

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/Local Peach/Arugula/Evo/Saba **19**

Roasted Beet Salad Summer Berries/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**

Pan Roasted Broccoli Ricotta/Pecorino/Pickled Onion/Pangrattato **16**

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**

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

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

Spinach and Ricotta 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 Halibut Local Corn/Heirloom Cherry Tomatoes/Pesto **38**

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

Local Flounder Milanese Organic Mixed Greens/Heirloom Cherry Tomatoes

Cucumbers/Summer Berries **36**

Chicken Parmigiana Pomodoro/Mozzarella **28**

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

Grilled Center Cut Pork Chop Crushed Potato/Broccolini/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**

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

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.