

ANTIPASTI

eggplant caponata bruschetta **9** VEG
mortadella mousse bruschetta **9**
bufala ricotta bruschetta **10** V
heirloom beans, roasted shallot vinaigrette **10** V, GF
baked pecorino, almond honey **12** V
bufala mozzarella, celery, saba **14** V, GF
fried cauliflower, pecorino, salsa rossa **10** V
orange salad, almonds, sicilian oregano **12** V, GF
endive, caciocavallo, black pepper **12** V, GF
escarole salad, apples, pecorino **12** V, GF

marinated olives **7** VEG, GF
mixed salumi plate **18** GF
beef cheek saltimbocca **14** GF
house-made mortadella, hazelnut honey **10** GF
charred octopus, bomba calabrese, olives **12** GF
swordfish meatballs, creamy polenta, pine nuts **12**
Sal's old school meatballs, tomato potato **12**
grilled veal tongue with pepper mostarda **11** GF
crispy sweetbreads, cardoons, meyer lemon aioli **14**



"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**
rigatoni alla Genovese **18**
chestnut ravioli, brown butter, pancetta **20**
tagliatelle, venison sausage, currants **20**

CONTORNI

crispy potatoes **6** VEG
fried brussels sprouts with lemon **9** VEG
creamy polenta, brown butter, sage **6** V, GF
braised carrots with kumquats **9** V, GF

SECONDI

bone-in strip steak, onion butter, watercress **34** GF
pork chop parmigiana **29**
monkfish cacciatore, puntarelle **26**
pennsylvania brook trout, pomegrante **25** GF
roasted chicken, saba, mustard greens **25** GF
veal chop, quince preserve **32** GF

DOLCI

mom-mom's rice pudding **10** V, GF
olive oil cake, poached quince, rosemary **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

BRUNCH



ANTIPASTI

- eggplant caponata bruschetta **9** VEG
- housemade assorted bread basket **10** V
- escarole salad, apple, radish, pecorino **10** V, GF
- smoked sardine, avocado **14**
- brussels sprouts caesar, pancetta **10**
- egg salad with charred scallion **8** V
- bufala ricotta bruschetta with hazelnut honey **9** V
- bufala mozzarella with radicchio agrodolce **12** V, GF
- Sal's old school meatballs, ricotta **12**

SECONDI

- amis burger, home fries **14**
- the jersey cannonball **11**
- omelet a la parmigiana **14** V, GF
- jersey french toast, hazelnuts, maple buttercream **12** V
- rigatoni, sausage ragu, egg yolk **16**
- ultima signora **12**

CONTORNI

- scrapple **6**
- brown sugar bacon **6** GF
- home fries **6** V

COCKTAILS

- mimosa **10**
- bloody mary **10**
- bloody mary fra' diavolo **10**
- ugo - prosecco, elderflower, lemon, mint **10**
- alto - prosecco, ginger, blood orange bitters **12**
- fresh squeezed juice - orange, grapefruit **4**

amis

FIRST COURSE

(compliments of the kitchen)

Stracciatella with rosemary bruschetta

Eggplant caponata bruschetta

SECOND COURSE

(choice of one)

Escarole salad with apples and pecorino

Fried cauliflower with pecorino and salsa rossa

Sal's old-school meatballs with tomato potato

House-made mortadella with hazelnut honey

THIRD COURSE

(choice of one)

Fettuccini with pancetta ragu

Bucatini with jalapeno and almond pesto

Tonnarelli "cacio e pepe"

Pork chop parmigiana

Grilled trout with lemon sauce

FOURTH COURSE

(choice of one)

Olive oil cake with braised quince and rosemary

Mom-Mom's rice pudding

Tiramisu



**RESTAURANT
WEEK**