

## Antipasti

- eggplant caponata bruschetta **9** VEG  
mortadella mousse bruschetta **9**  
bufala ricotta bruschetta **10** V  
peperonata bruschetta **10** V  
baked pecorino, almond honey **12** V  
bufala mozzarella, marinated eggplant, chilis **14** V  
squash salad, white anchovies, sesame **12** GF  
escarole salad, apples, pecorino **12** V, GF
- fried cauliflower, pecorino, salsa rossa **12** V  
bass crudo, corn, white balsamic **14** GF  
beef cheek saltimbocca, marsala, plums **12** GF  
charred octopus, bomba calabrese, olives **14** GF  
swordfish meatballs, creamy polenta, pine nuts **12**  
Sal's old school meatballs, tomato potato **12**  
grilled veal tongue with pepper mostarda **11**  
crispy sweetbreads, artichokes, 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" **18** V  
bucatini, jalapeno, almond pesto **18** V  
paccheri alla norma, swordfish **18**  
eggplant mezza luna, tomato conserva **18** V  
fettucine, charred corn, scallion **18** V  
conchiglie, sausage ragu, fennel pollen **20**

## Secondi

- grilled ribeye, saba, arugula **34**  
pork chop parmigiana **29**  
branzino, blistered tomato, chili oil **24** GF  
rosemary roasted chicken, grilled red onion **25**  
tilefish, fregola, olive salsa verde **26**

## Contorni

- crispy potatoes **6** V  
fried brussels sprouts with lemon **9** V  
creamy polenta, brown butter, sage **6** V, GF  
tomato and corn salad **8** VEG

## Dolci

- mom-mom's rice pudding **10** V, GF  
olive oil cake, apricots **9** V  
pavlova, stewed blackberries, pistachio cream **9** V, GF  
panna cotta, rhubarb **10** GF  
"tartufo al bacio" chocolate & hazelnut semifreddo, amarena cherries **10** V

GF = Gluten Free V = Vegetarian VEG = Vegan

Amis Trattoria 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.

# Brunch



## Antipasti

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

## Secondi

- the jersey cannonball **11**
- soft scramble a la parmigiana **14** V, GF
- baked eggs, spring onion, pancetta **14**
- jersey french toast, hazelnuts, maple buttercream **12** V
- rigatoni, sausage ragu, egg yolk **16**
- pork chop milanese, escarole salad **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**