

Amiga

Amore



MEXITALIAN

SHRIMP CEVICHE

\$17

Coconut leche de Tigre, Avocado, Seasonal Fruit, Calabrian chili Oil, w/Pasta Tostada

NOPRESE

\$17

Homemade Stracciatella, cured Nopales, Cherry Tomatoes, Sorghum, Hibiscus Salt,

Stone fruit Vinaigrette w/homemade bread

CHORIZO Y CLAMS

\$23

Fregola, Cannellini Beans, Meyer lemon, Jalapeno Butter served w/ Homemade Chile de Arbol bread

ELOTE AGNOLOTTI

\$22

Our "street Corn" filled pasta, Limes, homemade Tajin, Cotija

GUAJILLO PAPPARDELLE

\$35

Homemade Pasta, Yuzu poached Lobster, Cherry Tomatoes, Ricotta, Epazote Oil

CALZONE

\$25

Roasted Poblano, Potato & Mozzarella, topped w/ Calabrian Tomato Sauce and Oregano

GRILLED BARBACOA RIB EYE

\$38

Prime NY Boneless Steak, Nopales Salsa, Beans Salad, served w/Tortilla

LEMON MOUSSE

\$12

Plum Granita, Shortbread Cookies

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