

Amiga Amore



SMALLER PLATES

ZUCCHINI BREAD \$9

House made Pine Nut Salsa Macha, whipped
Homemade Ricotta

SPAGHETTI FRITTI \$16

Oaxaca Cheese Bechamel, Chicken Enchilada in
Salsa Verde, Mozzarella, breaded in Panko

SWEET POTATO CEVICHE \$13

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

AGUACHILE \$23

Mexican Wild Bay Scallops, Bosc Pear, Jicama,
Yuzu Kosho, Serrano, Kumquats,
Pomegranate Broth served w/Pasta Tostada

GUAJILLO POACHED LOBSTER \$30

Polenta Cake, Mexican Crema Mash Potato,
Yuzu Guajillo Butter, Epazote

NOPRESE SALAD \$19

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

INSALATA D'INVERNO \$17

Endive, Golden Red & Candy Stripe Beets,
candied Pumpkin Seeds, fried Requeson
Spheres

CHORIZO Y CLAMS \$23

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

PANZEROTTI \$19

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- Egg
(Salty like in Rome, but with an Earthy Mexican twist)

DUCK DUCK DUCK \$29

Epazote-Parsley Linguine, Mary's Duck
Carnitas, Broccolini, Duck Gravy,
crispy Duck skins

BEET RAVIOLO \$27

Requeson and Duck Egg stuffed, Beet
greens, Brown Butter, Cotija,
Hazelnut Salsa Macha

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

\$33

CARNE EN SU JUGO

braised Short Rib in Tomatillo
Broth, Vaquita Beans, Lardons,
Hibiscus pickled Shallots,
grilled Chayote

\$37

CARNE ASADA

10oz. Prime Hanger Steak
"Asada" style,
Farmers Market Vegetables,
Nopales Salad
served w/Piadina

\$39

DESSERTS

ABUELITA TIRAMISU \$15

MEXITALIAN CANNOLI \$14

CHOCOLATE BUDINO \$15

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.