

Amarone

kitchen & wine

~ Appetizers ~

Caprese

Mozzarella and vine ripened tomatoes with balsamic and basil olive oil

12

*Carpaccio di Manzo

Beef carpaccio with marinated mushrooms, capers, shaved parmigiano and mustard sauce

20

Prosciutto e Burrata

Burrata cheese with San Daniele prosciutto and arugula

20

*Carpaccio di Pesce Spada

Swordfish carpaccio with sundried tomatoes, olives, pink peppercorn, orange zest

20

Capesante al ragu di Mare

Seared scallops and seafood with asparagus and saffron

22

Calamari alla griglia

Grilled mediterranean calamari in a parsley lemon oil, and balsamic reduction

17

Polipo Scottato

Seared octopus with cannellini beans, green onions and sundried tomatoes

17

~ Salads ~

Insalata di Pere e Gorgonzola

Mix greens, gorgonzola, caramelized walnuts, poached pear and honey gorgonzola dressing

15

Insalata di Campo

Arugula, radicchio, sundried tomatoes, shaved parmigiano and lemon dressing

13

Insalata mista con Caprino

Mix greens with goat cheese, olives, pine nuts, grape tomatoes and balsamic dressing

14

At Amarone Kitchen & Wine we strive to use fresh grown organic ingredients when available.

All of our breads, pastas, sauces and desserts are made daily in house.

*Consuming RAW or UNCOOKED meats, seafood may increase your risk for foodborne illness.

Amarone kitchen & wine

~ Pastas ~

Ravioli di Ricotta e Spinaci

Handmade ricotta and spinach ravioli in our tomato sauce
22

Ravioli di Funghi con Salvia

Handmade mushroom ravioli with sage and butter sauce
24

Pappardelle al Prosciutto

Homemade pappardelle with prosciutto, grape tomatoes, and pecorino cheese
22

Tagliatelle alla Bolognese

Homemade tagliatelle with beef ragu
24

Rigatoni alla Salsiccia

Homemade Rigatoni with pork sausage and shaved air-dried ricotta
24

Strozzapreti ai Gamberi

Homemade Strozzapreti with shrimp and zucchini in a saffron sauce
24

Spaghetti ai Frutti di Mare

Homemade spaghetti with seafood and a touch of tomato sauce
26

~ Main Courses ~

Sogliola al Limone

Sauteed dover sole with lemon caper sauce, mixed vegetables and spinach
32

Gamberi alla Griglia

Seared jumbo shrimp on a bed of sautéed spinach with a lemon parsley oil
30

Milanese di Maiale

Crispy pork chop 'milanese style' with arugula, red onions and white cannellini bean salad
30

Costolette di Agnello alla Griglia

Grilled rack of lamb with mint reduction sauce, seasonal vegetables and roasted potatoes
44