

Amante's

Appetizers

SEAFOOD MARINARA 23

Shrimp, mussels, calamari and scallops.

MEDITERRANEAN SEAFOOD SALAD 20

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

FRIED CALAMARI 17

Tender squid lightly dusted deep fried to perfection.

CRAB CAKES 16

Lump crab with panko bread crumbs, pan seared and served over a bed of arugula. Served with a spicy remoulade.

MUSSELS MARINARA 17

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

SHRIMP COCKTAIL 13

Steamed shrimp chilled and served with cocktail sauce.

HOMEMADE FRIED MOZZARELLA 10

Fresh mozzarella breaded and deep fried to a perfection. Served with our homemade marinara sauce.

AMANTE'S TRADITIONAL ANTIPASTO 19

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

EGGPLANT ROLLATINI 14

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

EGGPLANT TOWER 16

Baked breaded eggplant layered with tomato, fresh mozzarella and basil topped with balsamic glaze. (Served at room temperature)

BROCCOLI RABE & SAUSAGE (FOR 2) 25

Broccoli Rabe sautéed in fresh garlic and olive oil, served with a chivalini sausage link and roasted red peppers.

Soups & Salads

Add to any Salad: Salmon 8 | (5) Shrimp 10 | Chicken 6

PASTA FAGIOLI SOUP SM. 5 | LG. 9

STRACCIATELLA SOUP SM. 5 | LG. 9

Add tortellini. 2

SOUP OF THE DAY SM. 5 | LG. 9

CLASSIC CAESAR SALAD SM. 9 | LG. 12

Romaine lettuce, croutons, homemade dressing and topped with shaved fresh parmesan cheese.

GARDEN SALAD SM. 6 | LG. 9

Mixed greens, tomatoes, onions, cucumbers, black and green olives.

CAPRESE SALAD 15

Fresh mozzarella, basil, tomatoes, roasted peppers and black olives. Drizzled with balsamic glaze.

BRUSCHETTA 15

Fresh diced tomatoes seasoned with fresh garlic, basil, salt and pepper. Served on toasted bread with a balsamic glaze and shaved parmesan.

AMANTE'S SALAD 13

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

BOB'S CHOPPED SALAD 13

Black and green olives, onions, tomatoes, cucumbers, fresh mozzarella and romaine lettuce chopped and tossed in our homemade chef's balsamic dressing.

ITALIAN WEDGE 16

Hearts of romaine, gorgonzola cheese, crispy bacon and blue cheese dressing.

Pasta & More

Add to any Salad: Salmon 8 | (5) Shrimp 10 | Chicken 6

LASAGNA CASSEROLE 18

RIGATONI ALLA VODKA 17

EGGPLANT PARMIGIANA 18

EGGPLANT ROLLATINI 20

SPAGHETTI BOLOGNESE 16

Or with meatballs.

FETTUCINE ALFREDO 18

TORTELLINI CARBONARA 19

GNOCCHI DELLA NONNA 20

Fresh mozzarella and fresh pomodoro sauce.

LOBSTER RAVIOLI 29

Light brandy crème sauce with cherry tomatoes topped with baby shrimp.

PENNE PRIMAVERA (GF) 23

Penne pasta sautéed with assorted vegetables simmered in garlic and oil.

LINGUINI WITH CLAM SAUCE 24

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

On The Side

SAUSAGE (2) 6

MEATBALLS (2) 6

GRILLED CHICKEN 12

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.

GARLIC BREAD 4

Beef & Veal

Served with garlic bread upon request.

VEAL SALTIMBOCCA 31

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

VEAL FRANCESE 28

Tender veal scallopini, dipped in egg and sautéed in a light white wine, lemon butter sauce. Served with a side of pasta.

VEAL MARSALA 27

Veal scallopini simmered in a marsala wine sauce topped with fresh chopped mushrooms. Served with a side of pasta.

CENTER CUT FILET MIGNON 34

Grilled 10oz beef tenderloin with port wine sauce, served with roasted potatoes and steamed broccoli.

SHORT RIBS 37

Slowly braised in a barolo wine sauce served with mash potatoes and the vegetable of the day.

VEAL CHOP VALDOSTANO 37

Veal chop on the bone lightly breaded and topped with prosciutto, fresh mozzarella, spinach with a marsala wine sauce. Served with the vegetable of the day.

LAMB CHOPS 37

Grilled to perfection finished with demi-glace accompanied with carrots and roasted butter parsley potatoes.

Seafood

Served with garlic bread upon request.

MUSSELS MARINARA 27

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

SNAPPER FRANCESE 31

Snapper fillet dipped in egg and sautéed in a light white wine lemon butter sauce and served with the vegetable of the day.

ZUPPA DE PESCE (RED OR WHITE) 41

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

CALAMARI FRA DIAVOLO 28

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

MAHI MAHI LIVORNESE 33

Fresh mahi simmered with chopped tomatoes, fresh basil, black and green olives, onions, capers, and garlic. Served with the vegetable of the day.

SHRIMP SCAMPI 27

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

STUFFED GROUPEL 37

Lump crab and panko bread crumbs baked with wine and finished with a light brandy sauce. Served with the vegetable of the day.

LINGUINI AMANTE 37

Maine lobster flambéed with brandy in a delicate pink sauce.

GROUPEL OREGANATA 33

Baked grouper with bread crumbs, parmesan cheese, paprika, oregano, salt and pepper in a lemon white wine butter sauce served over a bed of spinach.

CHILEAN SEABASS BRODETTO 37

Seabass sautéed in a light tomato broth accompanied with 3 shrimp, 3 clams and served over a bed of spinach.

Chicken

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. Served with garlic bread upon request.

CHICKEN ROLLATINI 26

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

CHICKEN PARMIGIANA 24

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

CHICKEN MARSALA 24

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

CHICKEN AMANTE 26

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

CHICKEN MARTINI 26

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

CHICKEN FRANCESE 24

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

CHICKEN SCARPIELLO 29

Boneless chicken breast sautéed with Italian sausage, fresh mushrooms, onions, pepperoncini, potatoes, black and green olives. Served over angel hair pasta.

CHICKEN CACCIATORE 28

Boneless chicken breast sautéed with green peppers, onions, mushrooms, and olives in a plum tomato sauce.

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. We can happily split payments but not separate checks for parties of 8 or more.

Sharing charge 4.