

# A Tuscan Easter



## FIRST COURSE

SOUP OF THE DAY

or

\*CAESAR SALAD/ Romaine/ Radicchio/ Garlic Croutons/ Shaved Reggiano

or

THREE CHEESE ARANCINI/ Fontina/ Mozzarella/ Pecorino/ Pomodoro

or

AMANO GREENS/ Blistered Cherry Tomatoes/ Roasted Garlic/ Parmesan/  
White Balsamic Vinaigrette

or

CULTIVATED MUSSELS/ White Wine Garlic, Pomodoro, or Fra Diavolo

or

ROASTED SATUR FARMS BEETS/ Apples/ Arugula/ Dried Cranberries/ Toasted  
Almonds/ Goat Cheese Dressing

or

SLOWLY SIMMERED MEATBALLS/ Riccota/ Tomato/Basil

## SECOND COURSE

RIGATONI SUGO/ Pork Ragù/ Pecorino

or

HAND-MADE GNOCCHI/ Pesto/ Cream/ Tomatoes/ Romano Cheese

or

LINGUINI/ Shrimp/ Crabmeat/ Lemon/ Arugula/ Red Chili Flakes/ Bread Crumbs

or

HORSERADISH CRUSTED SALMON/ Israeli Cous Cous/ Lemon Butter

or

BRAISED CODFISH/ Fennel Saffron Broth/ Cous Cous

or

CHICKEN SCARPA/ Sausage/ Artichokes/ Lemon/Garlic/ Cherry Peppers/Red  
Potatoes/White Wine

or

GRILLED PORK CHOP/ aMano Hash/ Mushroom Red Wine Sauce

or

\*DRY AGED BLACK ANGUS STRIP STEAK/ Olive Oil/ Roasted Potatoes/ Vegetables  
(\$5 Supplemental)

or

\*ROASTED RACK OF LAMB/ Mashed Potatoes/ Grilled Asparagus/  
Rosemary Au Jus (\$5 Supplemental)

Or

ANY AMANO WOOD FIRED PIZZA

## DESSERT

FLOURLESS CHOCOLATE CAKE/ Espresso Gelato

Or

TIRAMISÚ/ Lady Fingers/ Mascarpone/ Espresso/ Chocolate

Or

GELATO OR SORBETTO

\$39.95  
per person