

## 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/Roasted Baby Peppers/Arugula/Evo/Saba **19**

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

**Caprese Salad** Heirloom Tomatoes/Fresh Mozzarella/Basil/First Pressed Olive Oil **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 **29**

**House Made Ricotta Gnocchi** Blue Crab/Local Corn/Exotic Mixed Mushrooms **34**

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

**Butternut Squash Ravioli** Apples/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 Halibut** Local Corn/Heirloom Cherry Tomatoes/Pesto **38**

**Pan Roasted Salmon** Kalamata Olive Tapenade/Roasted Vegetable Cous Cous **35**

**Pan Roasted Swordfish** Heirloom Cherry Tomatoes/Lemon/Capers

Kalamata Olives/Fingerling Potatoes **37**

**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**

## 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

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**

**Soppresata** Hot Honey/Mozzarella **19**

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

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

**on Whole Wheat +2**