



# AMALFI

*a postcard series*

## ANTIPASTI

### Focaccia \$8

Classic homemade Italian flatbread topped with Mutti tomatoes, red chili flakes, and extra virgin olive oil

### Burrata \$18

Fresh imported Mozzarella, with a creamy interior, served with prosciutto, fresh tomatoes, and homemade pesto

### Marinated Olives \$10

Mixture of Castelvetrano and Kalamata olives, marinated with orange, garlic, Calabrian peppers, and spices

### Fritto Misto \$20

Lightly battered and fried calamari, shrimp, sardines, and vegetables, served with lemon aioli

### Crispy Veal \$22

Veal cutlets lightly breaded and fried with lemon and arugula

### Snapper Crudo \$20

Thinly sliced fresh snapper lightly dressed with lemon juice, olive oil, pistachios, citrus, and olives

### Tuna Tartare \$22

Raw ahi tuna with avocado, tamarind sauce, and cilantro atop a homemade crispy corn tortilla

### Tagliere Misto \$28

Assorted board of cured meats and cheeses including Bresaola, Coppa, Prosciutto, Gorgonzola, and Montasio, served with honey, calabrian jam, and grilled ciabatta

### Beef Carpaccio \$24

Paper-thin, raw filet mignon with baby arugula, Parmesan, and truffle cream

### Beets and Citrus \$20

Roasted beets, mandarin orange, grapefruit, and Stracciatella cheese tossed in a bergamot white wine vinaigrette

Add Chicken \$8 Shrimp \$8 Salmon \$10

### Spaghetti al Pomodoro \$20

Spaghetti in a tomato confit sauce with shaved Parmesan and herbs

### Frutti Di Mare \$32

Fettucine in a spicy red tomato sauce with calamari, shrimp, clams, and mussels

### Linguine Vongole \$22

Flat, thin pasta with fresh clams in a white wine sauce with butter and chili

### Branzino alla Griglia \$32

Grilled whole seabass topped with a citronette sauce with tomatoes, capers, and fresh greens

### Polpo alla Luciana \$32

Stewed octopus dish in a red tomato sauce with olives, capers, and herbs

### Ribeye Tagliata \$52

Tender ribeye steak served with fresh arugula and roasted potatoes, and a choice of sauce: demi, salsa verde, or green peppercorn

## PRIMI

WHOLE WHEAT PASTA MADE IN-HOUSE

### Pappardelle Al Ragu \$26

Wide ribbons of fresh pappardelle tossed in a meat and tomato sauce, topped with Stracciatella cheese and herbs

### Ravioli al Limone \$22

Rounded pasta filled with ricotta and lemon, in a lemon-butter sauce

### Spaghetti Cacio e Pepe \$22

Tossed inside a large, hollowed-out Pecorino wheel with Romano cheese and black pepper

## SECONDI

### Cotoletta \$65

Breaded and fried veal cutlet pounded thin with arugula and cherry tomato salad and roasted potatoes

### Pollo al Limone \$34

Breast of chicken simply done on the grill in a lemon sauce with zucchini blossoms, asparagus, and roasted potatoes

### Melanzane alla Griglia \$28

Grilled eggplant served with roasted tomatoes, mushrooms, and lemon yogurt

## INSALATE

### Mozzarella Caprese \$18

Slices of fresh imported mozzarella, tomatoes, basil, extra virgin olive oil, and balsamico

### Fichi E Rucola \$18

Figs, arugula, freshly grated Parmesan, and pine nuts in lemon dressing



### Morning Spritz \$16

Solerno Blood Orange Liqueur, Blood Orange Puree, Chandon Sparkling Wine, Soda Water

### Poolside Spritz \$16

Limoncello, St Germain, Chandon Sparkling Wine, Italian Lemon Soda

### Cabana Spritz \$16

Belvedere Peach Nectar Vodka, Chandon Sparkling Wine, Grapefruit Juice, Grapefruit Soda

### Negroni Spritz \$16

Aviation Gin, Campari, Sweet Vermouth, Chandon Sparkling Wine

### Amalfi Spritz \$14

Seed Lip Agave, Blood Orange Puree, Ginger Beer (non-alcoholic)

## SPRITZ MENU

