

# Amiga

# Amore



MEXITALIAN

## FARMERS MARKET SALAD

\$18

*Mc Grath's Farm mix Zucchini, Green Beans, Cuculemon, Goat cheese Fondue, Pine Nut Salsa Matcha*

## SCALLOP POMEGRANATE AGUACHILE

\$21

*Wild Caught Scallops, Jicama, Pomegranate, Avocado puree, Asian Pear served w/ Pasta Tostada*

## BUTTERNUT SQUASH AGNOLOTTI

\$25

*Brown Butter, Pumpkin Seeds Pesto, Pomegranate, Pomegranate Molasses, fried Epazote*

## MENUDO CAPPELLETTI

\$27

*Oxtail and Bone Marrow stuffed, Masa Pasta, Hominy, Tostada with the usual accompaniments*

## BLACK INK LINGUINE

\$42

*Lobster Veracruz Style, Meyer Lemon, Jalapeno Butter, Epazote Breadcrumb*

## CALZONE

\$25

*Carnitas, Mozzarella, Calabrian chilies Tomato sauce topped w/ Oaxaca Cheese Sauce, pickled Onions*

## GRILLED BARBACOA RIB EYE

\$40

*Prime NY Boneless Steak, Nopales Salsa, mix Wild Mushrooms served w/Piadina*

## ELVIS PIE

\$14

*Chocolate crust, Mexican Chocolate Ganache, Banana Foster, Peanut Butter Mousse*

FOLLOW US ON INSTAGRAM

@AMIGAAMORELA