

# 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

Marinated in Coconut Milk -Ginger Leche de Tigre, Snap Peas, Serrano, Avocado Mousse, served w/Pasta Chips (V)

### AGUACHILE \$27

Yellowfin Baja Tuna, Harry's Strawberry, Sicilian Pistachio, Cucumber, Yuzu Kosho, Serrano Strawberry Broth, served w/Pasta Tostada

### NOPRESE SALAD \$19

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

### FRUTA CARTA SALAD \$19

Tenerelli Farm Stone Fruit Panzanella, Farmer Market Seasonal Tomatoes, Ricotta Salata, Basil, Red Onions, Persian Cucumbers, Peach Tomato Vinaigrette (can be made Vegan)

### 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

(All Handmade in House)

### 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

### LOBSTER VERACRUZ \$33

Black Ink Mezzi Rigatoni, Guajillo-Meyer Lemon Butter, Fresh Mix Herbs Breadcrumbs

### CHILE RELLENO MANICOTTI \$27

Stuffed w/fire roasted Poblano, Monterrey Jack and Requeson, topped w/Tomato Jam, Tomato Water (pls Allow 15-20min)

## MAINS

### CHICKEN & MOLE

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

\$33

### PORK CHOP MILANESE

12oz Bone-In Kurobuta Pork Chop, Tortilla crusted, Arugula, Farm Fresh Veggie, pickled Fresno, Lemon Vinaigrette (GF)

\$39

### CARNE ASADA

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

\$39

## DESSERTS

STRAWBERRY TIRAMISU \$15

VEGAN CHOCOLATE SEMIFREDDO \$16

PISTACHIO HORCHATA AFFOGATO \$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.

All Menu Items are subject to change, according to seasonality and availability