

Amiga Amore



SMALLER PLATES

ZUCCHINI BREAD	12
pine nut salsa macha, whipped ricotta	
SWEET POTATO CEVICHE	17
coconut leche de tigre, avocado, serrano served w/Pasta Chips (VEGAN)	
ENDIVE MIX CITRUS SALAD	25
fennel, candy pepitas, pistachio, chamoy sorbet	
RIBEYE CHICHARRON	32
guacamole, cucumber aguachile, corn tortillas	
AGUACHILE	30
bay scallops, strawberries, avocado mousse	

PASTA

(All Handmade in House)

ELOTE AGNOLOTTI	25
"our street corn" filled pasta, finger lime, cotija, tajín (can be made Vegan)	
CHORIZO Y CLAMS	26
manila clams, fregola, jalapeño butter	
HUITLACOCHÉ CACIO&PEPE	28
chitarra style, egg, szechuan pepper (Salty like in Rome, but with an Earthy Mexican twist)	
DUCK DUCK DUCK	30
duck carnitas, broccolini, duck skins, parmigiano	
LOBSTER PAPPARDELLE	38
calabrian chili tomato sauce, tomato raisins, ricotta	

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

CHICKEN & MOLE

21 ingredients mole blanco, mix citrus, sesame seeds, piadina

42

CARNE ASADA

hanger steak, chile colorado sauce, mix mushrooms, piadina

46

CHILE CON CARNE "OSSOBUCO"

braised beef shank, polenta, gremolata

55

DESSERTS

SEASONAL SLICE OF PIE 14

AMIGA AMORE TIRAMISU 14

PISTACHIO HORCHATA AFFOGATO 16

SHARING IS ENCOURAGED 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. Credit card use is subject to 3% charge

A 20% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 6 AND MORE PLUS A 4% CHARGE WILL BE ADDED FOR PARTIES OF 10 OR MORE