

Menu

1st Smoking al pastor
Tart, Habibut, pineapple Hollandaise

2nd Mussels & Mushrooms
trumpet mushroom, calabrian vin.,
Almond, prosciutto wrapped pear

3rd Housemade Straciatella
Market stone fruit 4 ways,
crispy onion, spicy olive focaccia

4th Green Enchilada Tortellini
tomatillo broth, pork green chile,
cotija, pickled red o's, micro cilantro

Dessert Goat cheese Panna Cotta
seasonal fruit, balsamic pearls,
pistachio crunch

Amiga Amore