
Appetizers

Fried Calamari 18

Crispy calamari served with a tomato-aleppo pepper sugo and toasted sumac crema

Polpetti 16

Tomato braised lamb and beef meatballs with crispy potatoes, saffron aioli, and a roasted pine nut crumble

Chargrilled Pepper Crostino 14

Chargrilled Pepper Crostino topped with marinated and grilled bell peppers, parsley, and grated manchego cheese

Charred Octopus 18

Charred octopus served on a fennel puree and topped with pickled onion, crispy potato shards, and a pistachio gremolata

Salads

Nicoise Salad 18

Seared ahi tuna accompanied by potatoes, green beans, a hard boiled egg, marinated tomatoes, and nicoise olives

Amare Salad 14

Shredded Iceberg and Romaine Lettuces, Fresh Dill, Scallion, Marinated Feta Cheese, Red Onion, Kalamata Olives, Cucumber, marinated Artichoke Hearts, Red Wine, Marjoram Dressing

Tarpon Springs "Greek Salad" 13

Inspired by the local Greek community in Tarpon Springs, Florida, this unique salad is a base of romaine lettuce topped with potato salad, pickled beets, green bell peppers, cucumbers, and a Greek style dressing

Taverna Salad 15

A bed of organic greens joined with red onions, Kalamata olives, cucumber, marinated artichoke, and a black pepper honey vinaigrette

Add Grilled Chicken \$12 or Add Grilled Mahi Mahi \$14

Entrees

Grilled Angus Burger 19

Chargrilled angus beef burger, tomato jam, imported greek feta cheese, lettuce, tomato onion, toasted brioche bun

Mahi Mahi Sandwich 20

A tender, grilled piece of line caught mahi fish on a ciabatta bun with tomato, onion, arugula, and a caper emulsion

Topnarelli Alle Vongole 28

House-made tonnarelli pasta with steamed baby clams, roasted tomato sauce, Calabrian chile, and guanciale

Bistecca 32

A cast iron seared skirt steak served alongside onions and rosemary potatoes and finished with a horseradish crema

Grilled Souvlaki 23

Your choice of a grilled, tender chicken or Angus beef skewer with crispy potatoes, charred greens, pesto, harissa spiced hummus, and warm pita bread

Grilled Cheese Sandwich 18

Creamy fontina and gruyere cheeses and nduja are grilled between sessimo bread and served alongside our house-made tomato soup and French fries

Flatbreads

The Amare Leek, Potato, Lardon, Roasted Black Pepper, Gruyere 19

La Margherita Tomato Basil, Tuscan Olive Oil, Ricotta and Provolone Cheeses 17

La Soppressarta Soppressata, Red Onion, Torn Mozzarella Cheese, San Marzano Tomato 18

We pride ourselves in providing gluten friendly menu options. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions. Prices exclusive of tax and gratuity. For parties of 6 or more, an 18% service charge will be added. We are happy to discuss with you and attempt to accommodate any dietary or special needs diets. All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

