

# AMARE

## \$70 Menu

### First Course

#### Charred Octopus

Charred Octopus, Fennel Puree, Pickled Onion, Crispy Potato Shards, Pistachio Gremolata

#### Polpetti

Tomato Braised Lamb and Beef Meatballs, Crispy Potato Cubes, Saffron Aioli, Roasted Pine Nut Crumble

#### Amare Salad

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

### Second Course

#### Grilled Mahi Mahi

Grilled Mahi Mahi, Olive Oil, Lemon, Parsley, Tuscan Kale, Cauliflower, Toasted Fregola Sarda, Spanish Caper Emulsion

#### Tonnarelli Alle Vongole

House Made Tonnarelli Pasta with Baby Clams, Roasted Tomato Sauce, Calabrian Chile, Guanciale

#### Grilled Chicken Souvlaki

Grilled Chicken Skewers, Lemon, Oregano, Parsley with Crispy Potatoes, Tabbouleh, Harissa Spiced Hummus, Warm Pita Bread

### Third Course -Served Family Style

#### Cannoli

Raspberry Amaro Sokolatina

Greek Yogurt Cheesecake

# AMARE

## \$85 Menu

### First Course

#### Charred Octopus

Charred Octopus, Fennel Puree, Pickled Onion, Crispy Potato Shards, Pistachio Gremolata

#### Hearth Fired Tiger Prawns

Garlic, Flat Leaf Parsley, Olive Oil, Preserved Lemon

#### Polpetti

Tomato Braised Lamb and Beef Meatballs, Crispy Potato Cubes, Saffron Aioli, Roasted Pine Nut Crumble

### Second Course

#### Taverna Salad

Local Organic Greens, Red Onion, Kalamata Olives, Cucumber, Marinated Artichoke, Black Pepper Honey Vinaigrette

#### Amare Salad

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

### Third Course

#### Grilled Mahi Mahi

Grilled Mahi Mahi, Olive Oil, Lemon, Parsley, Tuscan Kale, Cauliflower, Toasted Fregola Sarda, Spanish Caper Emulsion

#### Romesco Chicken

Fennel Marinated Roasted Chicken Breast, Paprikash Style Braised Thigh, Organic Vegetables, Cauliflower Puree, Roasted Red Pepper and Walnut Romesco Sauce

#### Tonnarelli Alle Vongole

House Made Tonnarelli Pasta with Baby Clams, Roasted Tomato Sauce, Calabrian Chile, Guanciale

#### Grilled Beef Souvlaki

Grilled Angus Beef Skewers, Lemon, Oregano, Parsley with Crispy Potatoes, Tabbouleh, Harissa Spiced Hummus, Warm Pita Bread

### Fourth Course -Served Family Style

#### Cannoli

Raspberry Amaro Sokolatina

Greek Yogurt Cheesecake

# AMARE

## \$100 Menu

### First Course

#### Charred Octopus

Charred Octopus, Fennel Puree, Pickled Onion, Crispy Potato Shards, Pistachio Gremolata

#### Hearth Fired Tiger Prawns

Garlic, Flat Leaf Parsley, Olive Oil, Preserved Lemon

#### Polpetti

Tomato Braised Lamb and Beef Meatballs, Crispy Potato Cubes, Saffron Aioli, Roasted Pine Nut Crumble

### Second Course

#### Greek Salad

Chopped Romaine Lettuce, Green Bell Pepper, Potato Salad, Pickled Beet, Cucumber, Greek Style Dressing

#### Amare Salad

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

### Third Course

#### Grilled Mahi Mahi

Grilled Mahi Mahi, Olive Oil, Lemon, Parsley, Tuscan Kale, Cauliflower, Toasted Fregola Sarda, Spanish Caper Emulsion

#### Romesco Chicken

Fennel Marinated Roasted Chicken Breast, Paprikash Style Braised Thigh, Organic Vegetables, Cauliflower Puree, Roasted Red Pepper and Walnut Romesco Sauce

#### Tonnarelli Alle Vongole

House Made Tonnarelli Pasta with Baby Clams, Roasted Tomato Sauce, Calabrian Chile, Guanciale

#### Bistecca All "Fiorentina"

Grilled and Roasted Angus Beef Porterhouse, Pearl Onions, Carrot, Rosemary Potatoes, Red Wine Sauce

### Fourth Course

#### Raspberry Amaro Sokolatina

Calabrian Walnut Cake