

Amiga

Amore



MEXITALIAN

FARMERS MARKET SALAD

\$19

*Mc Grath's Farm baby Zucchini, Yellow Wax Beans, Heirloom Tomatoes, fried Squash Blossom,
Goat Cheese Fonduta, Pine Nut Salsa Macha*

SCALLOP MELON AGUACHILE

\$21

Wild Caught Scallops, Jicama, Cucu Melon, Avocado puree, Micro Cilantro served w/ Pasta Tostada

CHORIZO Y CLAMS

\$23

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

POBLANO NOGADA RAVIOLI

\$27

Beef/Pork Picadillo, Walnut Crema, Pomegranate Molasses, fried Parsley

CHILE COLORADO CAVATELLI

\$27

Chile de Arbol, braised Beef Shank in Guajillo spices, Queso Fresco, Crema, dehydrated Limes

HUITLACOCHÉ CACIO & PEPE

\$25

Spaghetti alla Chitarra, Cacio Romano, Romanetti Fresco, Long Peppers/Szechuan, 63^oEgg

CALZONE

\$25

Potato y Chorizo, Mozzarella, topped w/ Oaxaca Cheese Sauce, salsa Verde

GRILLED BARBACOA RIB EYE

\$39

*Prime Creekstone Farm Boneless Steak, Cascabel Salsa, Green Beans and
Roasted Peppers Salad, served w/Piadina*

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