
APPETIZER

SOUP DU JOUR ... 6

Bowl of homemade soup, ask for today's choice

GF V SPINACH-ARTICHOKE DIP ... 12

Made with five cheeses, onions, roasted red peppers. Served with pita

V FROMAGGIO FRITTO ... 12

Sliced and breaded creamy Provolone cheese deep fried, served with our tomato sauce

SAGANAKI ... 12

This Greek classic is kefalotyri cheese, lightly floured then flamed tableside with Ouzo.

V BRUSCHETTA ... 10

Fresh tomatoes marinated with garlic and red onion on crostini
Add Feta \$1.25

GARLIC SHRIMP ... 14

Large shrimp in garlic-wine sauce with feta cheese

SEAFOOD STUFFED MUSHROOMS ... 15

Crab and shrimp in a broccoli risotto stuffing topped with aged white cheddar cheese

CALAMARI ... 16

Extra large squid, cut in-house, dusted lightly in seasoned flour then deep fried. Served with spicy blood orange and basil-lime aiolis

GF FRESH MUSSELS ... 14

One dozen fresh mussels simmered in your choice of an arrabbiata sauce or garlic-wine-fresh lemon sauce

CHICKEN WINGS ... 14

Our sauce is our own creations with an unforgettable Mediterranean-*Buffalo* American fusion of taste

CHARCUTERIE PLATTER FOR TWO ... 32

An assortment of meats, cheeses, spreads, crackers, assorted olives, nuts, tzatziki, hummus, pita

SALADS

V GF ASPARAGUS, PEAR & GORGONZOLA ... 14

Fresh asparagus baked in our wood fire oven, gorgonzola cheese, wine poached pears, spicy pecans, mixed greens and citrus infused balsamic vinaigrette

V GF HORIATIKI (VILLAGE) SALAD ... 14

Fresh tomatoes, cucumbers, red onions, feta cheese, bell peppers, kalamata olives, oregano all tossed with extra virgin olive oil.

GF SPICY CHICKEN SALAD ... 16

Slices of grilled chicken breast wood fire baked in our cajun oil sauce and served over your choice of Caesar or garden salad

ARUGULA, PROSCIUTTO, PARMESAN & WALNUT ... 14

Fresh arugula, lemon vinaigrette, fresh grated Parmesan, walnuts, sliced prosciutto and balsamic glaze

ENTRÉES

CHORIZO STUFFED CHICKEN WITH PROSCIUTTO ... 28

Prosciutto wrapped chicken breast stuffed with chorizo, roasted peppers, sun dried tomatoes, fresh spinach, breadcrumbs, cream cheese and provolone. Topped with a zesty cream sauce. Fresh vegetables and garlic-mashed potatoes

CHICKEN MARSALA ... 26

Fresh chicken breast lightly floured and pan seared, then sautéed in our own recipe mushroom-marsala wine sauce. Served with garlic mashed potatoes and fresh vegetables

VEAL SCALLOPINI AL BALSAMICO ... 30

Tender veal scallopini seared in butter then finished with balsamic, wine and capers. Served with fresh vegetables and garlic mashed potatoes

GF 12 OZ NEW YORK STRIP AAA FRESH ... 45

12oz AAA New York strip grilled as you like. Served with fresh vegetables & garlic-mashed potatoes

GF GRILLED LAMB ... 45

Cut fresh off the rack these bone-in chops are grilled as you like and served with lemon-mint yogurt, fresh vegetables and garlic mashed potatoes.

GF / SPANISH PAELLA FOR TWO ... 46

Fish, shrimp, chicken, chorizo sausage, mussels and clams, risotto, tomatoes, bell peppers, saffron and spices.

GF BAKED STUFFED SOLE ... 27

Oven baked sole filets stuffed with our crab and shrimp risotto stuffing topped with creamy Alfredo sauce. Served with rice and fresh vegetables

GF SHRIMP AMORE ... 26

Large shrimp baked in garlic-wine sauce with feta cheese. Served with fresh vegetables and rice.

GF SALMON ST. TROPEZ ... 28

Fresh Atlantic Salmon, fillet topped with spinach, 4 cheeses, roasted peppers, artichokes and asparagus. Served with rice and fresh vegetables

PASTAS

V EGGPLANT PARMIGIANA ... 24

Oven-baked layers of freshly breaded fried eggplant, tomato sauce, and mozzarella cheese. Served with your choice of pasta or fresh vegetables and garlic-mashed potatoes

V GF FETTUCINE ALFREDO ... 20

Creamy Alfredo sauce made with butter, cream and parmesan cheese, tossed with fettuccine pasta
* Add Chicken \$5 Add Shrimp \$5 *

V ROASTED MUSHROOM RAVIOLI ... 26

Roasted mushroom filled egg pasta ravioli with a mushroom cream reduction sauce.

MORE PASTAS

GF CRAB & SHRIMP GARLIC ALFREDO ... 31

Crab meat and shrimp, roasted red peppers, fresh baby spinach with a creamy garlic Alfredo sauce served with penne.

GF POSEIDON'S PASTA ... 35

Named for the Greek God of the sea this dish has shrimp, clams, mussels, sea scallops and crab meat. Choose either spicy arrabbiata sauce or garlic-cream reduction sauce. Your choice of pasta.

ISLAND SEAFOOD PASTA ... 31

Sea scallops, shrimp, fresh mussels, mandarin oranges, pineapple, fresh basil, roasted peppers, onions, garlic, and coconut milk. Your choice of pasta

GF SHRIMP CAPRESE ... 24

Large shrimp cooked in a lemon-pepper-garlic wine sauce tossed with fettuccine pasta with fresh tomatoes, basil and fior de latte cheese.

GF / BLACK AND BLUE PASTA ... 28

Penne pasta tossed with Gorgonzola cheese sauce topped with blackened chicken and shrimp bell peppers and onions.

GF CHICKEN WITH GORGONZOLA ... 26

Creamy Gorgonzola cheese sauce with sliced chicken, bacon and sun dried tomatoes tossed with your choice of pasta.

GF STEAK WITH GORGONZOLA ... 30

Gorgonzola pasta topped with a sliced 8oz AAA New York striploin steak, spinach and drizzled with balsamic glaze

/GF FOUR CHEESE CAJUN ... 25

Sliced grilled chicken, bell peppers, onions, mushrooms and your choice of pasta all sautéed in our cajun oil sauce and topped with our four cheese sauce. Your choice of pasta

CHICKEN PARMIGIANA ... 25

Breaded fresh chicken breast covered in mozzarella and tomato sauce. Served with your choice of pasta or fresh vegetables and garlic-mashed potatoes

VEAL PARMIGIANA ... 29

Fresh breaded milk-fed veal topped with tomato sauce and mozzarella cheese. Served with your choice of pasta or fresh vegetables and garlic-mashed potatoes

OUR FAMOUS MEATBALL PASTA ... 22

Made using our own recipe these delicious meatballs are served in our tomato sauce over your choice of pasta.

PIZZA

v PIZZA MARGHERITA ... 15

The original pizza made Neapolitan style. San Marzano Tomato sauce, fior de latte, fresh basil and a drizzle of extra virgin olive oil.

v / PIZZA MARGHERITA VIAGRA ... 15

The classic Margherita but our tomato sauce is kicked up with peperoncino piccante the "Calabrese viagra", oregano and grated parmesan

MORE PIZZAS

v PORTOFINO PIZZA ... 18

San Marzano tomato sauce, pesto, mozzarella and goats cheese, roasted peppers and artichokes

v THE AMORE PIZZA ... 18

Pesto, roasted red peppers, sun dried tomatoes, artichokes, Asiago and mozzarella

HAWAIIAN ... 18

Tomato sauce, mozzarella, capicola, pineapple, red onion, bacon

LA DOLCE VITA PIZZA ... 20

Extra virgin olive oil, Gorgonzola, grana padano, mozzarella, port poached pears, prosciutto, chopped walnuts, arugula, honey.

MEDITERRANEAN CHICKEN PIZZA ... 20

Garlic infused olive oil, sliced grilled chicken breast, sun dried tomatoes, Asiago, mozzarella, fresh mushrooms, red onions

BIANCA PROSCIUTTO PIZZA ... 18

Garlic olive oil, tomato slices, fior di latte, prosciutto, arugula, drizzled with balsamic glaze

v PIZZA CYPRUS ... 17

Garlic infused olive oil, asiago, feta, goats cheese, sautéed mushrooms, artichokes, kalamata olives.

/ HOT & SWEET PIZZA ... 18

Our spicy "viagra" tomato sauce, mozzarella, Asiago, hot Calabrese salami, roasted peppers, fresh basil and drizzled with honey.

/ THAT'S A SPICY MEATBALL PIZZA ... 20

Viagra sauce, mozzarella, fior de latte, pepperoni, chorizo sausage and our famous meatballs (sliced), red pepper flakes

/ CARNE PIZZA ... 20

Our spicy "viagra" tomato sauce, mozzarella, pepperoni, bacon, chorizo sausage, red onions, roasted red peppers

CREATE YOUR OWN PIZZA ... 15

San Marzano tomato sauce and mozzarella Additional toppings 1.25 Substitute tomato sauce for olive oil, garlic olive oil or spicy "viagra" tomato sauce no charge

* Pepperoni choose traditional or Cup & Char style pepperoni, bacon, fresh mushrooms, hot peppers, bell peppers, red onions, roasted peppers, artichokes, kalamata olives, green olives, sun dried tomatoes, feta, chorizo sausage Gorgonzola \$2 Goat cheese \$2 Fior de latte \$2 prosciutto \$1.25 Chicken \$3 *

ALLERGIES & PREFERENCES

Whether you're vegan, vegetarian, gluten free, a combination, or something else entirely we are more than happy to cater to your needs as best we can. Please inform your server of any allergies and always feel free to ask questions to get the information you need. Very close attention is paid to the preparation and handling of our menu items for those that indicate an allergy. Café Amore cannot guarantee that allergens have not been introduced during other stages of the food chain process or inadvertently during preparation. It is ultimately up to the Guest to make an informed choice that is best for their particular allergy.