

# AMORE ITALIAN GRILLE

*Not all ingredients are listed. Please share allergies and dietary restrictions with your server*

## ANTIPASTI

### **Arancini (2) • 8**

Wild mushroom risotto, white cheddar, beef demi glace, whipped parmigiano reggiano

### **Eggplant Parmesan • 15**

Breaded, mozzarella, basil, vodka sauce

### **Beets & Burrata • 18**

Orange, avocado, green apple, pecans, balsamic

### **Tempura Fritto Misto • 19**

Calamari, shrimp, cauliflower, zucchini, olives, spicy calabrian chili aioli, marinara

## BRUSCHETTAS & DIPS

### **Carpaccio Bruschetta\* • 12**

Filet Mignon, dijonaise, capers, parmigiano Reggiano, truffle oil, cornichons

### **Caprese Bruschetta • 11**

Tomato marmalade, mozzarella, spiced everything bagel macha, basil balsamic

### **Tomato Goat Cheese Garlic Dip • 17**

Pesto focaccia monkey bread *[Allow 15 mins]*

### **Spinach Artichoke Dip • 18**

Cheeses, corn, salsa roja, sour cream, tortilla chips *[Allow 15 mins]*

## INSALATE

### **Caesar • 12**

White anchovy dressing, bread crumbs, parmigiano reggiano

### **Amore House • 12**

Kale, romaine, carrot, cucumber, green apple, orange, raisins, pecans, apple cider vinaigrette

## PASTAS

### **Chicken Parmigiana • 32**

Breaded Chicken, vodka sauce, fresh mozzarella, sundried tomato fettuccine

### **Spaghetti & Meatballs • 25**

Beef meatballs, marinara, pecorino

### **Spicy Chicken Alfredo\* • 32**

Cavatappi, Calabrian chili, basil, pecorino

### **Tortellini al Pomodoro • 23**

Ricotta, tomato sauce, basil, grana padano

### **Rigatoni alla Vodka • 26**

Italian sausage, basil, parmigiano reggiano

## SPECIALTY PASTAS

### **Lobster Tail Cannelloni • 35**

Creamy lobster bisque, grilled asparagus, spinach, ricotta, parmigiano reggiano, chili oil

### **Seafood Aglio E Olio\* • 32**

U-10 Shrimp, clams, squid ink linguine

### **Beef Bolognese Lasagna • 30**

Marinara, bechamel, fresh mozzarella, basil

### **Scallop Mushroom Risotto • 35**

2 Seared U-10 scallops, veggies

### **Raviolo Cacio e Pepe Filet Mignon\* • 42**

4 oz Petite Filet, whipped parmigiano reggiano, pecorino filled raviolo

*[Add Bread +1 / Gluten Free Bread +3 / Gluten Free Pasta +3]*

## ENTREES

### **Roasted Scottish Salmon\* (med well) • 35**

Romesco, broccoli, basil pesto, lemon gremolata

### **Cioppino • 36**

Branzino, shrimp, mussels, clams, tomato broth, bread *[Add Spaghetti +8, Squid Ink Fettucine +8]*

### **Tuscan Chicken • 32**

Sundried tomato, piquillo, zucchini noodles, parmesan *[Add Spaghetti +8]*

### **Braised Short Rib • 40**

Mashed potatoes, asparagus, heirloom carrots, au jus

## FOR THE TABLE

### **Spicy grilled broccolini • 10**

Calabrian aioli, parmesan, herb breadcrumbs

### **Butternut squash polenta • 10**

Pecorino, chili oil, parsley

### **Crispy smashed potatoes • 10**

Parmigiano Reggiano, truffle oil

### **Grilled asparagus • 10**

Crispy prosciutto, lemon aioli, balsamic

*Amore has a Tip Pool Policy. A 22% automatic gratuity will be added to groups of 5ppl+. Will provide individual checks up to 4 ppl. The 3% Service Fee is to offset the daily spikes in Food costs, Tariffs and Wine cost increases.*

*\*These menu items may be served raw or undercooked. Colorado State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses.*