

# Amiga Amore



## SMALLER PLATES

### ZUCCHINI BREAD \$9

House made Pine Nut Salsa Matcha, 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

Wild Catch of the Day, Serrano, Yuzu Kosho,  
Apple, Cucumber, 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 V)

### CHORIZO Y CLAMS \$23

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

### PANZEROTTI \$17

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

## PASTA

### ELOTE AGNOLOTTI \$23

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

### HUITLACOCHÉ CACIO E PEPE \$27

Spaghetti alla Chitarra, Cacio Romano, Romanetti  
Fresco, Long Peppers/Szechuan, 63<sup>o</sup>Egg

### BLACK INK LINGUINI \$32

Lobster Veracruz Style, Meyer Lemon,  
Epazote Breadcrumbs

### CHILE RELLENO MANICOTTI \$25

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

### 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

### SALMON

Family Farm Salmon, Jalapeno  
Beurre Blanc, Potato/Leeks  
Croquettes

\$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

## OUR MENU IS MEANT TO SHARE

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

THANK YOU FOR DINING WITH US AND SUPPORTING OUR STAFF