

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**