

ANTIPASTI

- eggplant caponata bruschetta **9** VEG
mortadella mousse bruschetta **9**
bufala ricotta bruschetta **10** V
butternut squash with pecorino bruschetta **10** V
baked pecorino, almond honey **12** V
bufala mozzarella, pumpkin, pistachio **14** V, GF
fried cauliflower, pecorino, salsa rossa **10** V
three springs apples, stracciatella, hazelnuts **12** V, GF
radicchio, pears, Bulgarian feta **12** V, GF
escarole salad, apples, pecorino **12** V, GF
marinated olives **7** VEG, GF
mixed salumi plate **18** GF
beef cheek saltimbocca **14**
house-made mortadella, hazelnut honey **10** GF
charred octopus, sweet potato, pumpkin seeds **12** GF
swordfish meatballs, creamy polenta, pine nuts **12**
Sal's old school meatballs, tomato potato **10**
grilled veal tongue with pepper mostarda **11**
crispy sweetbreads, butternut squash, chilis **14**
trippa alla romana (roman tripe stew) **10**



"BEAST" OF AMIS

Our specials follow in the Roman tradition of whole animal cookery, changing the dishes to use each part, out of respect for the animal and our guests.

PASTA

- tonnarelli "cacio e pepe" **16** V
bucatini, jalapeno, almond pesto **18** V
paccheri, swordfish, eggplant fries **18**
garganelli with oxtail ragu **18**
veal lasagna with porcinis **20**
maccheroni with mushroom bolognese **18** V

CONTORNI

- crispy potatoes **6** VEG
fried brussels sprouts with lemon **9** VEG
creamy polenta, brown butter, sage **6** GF, V
stewed roma beans **9** GF

SECONDI

- strip steak, grilled cabbage, onions **28** GF
pork chop parmigiana **29**
swordfish alla plancha, leeks, olives **28** GF
roasted chicken, saba, mustard greens **25**
branzino, potatoes, green harissa **26**
veal chop, quince preserve **32** GF

DOLCI

- mom-mom's rice pudding **10** V
olive oil cake with apple butter **9** V
carrot cake with maple **10** V
"tartufo al bacio" chocolate & hazelnut semifreddo,
amarena cherries **10** V
belgian waffles, nutella, vanilla semifreddo,
toasted hazelnuts **10** V

ANTIPASTI

- eggplant caponata bruschetta **9** VEG
- housemade assorted bread basket **10** V
- crispy cinnamon bun with whipped cream **12** V
- escarole salad, apple, radish, pecorino **10**
- grilled avocado with balsamic **10** VEG, GF
- chopped kale caesar salad **10** V
- egg salad with charred scallion **8** V
- smoked salmon with cucumber **12** GF
- bufala ricotta bruschetta with hazelnut honey **9** V, GF
- bufala mozzarella with apple **12** V, GF
- mixed salumi plate **16** GF
- prosciutto e melone **14** GF

SECONDI

- amis burger with home fries **14**
- the jersey cannonball **11**
- omelet a la parmigiana **14** V, GF
- belgian waffle, salted butter semifreddo, maple syrup **14** V
- jersey french toast, hazelnuts, maple buttercream **12** V
- rigatoni, sausage ragu, egg yolk **16**
- tonnarelli carbonara **16**
- shrimp & polenta **16** GF

CONTORNI

- scrapple **6**
- sausage **6**
- brown sugar bacon **6** GF
- home fries **6** VEG

COCKTAILS

- mimosa **10**
- bloody mary **10**
- bloody mary fra' diavolo **10**
- white peach bellini **12**
- ugo - prosecco, elderflower, lemon, mint **10**
- alto - prosecco, ginger, blood orange bitters **12**
- fresh squeezed juice - orange, grapefruit **5**

The Vetri Family of restaurants will match all guest donations to the Vetri Community Partnership

Consuming raw or undercooked eggs, beef, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.