

INSALATA

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

aMano Greens Mixed Greens/Blistered Cherry Tomato/Parmesan
White Balsamic Vinaigrette **15**

Arugula Salad Pears/Pomegranate/Shaved Pecorino/White Balsamic Vinaigrette **15**

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

Burrata Prosciutto/Figs/Arugula/Evo/Saba **19**

Roasted Beet Salad Blood Orange/Bulgar Wheat/Hazelnuts/Goat Cheese **16**

Bibb Salad Confit Tomato/Butternut Squash/Almonds/Gorgonzola/Pangrattato/
Honey Truffle Vinaigrette **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 **21**

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**

Burrata Ravioli Tomato/Basil/Fennel Pollen **28**

Gnocchi Spinach Pesto/Chicken/Heirloom Cherry Tomatoes/Artichokes **32**

Linguini Shrimp/Crabmeat/Lemon/Garlic/Arugula/Chilies/Mollica **35**

Braised Short Rib Ravioli Sage Butter **32**

Tom’s Fettuccini Carbonara Taleggio/Parmesan/Smoked Duck/Pancetta/

Treviso/Black Pepper **34**

SECONDI

Spaghetti Squash Shrimp/Tomato/Spinach/Garlic/Extra Virgin Olive Oil **30**

Basil Crusted Salmon Bulgar Wheat Pilaf/Eggplant Caponata **35**

Grilled Whole Branzino Salmoriglio/Roasted Potato/Broccoli Rabe **40**

Chicken Parmigiana Pomodoro/Mozzarella **28**

Chicken Piccata Artichoke/Tomato/Capers/Lemon/Spinach **30**

Grilled Center Cut Pork Chop Crushed Potato/Broccoli Rabe/Charred Lemon **34**

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**

*16 oz. Veal Chop **56**

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

aMano Sides

Fries 10

Truffle Fries 14

Broccoli Rabe 10

Wilted Spinach 9

Fingerlings 9

Vegetable of the Day 10

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**

Figs Prosciutto/Fontina/Arugula/Reggiano/Balsamic **18**

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

on Whole Wheat +2