a full and pleasant flavor.</i>		28.00
114 <b>Chardonnay</b> , Linea Margherita – Veneto, Italy ..... <i>Hints of banana, pineapple with vanilla and hazelnut on the nose. Dry, smooth, flavor with a long finish.</i>	6.50	19.00
117 <b>Chardonnay</b> , Sunset Palm – California ..... <i>Elegant wine with a bright nose of banana &amp; tropical fruit and a medium finish.</i>	8.00	28.00
119 <b>Sauvignon Blanc</b> , Bosco Albano – Friuli, Italy ..... <i>A good bodied and structured wine with aromatic persistence. Delicate citrus bouquet. A pleasure to drink anytime on its own, ideal with creamy and velvety soups, souffles and fish based dishes.</i>	8.00	28.00
123 <b>Riesling</b> , Bosco Albano – Friuli, Italy..... <i>Bright yellow, stone fruits and floral notes. Low acidity on the palate, clean fruit taste, medium bodied.</i>	8.00	28.00
125 <b>Lugana</b> , Provenza – Lombardy, Italy ..... <i>100% Trebbiano grown on the edge of Lake Garda. Delicate, mineral and fresh with fragrances of white almonds &amp; apple with slighter notes of banana. Pair with shellfish, pasta &amp; steamed fish dishes.</i>		29.00
126 <b>White Zinfandel</b> , Beringer – California..... <i>Pale-rose in color. Off-dry to lightly sweet rose wine. Extremely versatile for all meals.</i>	6.50	19.00
129 <b>Pinot Nero Sparkling Rosato</b> , Cá Montebello – Lombardy, Italy..... <i>A lively, sparkling wine with a brilliant pink color, it has a typical bouquet with notes of strawberry. It is delicious as an aperitif and is well suited to appetizers, risotto, white meat and fish.</i>		32.00
131 <b>Moscato</b> , Le Rive – Veneto, Italy....(sparkling dessert wine)..... <i>Bright yellow wine with pale highlights. The bouquet is refreshing &amp; delicate with aromas of peach and pear</i>		32.00

## RED WINE

201 <b>Chianti</b> , Borgo Antico – Tuscany, Italy..... <i>Ruby red color and bright aromas of black cherry. Dry, tannic structure in the finish.</i>	6.50	19.00
207 <b>Chianti</b> , Bosco Lazzeroni – Tuscany, Italy ..... <i>Bright ruby color, full-bodied wine with intense black cherry flavors and a dry finish.</i>	8.00	24.00
211 <b>Chianti Riserva</b> , Bonacchi – Tuscany, Italy..... <i>Aged 24 months in oak barrels, this Reserve wine is intense with earthy aromas of black fruit and intensity.</i>		36.00
213 <b>Chianti Classico</b> , Poggio Galenda – Tuscany, Italy ..... <i>100% Sangiovese grown in the traditional, classic area of Chianti. Intense aroma, notes of black cherry.</i>		39.00
219 <b>Sangiovese</b> , Cantina Tudernum – Umbria..... <i>Aged 6 months in oak, this ruby red, violet reflections, bouquet of ripe fruits, with a soft vanilla scent.</i>		28.00

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## RED WINE

223 <b>Cabernet Sauvignon</b> , Linea Margherita – Veneto, Italy.....	6.50	19.00
<i>Ruby red, intense and pleasant bouquet. Full flavor that is refined and smooth.</i>		
227 <b>Cabernet Sauvignon</b> , Sunset Palm – California.....	8.00	28.00
<i>Aromas of ripe cherry with flavors of blackberry jam and black currant. Smooth finish with soft tannins.</i>		
232 <b>Cabernet Sauvignon</b> , Cantina Tudernum – Umbria, Italy.....		29.00
<i>Ripe plum aroma with a vanilla scent, the flavor is full-bodied with a pleasant and spicy tannic finish.</i>		
235 <b>Merlot</b> , Linea Margherita – Veneto, Italy.....	6.50	19.00
<i>Herbal and fruity flavors with a smooth flavor and soft tannins. Best with red meat dishes and pasta.</i>		
241 <b>Merlot</b> , Tenuta Bosco Albano – Friuli, Italy.....	8.00	28.00
<i>Well-structured body and intensity. Bouquet of spicy fruits and herbs with hints of blackberries.</i>		
243 <b>Merlot</b> , Cantina Tudernum – Umbria, Italy.....		29.00
<i>Brilliant Ruby-red color with a bouquet that is fruity &amp; intense with a soft vanilla scent. Dry, tannic &amp; balanced.</i>		
247 <b>Pinot Nero (Noir)</b> , Bosco Albano – Friuli, Italy.....	8.00	28.00
<i>Great complexity and harmony with a long lasting final flavor. Ruby red with the fragrance of cherry &amp; vanilla.</i>		
251 <b>Pinot Nero (Noir)</b> , Cá Montebello – Lombardy, Italy.....	10.00	35.00
<i>Elegant, intense &amp; clean, with the unmistakable scent of dried flowers and spice.</i>		
255 <b>Valpolicella Classico</b> , Boscaini Carlo – Veneto, Italy.....		28.00
<i>A ruby red wine, soft and round on the palate with a sensationally fruity finish.</i>		
258 <b>Barbera</b> , Ca Montebello – Lombardy, Italy.....		32.00
<i>Deep ruby-red. Bouquet of fruit and spice sensations. Easy to drink, full-bodied, lightly tannic and persistent.</i>		
260 <b>Costa del Sol</b> , Benessere Vineyards – Napa Valley, CA.....		28.00
<i>Blend of Sangiovese, Zinfandel &amp; Merlot grown in the soils of Northern Napa Valley.</i>		
263 <b>Giomé</b> , Provenza – Lombardy, Italy.....		29.00
<i>50% Merlot 50% Cabernet. The fragrance carries sensations of berries with a slighter hint of tobacco &amp; spice.</i>		
267 <b>Rosso di Montalcino</b> , Bonacchi – Tuscany, Italy.....		38.00
<i>A careful manual harvest takes place in mid-September. Generous tangy cherry fruit with hints of vanilla &amp; cedar.</i>		
271 <b>Brunello di Montalcino</b> , La Togata – Tuscany, Italy.....		65.00
<i>Aromas of violets, plums &amp; jam. Full bodied and very rich with masses of ripe fruit &amp; round, velvety tannins.</i>		
277 <b>Amarone delle Valpolicella Classico</b> , Boscaini Carlo – Veneto.....		80.00
<i>Generous bouquet, bursting with fresh fruit changing to cherry jam &amp; spices with a hint of tobacco on the finish.</i>		
279 <b>Amarone delle Valpolicella Classico</b> , Senge Bianche – Veneto.....		65.00
<i>Generous bouquet of jammy fruit and luscious character. Smooth tannic finish. Elegant wine for red meat dishes.</i>		
282 <b>Estate Zinfandel</b> , Benessere Vineyards – Napa Valley, CA.....		90.00
<i>93 pts W.S. 335 cases - Velvety textural character. Distinctive spicy cherry &amp; raspberry jam.</i>		
288 <b>Two-Iron (Bordeaux style blend)</b> – Napa Valley, CA.....		75.00
<i>78% Merlot, 14% Cabernet, 8% Petite Verdot. Aged in oak for 23 months to allow mellowing and complexity.</i>		
291 <b>Sangue di Giuda</b> , Cá Montebello – Lombardy....(sweet red wine).....	9.00	32.00
<i>Italian Blend. Charged ruby red color with violet reflections &amp; fragrances of fresh fruit, pleasantly floral.</i>		