

INSALATA

Marinated Artichokes Garlic/Lemon/Arugula **15**

aMano Greens Mixed Greens/Blistered Cherry Tomato/Parmesan

White Balsamic Vinaigrette **15**

Arugula Salad Roasted Squash/Sun Dried Cranberries/Pumpkin Seeds

Maple/Pecorino **16**

Caesar Salad Little Gems/Treviso/Anchovy/Garlic Lemon **15**

Burrata Slow Roasted Tomato/Castelvetrano Olive Tapenade **19**

Roasted Beet Salad Orange/Toasted Hazelnuts/Goat Cheese/Balsamic Syrup **16**

Slow Braised Tuscan Style Cannellini Fett'unta/Pancetta/Tomato **16**

(add Salmon, Shrimp, or Chicken + 13.00)

ANTIPASTI

Frito Misto Calamari/Shrimp/Lemon/Cherry Peppers/Herbs

Roasted Garlic-Lemon Aioli **18**

Meatballs al Forno Ricotta/Parmesan/Tomato/Basil **17**

Pan Roasted Cauliflower Golden Raisins/Pine Nuts/Pecorino **16**

Charred Octopus Fingerling Potato/Capers/Red Onion/Grapes/Black Olive **20**

Baked Clams Herbed Breadcrumbs/Pecorino/Garlic **17**

Eggplant Parmigiana Fresh Mozzarella/Tomato/Pesto **16**

SALUMI & FORMAGGI

3 Meats/3 Cheeses **26**

PRIMI

- Rigatoni “Sunday Sauce”** Herbed Ricotta/Pork Ragu/Sausage/Meatball **32**
- Mushroom Ravioli** Black Truffle Butter/Exotic Mushrooms/ **29**
- House Made Ricotta Gnocchi** Braised Short Rib/Tomato/Pecorino/Herb Oil **32**
- Spaghetti** Blue Crab/Garlic Butter/Lemon/Parsley/Mollica **34**
- Butternut Squash Ravioli** Apples/Sage Butter **32**
- Tom’s Fettuccini Carbonara** Taleggio/Parmesan/Smoked Duck/Pancetta/
Treviso/Black Pepper **34**
- Paccheri** Shrimp/Tomato/Cannellini/Rosemary **32**
- Strozzapreti** Spicy Veal Sausage/Spinach/Tomato/Garlic Breadcrumbs **33**

SECONDI

- Pan Roasted Salmon** Farro Risotto/Braised Kale/Tomato/Olive **35**
- Pan Roasted Swordfish** Heirloom Cherry Tomatoes/Lemon/Capers
Kalamata Olives/Pureed Potatoes **37**
- Braised Heritage Pork Osso Bucco** Potato Mash/Tomato/Broccoli Rabe **33**
- Veal Milanese** Burrata/Organic Baby Arugula/Tomato/Artichoke **38**
- Chicken Parmigiana** Pomodoro/Mozzarella **28**
- Chicken Scarpa** Artichoke/Sweet Sausage/Cherry Peppers/Lemon/Broccoli Rabe **30**
- Grilled Center Cut Pork Chop** Crushed Potato/Vegetable of the Day/
Charred Lemon **34**
- Barolo Braised Beef Short Rib** Parmesan Polenta/Kale **37**

TUSCAN STYLE CERTIFIED BLACK ANGUS STEAKS

Marinated with Extra Virgin Olive Oil/Garlic/Rosemary/Sea Salt

*16 oz. Rib Eye 52

*12 oz. N.Y. Strip Steak 42

*8 oz. Filet Mignon 46

*• *Served with Arugula/Crushed Potato/Charred Lemon/EVO* •

aMano Sides

Fries 10

Truffle Fries 14

Broccoli Rabe 10

Fingerlings 9

Vegetable of the Day 10

Braised Kale 9

Pureed Potatoes 9

WOOD FIRED PIZZA

Margherita Tomato/Basil/Fresh Mozzarella 17

Goat Cheese Olive/Roasted Garlic/Mushrooms/Marinated Tomato/Rosemary 18

Mushroom Fontina/White Truffle Oil 17

Soppressata Hot Honey/Mozzarella 19

Fig & Prosciutto /Fontina/Arugula/Reggiano/Balsamic 18

aMano Bianco Ricotta/Mozzarella/Roasted Garlic/Broccoli Rabe 17

on Whole Wheat +2