

Amante's

APPETIZERS

SEAFOOD MARINARA

Shrimp, mussels, calamari, and scallops. 23

MUSSELS MARINARA

Large fresh mussels simmered in a light plum tomato sauce with fresh garlic and basil. 17

SHRIMP COCKTAIL

Steamed shrimp chilled and served with cocktail sauce. 13

BROCCOLI RABE AND SAUSAGE (FOR TWO)

Broccoli Rabe sautéed in fresh garlic and olive oil, served with a chivalini sausage link and roasted red peppers. 25

AMANTE'S TRADITIONAL ANTIPASTO

Sharp provolone, fresh mozzarella, roasted red peppers, marinated artichokes, prosciutto, sopressata topped with shaved parmesan cheese. 19

EGGPLANT ROLLANTINI

Eggplant stuffed with ricotta and mozzarella cheese baked and topped with our homemade marinara sauce. 14

HOMEMADE FRIED MOZZARELLA 10

CAPRESE SALAD

Fresh Mozzarella, basil and tomatoes. 14

BRUSCHETTA

Fresh diced tomatoes seasoned with fresh garlic, basil, oregano, salt and pepper, served with toasted bread and topped with balsamic glaze. 15

CRAB CAKES

Lump crab with panko bread crumbs pan seared served over a bed of arugula and topped with a balsamic glaze. 16

EGGPLANT TOWER

Sliced breaded baked eggplant layered with tomato, fresh mozzarella and basil topped with a balsamic glaze. (served room temperature) 16

ITALIAN WEDGE

Hearts of romaine, crumbled blue, crispy bacon and blue cheese dressing. 16

FRIED CALAMARI

Tender squid battered and deep fried to perfection. 17

SOUPS & SALADS

PASTA FAGIOLI 9

STRACCIATELLA 9

Add tortellini for 2

CAESAR SALAD 12

GARDEN SALAD 8

AMANTE'S SALAD

Mixed greens, goat cheese, grapes and candied walnuts, balsamic dressing topped with aged balsamic reduction. 13

BOB'S CHOPPED SALAD

Black and green olives, onions, tomatoes, cucumbers, fresh mozzarella and romaine lettuce, chopped and tossed in our homemade chef's balsamic dressing. 13

MEDITERRANEAN SEAFOOD SALAD

Calamari, shrimp, mussels and baby shrimp marinated with mixed vegetables and garnished with aged balsamic vinegar. 20

CHICKEN PALLIARD SALAD

Chicken topped with arugula, tomatoes, cucumber and onions tossed in a citrus vinaigrette with shaved parmesan cheese. 15

Add To Any Salad: Salmon 8,
5 Shrimp For 10, Chicken 4

PASTA & MORE

Lasagna Casserole 17

Rigatoni Alla Vodka 16

Eggplant Parmigiana 17

Eggplant Rollantini 19

Gnocchi Della Nonna

Fresh mozzarella and fresh pomodoro sauce. 19

Lobster Ravioli

Light brandy crème sauce with red and yellow cherry tomatoes topped with baby shrimps. 28

Penne Primavera (GF)

Penne pasta sautéed with assorted vegetables simmered in a white wine butter and garlic sauce. 22

Linguini Amante

Main lobster flambéed with brandy in a delicate pink sauce. 36

Add To Any Pasta: Salmon 8,
5 Shrimp For 10, Chicken 4

ON THE SIDE

Sausage (2) 6

Meatballs (2) 6

Garlic Rolls (6) 4

Broccoli Steamed Or Sautéed With Garlic 8

Spinach Steamed Or Sautéed With Garlic 8

Assorted Steamed Vegetables 8

Asparagus Steamed Or Sautéed 8

Broccoli Rabe 12

Fresh broccoli rabe sautéed in olive oil and fresh garlic.

VEAL & BEEF

VEAL SALTIMBOCCA

Veal scallopini topped with prosciutto and mozzarella in a light brown sauce. Served over sautéed spinach. 30

VEAL FRANCESE

Tender veal scallopini, dipped in egg and sautéed in a light white wine, lemon butter sauce. 27

VEAL MARSALA

Veal scallopini simmered in a marsala wine sauce topped with fresh chopped mushrooms. 26

CENTER CUT FILET MIGNON (10OZ)

Grilled beef tenderloin with port wine sauce, served with gnocchi in a truffle parmesan sauce and sautéed asparagus 33

SHORT RIBS

Slowly braised in a Barolo wine sauce served with mash potatoes and the vegetable of the day. 36

VEAL CHOP VALDOSTANO

Veal chop on the bone lightly breaded and topped with prosciutto, fresh mozzarella, spinach with a marsala wine sauce. Served with the vegetable of the day. 36

LAMB CHOPS

Grilled to perfection finished with demi glaze accompanied with sweet baby carrots and roasted butter parsley potatoes 36

CHICKEN

CHICKEN ROLLANTINI

Boneless chicken breast stuffed with spinach and mozzarella, in a marsala mushroom wine sauce. 25

CHICKEN PARMIGIANA

Boneless chicken breast breaded with Italian seasoned bread crumbs topped with our homemade marinara sauce and melted mozzarella cheese. 23

CHICKEN MARSALA

Chicken Scallopini simmered in a marsala wine sauce topped with fresh chopped mushrooms. 23

CHICKEN AMANTE

Chicken scallopini simmered with peas, mushrooms and artichokes in a light pink sauce. 25

CHICKEN MARTINI

Parmesan crusted chicken breast in a lemon martini sauce 25. Caprese style additional 5

CHICKEN FRANCESE

Boneless chicken breast dipped in egg sautéed in a light white wine, lemon butter sauce. 23

CHICKEN SCARPIELLO

Boneless chicken breast sautéed with Italian sausage, fresh mushrooms, onions, pepperoncini and potatoes. 28

CHICKEN CACCIATORE

Boneless chicken breast sautéed with green peppers, onions, mushrooms, and olives in a plum tomato sauce. 27

SEAFOOD

MUSSELS MARINARA

Fresh mussels simmered in our tomato basil sauce, served over linguini. 26

SNAPPER FRANCESE

Snapper filet dipped in egg and sautéed in a light white wine lemon butter sauce and served with vegetable of the day 30

ZUPPA DE PESCE (RED OR WHITE)

Mussels, clams, calamari, shrimp, and fish of the day with choice of red or white sauce over pasta. 40

CALAMARI FRA DIAVOLO

Tender chopped squid, marinated in our spicy Fra Diavolo sauce, over a bed of linguini. 27

SHRIMP SCAMPI

Shrimp sautéed in our lemon, white wine butter garlic sauce topped with scallions over a bed of linguini. 26

LINGUINI CLAM SAUCE

Linguini clams served in a red or white clam sauce. 23

MAHI MAHI LIVORNESE

Fresh mahi simmered with chopped tomatoes, fresh basil, black and green olives, onions, capers, and garlic. 32

STUFFED GROUPE

Lump crab and panko bread crumbs baked with remor, wine and finished with a light brandy sauce. 36

GROUPE SALOMORIGLIO

Grilled tipped with a concasse of tomato, cucumber, red onion, basil, balsamic, olive oil, over arugula served with rosemary potatoes 32

CHILEAN SEABASS BRODETTO

Seabass sautéed in a light tomato sauce accompanied with 3 shrimp, 3 clams and served over a bed of spinach. 36

All chicken, beef and veal served with a side of pasta. Upgrade your pasta to a side of Alfredo, garlic & oil, meat sauce or alla vodka for an additional 5. Entrees served with garlic rolls upon request.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For your convenience a 20% gratuity is added to parties of 6 or more. Sharing charge 6.00.