

Please inform your server of any allergies and always feel free to ask questions. 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. \*\*GF = can be made gluten free

## APPETIZERS

### CHARCUTERIE PLATTER FOR TWO ... 34

An assortment of meats, cheeses, spreads, crackers, breads, assorted olives, nuts and fruit

#### v SAGANAKI ... 14

Kefalotyri cheese, lightly floured then flamed tableside with Ouzo.

#### v FRIED PROVOLONE ... 14

Creamy provolone cheese deep fried, served with our tomato sauce

### v ROASTED GARLIC & GOAT CHEESE ... 16

Roasted garlic bulb, herbed goat cheese, balsamic glaze, roasted peppers, fig jam, crostini

### CALAMARI ... 18

Extra large squid, cut in-house, dusted lightly in seasoned flour then deep fried.

Served with tzatziki and spicy blood orange aioli

### GF SEAFOOD STUFFED MUSHROOMS ... 16

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

### GF GARLIC SHRIMP ... 16

Large shrimp in garlic-wine sauce with feta cheese

### GF FRESH MUSSELS ... 18

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

### CHICKEN WINGS ... 16

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

### v BRUSCHETTA ... 13

Fresh tomatoes marinated with garlic and red onion on crostini Add Feta \$2

### GF v SPINACH-ARTICHOKE DIP ... 15

Made with five kinds of cheese, onions, and roasted red peppers. Served with pita

## SALADS

### GF FRESH ATLANTIC SALMON ... 25

Fresh Atlantic salmon (grilled or blackened), served over mixed greens, spicy pecans, fresh strawberries, feta cheese, blackberry-ginger balsamic vinaigrette

### GF CHICKEN & BACON ... 20

Sliced chicken breast and bacon in garlic butter & wine, asiago, and feta. Fresh greens, tomatoes, cucumbers, red wine vinaigrette

### GF SPICY CHICKEN ... 19

Slices of grilled fresh chicken breast in our Cajun oil sauce, served over your choice of Caesar or garden salad

### v GF ASPARAGUS, PEAR & GORGONZOLA ... 18

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

### v GF CAPRESE ... 16

Ripe tomatoes, fior de latte, fresh basil, extra virgin olive oil, balsamic glaze, basil pesto

### PANZANELLA (TOMATO & BREAD SALAD) ... 16

Sliced cherry tomatoes, shaved red onions, basil, kalamata olives, feta, house-made croutons, red wine vinaigrette

## ENTRÉES

### GF LEMON-ASPARAGUS SALMON ... 34

Fresh Atlantic Salmon grilled then topped with a lemon cream-asparagus sauce with charred tomatoes.

### SEAFOOD MARSEILLE ... 28

Shrimp, crab, sea scallops all baked in a creamy cheese sauce topped with parmesan bread crumbs.

### GF BAKED STUFFED SOLE ... 28

Baked sole filets stuffed with crab-shrimp broccoli-risotto stuffing topped with creamy Alfredo sauce.

### LEMON VEAL SCALLOPINI ... 32

Floured veal scallopini seared in butter then finished with fresh lemons, wine, and capers.

### GF CHICKEN LA ROCHELLE ... 28

Fresh grilled chicken breast topped with lemon-garlic- goat cheese sauce, sun-dried tomatoes, red onions, and fresh basil.

### STUFFED CHICKEN BARCELONA ... 28

Boneless chicken breast filled with chorizo sausage, spinach, roasted peppers, onions, four cheeses and seasoned bread crumbs. topped with our zesty Barcelona cream sauce

### CHICKEN MARSALA ... 28

Fresh chicken breast floured and pan-seared, with mushrooms and marsala wine sauce. Substitute veal \$4

### GF SPANISH PAELLA FOR TWO ... 50

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

### GF STEAK MILANO ... 36

New York Strip (AAA centre cut 8oz) topped with our Gorgonzola butter.

### GF GRILLED LAMB ... 47

Bone-in chops are grilled as you like. Served with lemon-mint yogurt.

## PASTAS

### PARMIGIANA

Fresh breaded, covered in mozzarella and tomato sauce. Served with your choice of pasta or fresh vegetables and garlic-mashed potatoes

\* Eggplant \$24 Chicken \$26 Veal \$30 \*

### v GF ALFREDO PASTA ... 20

Creamy Alfredo sauce made with butter, cream and parmesan cheese, tossed with tagliatelle pasta

\* Add Chicken \$7 Add Shrimp \$7 \*

### GF TAGLIATELLE BOLOGNESE ... 23

Slow-cooked Bolognese meat sauce tossed with tagliatelle pasta. Ours is a classic and authentic recipe.

### LASAGNA BOLOGNESE ... 25

House-made authentic Italian style lasagna with our Bolognese sauce, bechamel, parmesan, and mozzarella.

### MEATBALL PASTA ... 23

Made using our own recipe. Served in our tomato sauce over your choice of pasta.

### GF CHICKEN WITH GORGONZOLA ... 28

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

### GF STEAK WITH GORGONZOLA ... 36

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

### GF / BLACK AND BLUE ... 30

Blackened shrimp and chicken with bell peppers and onions served over penne pasta with Gorgonzola sauce

### /GF FOUR CHEESE CAJUN CHICKEN ... 27

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

### GF CHICKEN GENOISE ... 26

Strips of grilled chicken tossed with roasted red peppers, sun dried tomatoes in a creamy pesto sauce.

### GF POSEIDON'S PASTA ... 38

Shrimp, clams, mussels, sea scallops, and crab meat. Choose either spicy arrabbiata sauce or garlic-cream reduction sauce.

### GF SHRIMP SORRENTO ... 27

Large shrimp cooked in a lemon-pepper-garlic wine sauce tossed with angel hair pasta with fresh tomatoes, and basil. Topped with crumbled goat cheese and fresh lemon

### GF CRAB & SHRIMP GARLIC ALFREDO ... 33

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

### v ROASTED MUSHROOM RAVIOLI ... 28

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

### SUBSTITUTE FOR GLUTEN-FREE PASTA ... 2

### CREATE YOUR OWN ... 17

San Marzano tomato sauce and mozzarella. Additional toppings; 1.25 Substitute tomato sauce with olive oil, garlic olive oil; 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, pineapple, capicola. Gorgonzola \$3 Goat cheese \$2 Fior de latte \$2 Prosciutto \$4 Chicken \$7 Hot Salami \$3 \*

### v MARGHERITA ... 18

The original Neapolitan-style pizza. San Marzano tomato sauce, fior de latte, fresh basil plus a drizzle of extra virgin olive oil.

### v THE AMORE ... 21

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

### v CYPRUS ... 20

Garlic-infused olive oil, asiago, feta, goat's cheese, fresh mushrooms, artichokes, kalamata olives.

## PIZZA

### / CARNE ... 22

San Marzano tomato sauce, mozzarella, pepperoni, bacon, chorizo sausage, red onions, roasted red peppers

### / SAN DONATO ... 20

Tomato sauce, fior de latte, roasted peppers, chorizo sausage, cup n char pepperoni, fresh basil

### / HOT & SWEET ... 21

San Marzano tomato sauce, crushed peppers, mozzarella, Asiago, hot Calabrese salami, roasted peppers, fresh basil then finished with a drizzle honey.

### HAWAIIAN ... 20

San Marzano tomato sauce, mozzarella, capicola, pineapple, red onion, bacon

### LA DOLCE VITA ... 25

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

### BIANCA PROSCIUTTO ... 21

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

### MEDITERRANEAN CHICKEN ... 24

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

### v PORTOFINO ... 20

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

