

AMALFI

PIZZA & BAR

SPECIALS OF THE WEEK

● APPETIZERS

- Zuppa di Vongole e Granchio** **\$16**
Clams and crab in a house-made pink tomato sauce, finished with extra-virgin olive oil and homemade croutons.
- Prosciutto di Parma & Melon, Burrata DOP** **\$26**
Prosciutto di Parma, cantaloupe melon, ½ buffalo mozzarella from Campagna, balsamic, EVOO.
- Bruschetta Scapece** **\$25**
Fried zucchini marinated in garlic, mint and EVOO, sautéed shrimp, white champagne vinaigrette and stracciatella.
- Taco di Polipo Arrosto** **\$18**
Char-grilled octopus in a crisp taco shell with fresh carrot and cucumber, radicchio, fennel and escarole salad, finished with spicy sriracha aioli.

🍝 PASTA

- Tortellini di Carne “Emilia-Romagna”** **\$33**
Traditional beef-filled tortellini folded in a delicate cream and bechamel sauce, finished with Parmigiano Reggiano.
- Ravioli “Quattro Formaggi” & Guanciale IGP** **\$35**
Ravioli filled with four cheeses in a butter and sage sauce, topped with imported crispy guanciale.
- Mafaldine Pescatora** **\$36**
Homemade ribbon pasta with mussels, clams and fish of the day in a peeled San Marzano tomato sauce.
- Gnocchi alla Norcina Umbria** **\$35**
Gnocchi tossed in a Norcina sauce of mixed mushrooms, cream, sausage and truffle olive oil.

🍖 ENTRÉE

- Branzino Amalfitano** **\$39**
Mediterranean sea bass served boneless whole in Amalfitano style, lemon and mint, garlic, veggie of the day.
- Milanese di Manzo Gigante** **\$36**
A giant, golden-crust beef Milanese served with wild arugula, cherry tomatoes and shaved Parmigiano Reggiano.
- Cotoletta di Pollo alla Bolognese** **\$29**
Breaded chicken cutlet layered with prosciutto cotto, fontina and cream, oven-finished and served with a side of French fries.

Cocktail of the Week

- Amalfi Paper Plane** **\$16**
Rotating bourbon, Aperol, Amaro Nonino, fresh lemon juice.

Buon appetito!

AMALFI PIZZA & BAR · CARMEL VALLEY