

That's Amore Restaurant

RUSTIC ITALIAN DINING • WINTER/SPRING 2017

301 Washington Street Mall • Historic Cape May • 609.898.3663

Soup, Salads and Appetizers

- Soup of the Moment 8
- *Garlic Loaf & Gravy 6... Add *Cheese +2
- *Kale Caesar...Kale, brown butter breadcrumbs,
Caesar dressing, grated cheese, polenta croutons 9
- Calamari Caesar Salad...*House Favorite*
Great for Sharing 22
- Classic Caesar salad, tender flash-fried calamari,
Parmigiano shavings, sweet vinegar peppers. Wow!
- *Arancini di Riso...Rice Balls... 12
- My mom's specialty. Seasoned rice stuffed with mozza-
rella and lightly fried...topped with red gravy & cheese.
- Fried Calamari 12
- Tender calamari, floured and flash-fried till crispy
- *Carciofi Fritti 14
- Baby artichokes stuffed with honey goat cheese and
lightly fried...served with red gravy for dipping
- Pommes Frites
- Popularized in the "Fry Shops" of Europe, these twice-
fried potatoes come with your choice of toppings...
- Pulled pork, rosemary gravy and cheese curds...\$16
- Wild mushrooms, shallots and mascarpone...\$16

Entrees

- Chicken or Veal Marsala 26/32
- Classic recipe with a twist...ours is topped with
mushrooms, artichokes and sun-dried tomatoes
- Chicken or Veal Parmigiana 26/32
- Our lighter version...egged and fried...topped with red
gravy and grated Parmigiano cheese...served with penne
- #Seared Scallops 34
- Seared blackened scallops over wild mushroom
parmigiana risotto...served with chef's veggies
- #Sticky Walnut & Fig Glazed Salmon 32
- What else is there to say? Oh, yeah. it's served over
wild mushroom Parmigiano risotto and it's wild caught
- #Sea Bass alla Marco 32
- Pan seared, smoked bacon encrusted sea bass over
spinach and shrimp risotto, topped with Sambuca
avocado crema
- Pork Osso Buco (limited quantities) 32
- Pork shank, slow braised in red wine, garlic and
rosemary...over Parmigiano risotto
- *Eggplant Rollatini 26
- My wife Lydia's favorite. Fried eggplant stuffed with
ricotta and topped with mozzarella...served with penne

Sunday Gravy...Our Signature Dish 29

A tradition in Italian households, usually served on Sunday after church...
but we serve it here everyday! Sausage, meatballs and shredded pork over penne...
Or upgrade to gnocchi, risotto or gluten free pasta...+5

Enjoying our gravy, meatballs and soup? Take home a quart and re-live the memories! \$12

Everyone seated, regardless of age, is expected to order...(\$20 per seat minimum)

No separate checks, please. Maximum 3 credit cards per table.

20% gratuity may be added on parties of 5 or more. Outside dessert charge...\$3/person

*Denotes Vegetarian

#Denotes Gluten Free

Specialty Dishes

Lasagna alla Vodka 32

Tender pasta sheets layered with besciamella, seasoned ricotta and vodka sauce served with sausage and meatballs

Ravioli of the Evening MP

Every day a different ravioli dish from the creative minds of our chefs

Braised Short Rib 36

Slow cooked in red wine, garlic and herbs... served over rustic wasabi smashed potatoes...chef's veggies

Lobster Ravioli 32

Cognac, baby shrimp, mascarpone, wild forest mushrooms, shallots and white wine

“Create Your Own Pasta” ... Just \$18 and up

From Fettuccine Alfredo to Shrimp Scampi...Penne Vodka to Spaghetti and Meatballs

Pick a Pasta

Capellini • Penne • Rigatoni • Linguine • Fettuccine • Spaghetti

Upgrade to Imported *Potato Gnocchi. #Gluten Free Pasta or #Gluten Free Risotto...+5

Pick a Sauce

\$20

*#Marinara • *#Pesto • *#Spicy Arrabiata
*#Garlic and Oil...Anchovy, Grated Cheese

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\$22

*#Alfredo Style...Heavy Cream, Butter, Grated Parmigiano
*#Pesto Cream...Basil, Grated Cheese, Cream, Olive Oil, Garlic
*#Forno Style...Red Gravy, Seasoned Ricotta, Grated Cheese...Baked
*#Vodka...Red Gravy, Imported Russian Vodka, Sundried Tomatoes, Cream

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\$24

#Broccoli Florets, Garlic, Oil, Anchovy
#Bolognese...Ground Beef, Chopped Carrots, Red Gravy, Heavy Cream
*#Karen...Mascarpone, Wild Forest Mushrooms, Caramelized Shallots, White Wine
#Fig and Pancetta Cream...Fig Puree, Unsmoked Bacon, Heavy Cream, Parmigiano
#Sausage Bolognese...Ground Sweet Sausage, Red Gravy, Touch of Heavy Cream

Pick an Add-In or Side

Meatballs (all beef), #Sausage, Chicken, #Baby Shrimp...\$6

*#Chef's Veggies \$5 #Scallops \$3 each