

Amante's

APPETIZERS

SEAFOOD MARINARA

Shrimp, mussels, calamari, and scallops. 22

MUSSELS MARINARA

Large fresh mussels simmered in a light plum tomato sauce with fresh garlic and basil. 16

SHRIMP COCKTAIL

Steamed shrimp chilled and served with cocktail sauce. 12

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. 24

AMANTE'S TRADITIONAL ANTIPASTO

Sharp provolone, fresh mozzarella, roasted red peppers, marinated artichokes, prosciutto, sopressata topped with shaved parmesan cheese. 18

FRIED CALAMARI

Tender squid battered and deep fried to perfection. 16

EGGPLANT ROLLANTINI

Eggplant stuffed with ricotta and mozzarella cheese baked and topped with our homemade marinara sauce. 13

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. 14

SOUPS & SALADS

PASTA FAGIOLI 8

STRACCIATELLA 8

Add tortellini for 2

CAESAR SALAD 11

GARDEN SALAD 8

AMANTE'S SALAD

Mixed greens, goat cheese, grapes and candied walnuts, balsamic dressing topped with aged balsamic reduction. 12

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. 12

MEDITERRANEAN SEAFOOD SALAD

Calamari, shrimp, mussels and baby shrimp marinated with mixed vegetables and garnished with aged balsamic vinegar. 19

CHICKEN PALLIARD SALAD

Chicken topped with arugula, tomatoes, cucumber and onions tossed in a citrus vinaigrette with shaved parmesan cheese. 16

Add To Any Salad: Salmon 6, 5 Shrimp For 10, Chicken 4



PASTA & MORE

Lasagna Casserole 16

Handmade Ravioli 16

Spaghetti Marinara 13

Homemade Manicotti 15

Baked Ziti 15

Rigatoni Alla Vodka 15

Eggplant Parmigiana 16

Eggplant Rollantini 18

Ziti Broccoli & Garlic 14

Spaghetti Bolognese 15

Ziti And Meatballs 15

Fettucine Alfredo 16

Penne Broccoli Rabe & Sausage 20

Tortellini Carbonara 16

Gnocchi Della Nonna

Fresh mozzarella and fresh pomodoro sauce. 18

Add To Any Pasta: Salmon 6, 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 ROLLANTINI

Veal stuffed with spinach, mozzarella, simmered in a marsala wine sauce and topped with mushrooms. 29

VEAL SALTIMBOCCA

Veal scallopini topped with prosciutto and mozzarella in a light brown sauce. Served over sautéed spinach. 29

VEAL PICCATA

Tender veal simmered in a lemon white wine butter sauce with capers. 25

VEAL CHOP MILANESE

Served with arugula and fresh tomato (no pasta). 36

VEAL SICILIAN

Breaded veal cutlet, topped with breaded eggplant, baked in our homemade marinara sauce covered with melted mozzarella. 29

VEAL FRANCESE

Tender veal scallopini, dipped in egg and sautéed in a light white wine, lemon butter sauce. 26

VEAL MARSALA

Veal scallopini simmered in a marsala wine sauce topped with fresh chopped mushrooms. 25

GRILLED N.Y. STEAK TOSCANA

Topped with peppercorns, fresh herbs, and balsamic sauce (no pasta). 28

CENTER CUT FILET MIGNON (10OZ)

Grilled beef tenderloin with port wine sauce, served with gnocchi in a truffle parmesan sauce and sauteed asparagus 32

CHICKEN

CHICKEN ROLLANTINI

Boneless chicken breast stuffed with spinach and mozzarella, in a marsala mushroom wine sauce. 24

CHICKEN PARMIGIANA

Boneless chicken breast breaded with Italian seasoned bread crumbs topped with our homemade marinara sauce and melted mozzarella cheese. 22

CHICKEN MARSALA

Chicken Scallopini simmered in a marsala wine sauce topped with fresh chopped mushrooms. 22

CHICKEN AMANTE

Chicken scallopini simmered with peas, mushrooms and artichokes in a light pink sauce. 24

CHICKEN MARTINI

Parmesan crusted chicken breast in a lemon martini sauce 24. Caprese style additional 5

CHICKEN FRANCESE

Boneless chicken breast dipped in egg sautéed in a light white wine, lemon butter sauce. 22

CHICKEN PICCATA

Chicken scallopini simmered in a lemon white wine butter sauce with capers. 22

CHICKEN AND SHRIMP

Over cappellini with bell peppers and caramelized onions in a scampi sauce. 28

SEAFOOD

SEA BASS MEDITERRANEAN

Sautéed with sun-dried tomatoes, pine nuts and asparagus in a light white wine sauce. 36

MUSSELS MARINARA

Fresh mussels simmered in our tomato basil sauce, served over linguini. 25

SNAPPER LIVORNESE

Fresh snapper simmered with chopped tomatoes, fresh basil, black and green olives, onions, capers and garlic. 30

SNAPPER FRANCESE

Snapper filet dipped in egg and sautéed in a light white wine lemon butter sauce 29

ZUPPA DE PESCE (RED OR WHITE)

Mussels, clams, calamari, shrimp, and fish of the day with choice of red or white sauce over pasta. 38

CALAMARI FRA DIAVOLO

Tender chopped squid, marinated in our spicy Fra Diavolo sauce, over a bed of linguini. 26

SHRIMP SCAMPI

Shrimp sautéed in our lemon, white wine butter garlic sauce topped with scallions over a bed of linguini. 25

LINGUINI CLAM SAUCE

Linguini clams served in a red or white clam sauce. 22

All chicken, seafood, 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.*