

# 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, Bosc Pear, Jicama,  
Yuzu Kosho, Serrano, Kumquats,  
Pomegranate Broth served w/Pasta Tostada

### TARTARE 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

### INSALATA D'AUTUNNO \$17

Endive, roasted Honey Nut Squash,  
Cameo Apples, candied Pumpkin Seeds,  
fried Requeson Sphere,

### CHORIZO Y CLAMS \$23

Manilla Clams, Fregola, 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, 63°C Egg  
(Salty like in Rome, but with an Earthy Mexican twist)

### CHILE RELLENO MANICOTTI \$25

stuffed w/fire roasted Poblano, Oaxaca, and  
Requeson, 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 Pasta, braised Beef Shank in  
Guajillo spices, Queso Fresco, Mexican 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

### RABBICETTA

French Wild Rabbit saddle  
with Aromas and Spices,  
Weiser Farm Yellow B  
Potatoes, Aged Balsamic

\$40

## 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