aMano

est. 2008

LOCAL FARE, ITALIAN FLAIR

ANTIPASTI

GF **HEIRLOOM BEETS** Goat Cheese/Arugula/Blueberries/Tomato

CAESAR SALAD Little Gems/Treviso/Anchovy/Garlic Lemon

GF **SHAVED FENNEL SALAD** Organic Greens/Blood Orange/Almonds/Apple/White Balsamic Vinaigrette

FRITO MISTO Calamari/Shrimp/Lemon/Cherry Peppers/Herbs/Roasted Garlic-Lemon Aioli

SLOWLY SIMMERED MEATBALLS Ricotta/ Tomato/ Basil

SECONDI

ROASTED FREE-RANGE TURKEY Apple-Pignoli Stuffing/Potato Mash/Butternut Squash/ Grilled Asparagus/Fresh Cranberry Relish/Pan Gravy

CHICKEN PARMIGIANA Pomodoro/Mozzarella

PAN-SEARED LOCAL FLUKE Artichoke/Tomato/Capers/Lemon/Sauteed Spinach

MARINATED HERITAGE FARM PORK CHOP Rosemary Roasted Potato/Sauteed Spinach/Fruit Composta

BAROLO BRAISED SHORT RIBS Parmesan Risotto/Grilled Asparagus/Lemon Gremolata

SPINACH & RICOTTA AGNOLOTTI Browned Butter/Sage/Lemon Gremolata

DOLCI

PUMPKIN CHEESECAKE Pomegranate Molasses/Whipped Cream

GF **FLOURLESS CHOCOLATE CAKE** Whipped Cream

aMAno TIRAMISU

WARM APPLE CRISP Vanilla Gelato

$65.00

A 20% Gratuity will be added to all Parties Six or More

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 food borne illness, especially if you have certain medical conditions.