



AMALFI

CUCINA ITALIANA

SPECIALS OF THE WEEK

APPETIZERS

- Imported Zizzona Mozzarella di Battipaglia with Focaccina (4 Serving Size) \$65**
A mozzarella specialty to die for, stuffed with cherry mozzarella and creamy local milk from grass-fed cows in Battipaglia (Salerno), served with imported Parma prosciutto and organically grown heirloom tomatoes.
- Bruschetta Scapece \$28**
fried zucchini marinated in garlic, mint, evoo, sauteed shrimps & vinaigrette white champagne, & Stracciatella
- Carpaccio Of Octopus..... \$33**
octopus carpaccio, arugula, frisee salad, pinzimonio (fresh diced vegetable marinated in EVOO), toasted bread.
- Amalfi Surf 'n' Turf..... \$35**
bone marrow & Argentine red Jumbo shrimps, served w/ stracciatella cheese and toasted bread.
- Pizza Special \$28**
Crema di piselli (Pea Purée), Provala a'gerola (Smoked provla), smoked pancetta, baked parmesan chips.

PASTA & RISOTTO

- Malfadine Alla Scoglio \$42**
Malfadine pasta served w/ ahi tuna, seabass, calamari, prawns in hand peeled filet of San Marzano tomatoes sauce
- Ravioli ai Quattro Formaggi & Burratina Mozzarella DOP..... \$35**
Ravioli filled w/ four cheeses served in hand peeled filet of San Marzano tomatoes sauce and Burratina Mozzarella
- Gnocchi Primavera & Shrimp..... \$38**
Gnocchi served with farmer market mix veggie, shrimps, in light cream sauce, topped with tomatoes powder
- Risotto Pesto di Pistacchio con Scallops e Burrata \$56**
Risotto with parmigiano & pistachio pesto, seared scallops, and buffalo burrata.
- Risotto Parmigiano 24 months & Tartufo Nero D'Alba \$55**
Risotto in 24 months aged parmigiano, topped with fresh shaved black truffle from Italy.

ENTRÉE

- Brasato Al Barolo DOCG..... \$45**
braised slow cook beef in Barolo DOCG red wine, served w/ roasted potatoes, veggies & mini green salad.
- Grigliata di Pesce..... \$49**
swordfish, big calamari, 1 jumbo prawns, marinated in mint garlic, lemon & Evoo w/veggie of the day