

AMARE

\$70 Menu

First Course

Charred Octopus

Charred Octopus, Fennel Puree, Pickled Onion, Crispy Potato Shards, Pistachio Gremolata

Polpetti

Tomato Braised Lamb and Beef Meatballs, Crispy Potato Cubes, Saffron Aioli, Roasted Pine Nut Crumble

Amare Salad

Shredded Iceberg and Romaine Lettuces, Fresh Dill, Scallion, Marinated Feta Cheese, Red Onion, Kalamata Olives, Cucumber, marinated Artichoke Hearts, Red Wine, Marjoram Dressing

Second Course

Grilled Mahi Mahi

Grilled Mahi Mahi, Olive Oil, Lemon, Parsley, Tuscan Kale, Cauliflower, Toasted Fregola Sarda, Spanish Caper Emulsion

Tonnarelli Alle Vongole

House Made Tonnarelli Pasta with Baby Clams, Roasted Tomato Sauce, Calabrian Chile, Guanciale

Grilled Chicken Souvlaki

Grilled Chicken Skewers, Lemon, Oregano, Parsley with Crispy Potatoes, Tabbouleh, Harissa Spiced Hummus, Warm Pita Bread

Third Course -Served Family Style

Cannoli

Raspberry Amaro Sokolatina

Greek Yogurt Cheesecake

AMARE

\$85 Menu

First Course

Charred Octopus

Charred Octopus, Fennel Puree, Pickled Onion, Crispy Potato Shards, Pistachio Gremolata

Hearth Fired Tiger Prawns

Garlic, Flat Leaf Parsley, Olive Oil, Preserved Lemon

Polpetti

Tomato Braised Lamb and Beef Meatballs, Crispy Potato Cubes, Saffron Aioli, Roasted Pine Nut Crumble

Second Course

Taverna Salad

Local Organic Greens, Red Onion, Kalamata Olives, Cucumber, Marinated Artichoke, Black Pepper Honey Vinaigrette

Amare Salad

Shredded Iceberg and Romaine Lettuces, Fresh Dill, Scallion, Marinated Feta Cheese, Red Onion, Kalamata Olives, Cucumber, marinated Artichoke Hearts, Red Wine, Marjoram Dressing

Third Course

Grilled Mahi Mahi

Grilled Mahi Mahi, Olive Oil, Lemon, Parsley, Tuscan Kale, Cauliflower, Toasted Fregola Sarda, Spanish Caper Emulsion

Romesco Chicken

Fennel Marinated Roasted Chicken Breast, Paprikash Style Braised Thigh, Organic Vegetables, Cauliflower Puree, Roasted Red Pepper and Walnut Romesco Sauce

Tonnarelli Alle Vongole

House Made Tonnarelli Pasta with Baby Clams, Roasted Tomato Sauce, Calabrian Chile, Guanciale

Grilled Beef Souvlaki

Grilled Angus Beef Skewers, Lemon, Oregano, Parsley with Crispy Potatoes, Tabbouleh, Harissa Spiced Hummus, Warm Pita Bread

Fourth Course -Served Family Style

Cannoli

Raspberry Amaro Sokolatina

Greek Yogurt Cheesecake

AMARE

\$100 Menu

First Course

Charred Octopus

Charred Octopus, Fennel Puree, Pickled Onion, Crispy Potato Shards, Pistachio Gremolata

Hearth Fired Tiger Prawns

Garlic, Flat Leaf Parsley, Olive Oil, Preserved Lemon

Polpetti

Tomato Braised Lamb and Beef Meatballs, Crispy Potato Cubes, Saffron Aioli, Roasted Pine Nut Crumble

Second Course

Greek Salad

Chopped Romaine Lettuce, Green Bell Pepper, Potato Salad, Pickled Beet, Cucumber, Greek Style Dressing

Amare Salad

Shredded Iceberg and Romaine Lettuces, Fresh Dill, Scallion, Marinated Feta Cheese, Red Onion, Kalamata Olives, Cucumber, marinated Artichoke Hearts, Red Wine, Marjoram Dressing

Third Course

Grilled Mahi Mahi

Grilled Mahi Mahi, Olive Oil, Lemon, Parsley, Tuscan Kale, Cauliflower, Toasted Fregola Sarda, Spanish Caper Emulsion

Romesco Chicken

Fennel Marinated Roasted Chicken Breast, Paprikash Style Braised Thigh, Organic Vegetables, Cauliflower Puree, Roasted Red Pepper and Walnut Romesco Sauce

Tonnarelli Alle Vongole

House Made Tonnarelli Pasta with Baby Clams, Roasted Tomato Sauce, Calabrian Chile, Guanciale

Bistecca All "Fiorentina"

Grilled and Roasted Angus Beef Porterhouse, Pearl Onions, Carrot, Rosemary Potatoes, Red Wine Sauce

Fourth Course

Raspberry Amaro Sokolatina

Calabrian Walnut Cake