

Amiga Amore



SMALLER PLATES

ZUCCHINI BREAD \$9

House made Pine Nut Salsa Macha, whipped
Homemade Ricotta

ARANCINI \$11

Chicken Tinga stuffed Rice Balls, Mozzarella,
Calabrian Tomato Sauce, Cilantro powder (GF)

SWEET POTATO CEVICHE \$13

Ginger Leche de Tigre, Snap Peas, Serrano,
Avocado Mousse, w/Pasta Chips (V)

AGUACHILE \$22

Mexican Wild Bay Scallops, Weiser Farm
Melon, Jicama, Yuzu Kosho, Serrano,
Cucumber, Avocado Mousse, micro Cilantro
served w/Pasta Tostada

TONNATO TOSTADA \$21

Beef Tartare, Cilantro dough Pasta Tostada,
Avocado, Tonnato Sauce, crispy Bits, Cotija

NOPRESE SALAD \$17

"Our Caprese" Homemade Stracciatella
cheese, Nopales, Cherry Tomatoes, Hibiscus
Salt served w/ Homemade Bread

FRUTA CARTA SALAD \$15

Stone Fruit Panzanella, Heirloom Tomatoes,
Ricotta Salata, Basil, Peach Tomato
Vinaigrette (can be made Vegan)

CHORIZO Y CLAMS \$23

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

PANZEROTTI \$17

"Our stuffed Fried Pizza" w/Potato, Chorizo,
Mozzarella served w/Cabbage slaw and
Tomatillo Salsa

PASTA

ELOTE AGNOLOTTI \$23

Our "street Corn" filled pasta, Finger Limes,
Cotija, House made Tajin (V)

HUITLACOCHÉ CACIO&PEPE \$27

Chitarra Style Spaghetti, Cacio Romano,
Szechuan, Long Pepper, Egg
(Salty like in Rome, but with an Earthy Mexican twist)

CHILE RELLENO MANICOTTI \$25

stuffed w/fire roasted Poblano, Oaxaca,
Tomato Jam, Tomato Water

GUAJILLO PAPPARDELLE \$33

Maine Lobster, Tomato Raisins, Yuzu,
whipped Burrata, Epazote Oil, Tomato Crumbs

CHILE COLORADO CAVATELLI \$29

Chile de Arbol, braised Beef Shank in Guajillo
spices, Queso Fresco, Crema, dehydrated Lime

MAINS

CHICKEN & MOLE

Mary's Organic Chicken Confit,
21 ingredients Mole Blanco,
Orange Gastrique, Seasonal
Citrus, Homemade Piadina

\$31

SHORT RIB

Braised in Barbacoa Spices,
Mexican Crema Mash
Potatoes, pickled and grilled
Chayote, crispy Leeks

\$35

PORK CHOP MILANESE

Bone-In Heritage Farm Pork
Chop, Tortilla crust, Arugula,
Farm Fresh Veggie Salad,
Lemon Vinaigrette (GF)

\$39

DESSERTS

ABUELITA TIRAMISU \$12

HORCHATA PANNA COTTA (V) \$12

SEASONAL PIE \$13

SHARING IS RECOMMENDED AS FOOD COMES AS IT'S READY!

Please notify your Server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Modifications will be politely declined. Will do our best to accommodate your allergy requests.

A 4% charge will be added to each guest to ensure competitive industry compensation.

THANK YOU FOR DINING WITH US AND SUPPORTING OUR STAFF