

INSALATA

Arugula Salad White Balsamic Vinaigrette/Endive/Radicchio/Blister Heirloom Cherry
Tomatoes/Shave Pecorino **16**

Caesar Salad Little Gems/Treviso/Anchovy/Garlic Lemon **16**

Watermelon Salad Prosecco Vinaigrette/Roasted Corn/Mint/Feta **16**

Burrata “Caprese” Heirloom Tomato/Basil/Extra Virgin Olive Oil/Saba **19**

Roasted Beet Salad Mixed Local Berries/Goat Cheese/Arugula **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 **24**

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

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

aMano Bruschetta Fire Roasted Tomato/Olives/Basil/Fresh Mozzarella **16**

SALUMI & FORMAGGI

3 Meats/3 Cheeses **26**

This menu item * consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have any allergies.

PRIMI

Rigatoni “Sunday Sauce” Herbed Ricotta/Pork Ragu/Sausage/Meatball **32**

Penne Shrimp/Garlic & Oil/Heirloom Cherry Tomatoes/Chilies/Arugula **32**

Burrata Ravioli “Primavera” Fresh Local Vegetables/Light Cream/Parmesan **29**

House Made Ricotta Gnocchi Pesto/Cherry Tomatoes/Light Cream/Fontina **32**

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

Treviso/Black Pepper **34**

Orecchiette Spicy Veal Sausage Bolognese/Tomato/Pecorino **33**

SECONDI

Pan Roasted Salmon Kalamata Tapenade/Summer Ratatouille **35**

Sauteed Local Fluke Filet Mixed Mushrooms/Leeks/Tomato/Fingerling

Potatoes/Wilted Spinach **37**

Pan Roasted Cod Loin Lemon Risotto/Tomato Olive Relish **33**

Chicken Parmigiana Pomodoro/Mozzarella **28**

Chicken Scarpa Artichoke/Sweet Sausage/Cherry Peppers/Lemon/Broccoli Rabe **30**

Pan Roasted Center Cut Pork Chop “Pizzaiola” Tomato/Peppers/Onions/Sautéed

Broccoli Rabe **34**

TUSCAN STYLE CERTIFIED BLACK ANGUS STEAKS

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

*16 oz. Rib Eye **56**

*12 oz. N.Y. Strip Steak **48**

*8 oz. Flat Iron **38**

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

aMano Sides

Truffle Fries 14

Broccoli Rabe 10

Fingerlings 9

Pureed Potatoes 10

WOOD FIRED PIZZA

Margherita Tomato/Basil/Fresh Mozzarella **17**

Goat Cheese Olives/Roasted Garlic/Mushrooms/Marinated Tomato/Rosemary **18**

Mushroom Fontina/White Truffle Oil **17**

Soppresata Hot Honey/Mozzarella **19**

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

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

Burrata Pesto/Heirloom Tomato/Balsamic Glaze/EVOO **17**

on Whole Wheat +2

This menu item * consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have any allergies.