

Amiga Amore



SMALLER PLATES

ZUCCHINI BREAD	12
House made Pine Nut Salsa Macha, whipped Ricotta	
SWEET POTATO CEVICHE	17
Japanese Sweet Potatoes Marinated in Coconut Milk - Ginger Leche de Tigre, Snap Peas, Serrano, Avocado Mousse, served w/ Pasta Chips (VEGAN)	
CHORIZO Y CLAMS	26
Manilla Clams, Fregola, Beans, Meyer lemon, Jalapeno Butter served w/ Homemade Chile de Arbol bread	
BURRATA FRUTTA CARTA	25
Imported Burrata, Arugula, Butternut Squash, Asian Pear, Red Onions, Pomegranate, Croutons, Vanilla Saba Vinaigrette	
AGUACHILE	30
Peruvian Scallops on Shell, Passion Fruit Chile Negro Broth, Cucumber Pico De Gallo, Avocado Mousse, micro Cilantro	

PASTA

(All Handmade in House)

ELOTE AGNOLOTTI	25
Our "street Corn" filled pasta, Finger Limes, Cotija, House made Tajin (can be made Vegan)	
MOLE DE OLLA PAPPARDELLE	27
French Rabbit braised in Mole de Olla, mix diced Farmer Market Vegetables, Queso Fresco, Epazote	
HUITLACOCHE CACIO&PEPE	28
Chitarra Style Spaghetti, Cacio Romano, Szechuan, Long Pepper, 63 Egg (Salty like in Rome, but with an Earthy Mexican twist)	
CHILE COLORADO RIGATONI	30
Braised Beef Shank Bolognese style in Chile Colorado spices, Mexican Sour Crema, Queso Fresco, dehydrated Lime, micro Cilantro	
DUCK DUCK DUCK	30
Epazote - Parsley Linguine, Mary's Duck Carnitas, Broccolini, Duck Gravy, crispy Duck skins	

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

AL PASTOR PORK BELLY	
Marinated in Achiote - Pineapple, Parsnip Puree, charred Pineapple, crispy Celeriac served w/ Red Masa Tortilla (GF)	
38	

CARNE ASADA	
10oz Prime Hanger Steak served over Aguachile Verde, charred Cucumber, Red Onions, Fresno w/ Homemade Piadina (served at Room Temp)	
44	

CHILE CON CARNE "OSOBUCO"	
Braised Beef Shank w/ Bone Marrow, New Mexico Hatch Chilies Salsa Verde, Pecorino Romano Polenta, Italian Gremolata, Cipollini Onions	
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

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