

Amiga Amore



SMALLER PLATES

- HOUSEMADE FOCACCIA** \$9
House made Pine Nut Salsa Macha, Chicatana, Stracchino Cheese
- SPAGHETTI FRITTI** \$17
Oaxaca Cheese Bechamel, Chicken Tinga in Salsa Roja, 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)
- BAJA TARTARE** \$21
Squid Ink Pasta Tostada, Mussels dressed in Harissa Vinaigrette, Trumpet Mushrooms, Asian Pear, topped w/Prosciutto Crudo
- AGUACHILE** \$28
Wild Seabass, See Canyon Farm Mollie Apple, Yuzu Kosho, Avocado, Cucumber Sudachi 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
- CHORIZO Y CLAMS** \$23
Manilla Clams, Fregola, Pinto Beans, Meyer lemon, Jalapeno Butter served w/ Homemade Chile de Arbol bread

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)

A Special Thank to:
4 Star Seafood, Rocker Bros, Guidi Marcello, Masienda, See Canyon Farm, Weiser Farm, Tenerelli Farm, Colema Farm and JJ Lone Daughter.

MAINS

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| DUCK & MOLE
Jurgielewicz Duck Leg Confit,
21 ingredients Mole Blanco,
Orange Gastrique,
Seasonal Citrus,
Homemade Piadina
\$36 | AL PASTOR PORK BELLY
7oz, Marinated in Achioté -
Pineapple, Parsnip Puree,
charred Pineapple,
crispy Celeriac
served w/Red Masa Tortilla
(GF)
\$37 | CARNE ASADA
10oz. Prime Hanger Steak,
served over Aguachile Verde,
charred Cucumber, Red Onions,
Jimmy Nardello Pepper
served w/toasted Piadina
(served at Room Temp)
\$41 |
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DESSERTS

- AMIGA AMORE TIRAMISU** \$15
- SEASONAL SLICE OF PIE** \$16
- AMARENA CHERRIES FLAN** \$16

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

A 4% Service Charge will be added to ensure that our Employees receive Competitive Wages and benefits. If you want this charge to be removed, kindly ask.

THANK YOU FOR DINING WITH US AND SUPPORTING OUR STUFF