

MEDITERRANEAN INSPIRED CUISINE

Café *Amore!*

Fine Wines • Great Food • Specialty Desserts





## appetizers

### Spinach-Artichoke Dip | \$12 ✓ Ⓞ

Made with five cheeses, onions, roasted peppers. Served hot with crostini.

### Garlic Shrimp | \$11 Ⓞ

Large shrimp baked in garlic-wine sauce with feta and mozzarella cheeses. Served with garlic bread.

### Baked Brie de la Mediterranean | \$14 ✓ Ⓞ

Creamy Brie covered with pistachios, walnuts and chopped figs mixed in citrus-honey-fig balsamic then baked in our wood fire oven. Served with crostini.

### Saganaki | \$11 ✓

This Greek classic is kefalotyri cheese, lightly floured then flamed table side with ouzo.

### Calamari | \$14

A Mediterranean tradition, ours is tossed in lightly seasoned flour and deep-fried. Served with tzatziki and spicy blood orange aioli.

### Fresh Mussels | \$14 Ⓞ

One dozen fresh mussels simmered in garlic-wine-fresh lemon sauce.

### Stuffed Mushrooms | \$12 Ⓞ

Fresh mushroom caps filled with our own broccoli-cheese-shrimp stuffing topped with mozzarella and feta cheeses then oven baked.

### Bruschetta | \$10 ✓

Fresh tomatoes and red onions in our own marinade served on crostini. With feta cheese add \$1.25

### Charcuterie Platter | \$22

Prosciutto, spicy calabrese salami, prosciutto cotto, gorgonzola, provolone, grana padano, oven baked olives, figs, port poached pears, spicy pecans, hummus, tzatziki, breads and crackers.

### Cheese Board d'Amore | \$20 ✓

Gorgonzola, grana padano, provolone, warm brie, baked olives, port poached pears, figs, crostini and crackers.

### Chicken Wings Mediterranean | \$14 🌶️

Our sauce is our own creation with an unforgettable Mediterranean-Buffalo American fusion of taste.

For gluten free substitute bread for a gluten free roll for \$0.25.

## salads

### Warm Spinach | \$14 ✓ Ⓞ

Baby spinach, grape tomatoes, portabella mushrooms, red onions and goats cheese all sautéed with balsamic vinaigrette and garlic-wine.

### Grilled Salmon Salad | \$19 Ⓞ

Grilled Atlantic salmon over mixed greens with a citrus vinaigrette.

### Spicy Chicken | \$15 🌶️ Ⓞ

Slices of grilled fresh chicken breast wood fire baked in our Cajun oil sauce and served over your choice of our house garden salad or Caesar salad.

### Balsamic Chicken | \$15 Ⓞ

Sliced chicken breast, red onions, mushrooms wood oven baked with garlic and balsamic vinaigrette. Served over fresh greens.

### Asparagus, Pear & Gorgonzola | \$16 Ⓞ ✓

Wood fire roasted asparagus, port poached pears, spicy pecans, mixed greens and citrus infused balsamic vinaigrette.

### Shrimp and Bacon | \$17 Ⓞ

Shrimp and bacon and garlic-wine, wood fire baked with Asiago and Feta. Served over fresh greens with tomatoes, cucumber and red wine vinaigrette.

### Greek | \$12 ✓ Ⓞ

Fresh greens with red onion, tomatoes, cucumber, kalamata olives and feta cheese in our house Greek style dressing.

### Roasted Beet & Goat Cheese | \$16 ✓

Fresh beets roasted in our wood fire oven, goat cheese, fresh greens, walnuts, honey Dijon vinaigrette.





## grilled meats

Includes your choice of Caesar or house garden salad & garlic bread.

### New York Strip 12oz | \$40

Grilled as you like. Served with garlic-mashed potatoes and fresh vegetables.

Add garlic shrimp for only \$8

Add Nadia's Steak sauce made with Gorgonzola cheese, caramelized onion and portobello mushrooms for only \$5

### Steak Gorgonzola Pasta | \$28

Penne pasta tossed with Gorgonzola cheese sauce then topped with fresh spinach and slices of grilled top sirloin steak all finished with a Balsamic glaze.

### Grilled Lamb | \$38

Cut fresh off the rack and grilled as you like. Served with lemon-mint yogurt.

## meat pastas

### Veal Parmesan | \$22

Fresh breaded milk fed veal topped with tomato sauce and mozzarella cheese. Served with choice of pasta or with fresh vegetables and potatoes.

### Meatball Pasta | \$17

Our own recipe meatballs with our own tomato sauce over pasta.

### Meatlover | \$26

A half order each of veal and chicken parmesan, meatballs and chorizo sausage. Served with your choice of pasta with our tomato sauce.

### Lasagne | \$20

House made with beef and three cheeses and our own tomato sauce.

## seafood pastas & entrées

Includes your choice of Caesar or house garden salad & garlic bread.

### Mardis Gras Pasta | \$20

Shrimp and chicken with onions, bell peppers and mushrooms in spicy tomato sauce over pasta, topped with feta cheese.

### Poseidon Pasta | \$28

Sea scallops, shrimp, crab meat, clams and mussels all simmered in a garlic-cream reduction sauce tossed in your choices of pasta.

### Shrimp Caprese | \$18

Large shrimp cooked in lemon-pepper-garlic-wine sauce tossed with fettuccine pasta with fresh tomatoes, basil and fior de latte cheese.

### Greek Shrimp Pasta | \$20

Grilled shrimp over penne pasta tossed with our feta-lemon-cream Greek inspired sauce & grilled cherry tomatoes.

### Pasta Pescatore | \$26

Mussels, clams, shrimp, scallops, arrabiata sauce, linguine.

### Blackened Atlantic Salmon | \$24

Spicy blood orange aioli, brown rice pilaf, fresh vegetables.

### Paella (for Two) | \$40

Fish, chicken, shrimp, chorizo sausage, mussels and clams, Arborio rice, tomatoes, onions, bell peppers, saffron, celery and spices. Includes two salads either Caesar or garden and warm garlic bread.

### Stuffed Sole | \$24

Sole fillets filled with our own broccoli-shrimp stuffing topped with creamy Alfredo sauce. Served with fresh vegetables and potatoes.

### Haddock Valencia | \$18

Haddock fillet topped with our tangy marinade of bell peppers, tomatoes, red onions, kalamata olives. Served with brown rice pilaf and fresh vegetables.

### Shrimp Amore | \$19

Large shrimp baked in garlic-wine sauce with feta and mozzarella cheese. Served with fresh vegetables and potatoes.

### Crab & Shrimp Garlic-Alfredo | \$24

Crab meat and large shrimp, roasted red peppers, fresh baby spinach with creamy garlic-Alfredo sauce and penne pasta.

## vegetarian entrées

Includes your choice of Caesar or house garden salad & garlic bread.

### Eggplant Parmesan | \$19

Oven baked layers of freshly breaded fried eggplant, tomato sauce and mozzarella cheese. Served with choice of pasta or with fresh vegetables and potatoes.

### Roasted Mushroom Ravioli | \$20

Roasted mushroom filled egg pasta ravioli in a fresh mushroom and garlic cream reduction sauce.

### Primavera | \$17

Your choice of pasta with either our tomato sauce or garlic-wine sauce. We make it with fresh spinach, broccoli, mushrooms, cauliflower, onions and sun dried tomatoes.



## chicken pastas & entrées

Includes your choice of Caesar or house garden salad & garlic bread.

### Chicken Parmesan | \$20

Breaded fresh chicken breast covered in mozzarella and tomato sauce. Choose a pasta or have it with potato and fresh vegetables.

### Four Cheese & Cajun | \$20 Ⓞ

Sliced grilled chicken, bell peppers, onions, mushrooms and your choice of pasta all sautéed in our Cajun oil sauce and topped with our four cheese sauce.

### Chicken Alfredo | \$20 Ⓞ

Sliced grilled chicken breast with fresh mushrooms, creamy Alfredo sauce, tossed with a pasta of your choice.

### Chicken Gorgonzola | \$22 Ⓞ

Creamy Gorgonzola cheese sauce with sliced chicken, bacon and sun dried tomatoes tossed with your choice of pasta.

### Gluten Free Ravioli | \$22 Ⓞ

Filled with chicken, cheese and kale and served in a creamy four cheese rose sauce.

### Cajun Chicken | \$16 Ⓞ

Sliced grilled chicken in our Cajun oil sauce tossed with your choice of pasta.

### Black & Blue Pasta | \$24 Ⓞ

Penne pasta tossed with Gorgonzola cheese sauce topped with blackened chicken and shrimp, bell peppers and onions.

### Chicken Marsala | \$21

Fresh marinated chicken breast, lightly floured and pan seared, then sautéed in our own recipe mushroom-Marsala wine sauce. Served with garlic-mashed potatoes and fresh vegetables.

### Chicken La Rochelle | \$21 Ⓞ

Grilled chicken breast topped with a creamy garlic-goat's cheese sauce with sun dried tomatoes, red onion and fresh basil. Served with garlic mashed potatoes and fresh vegetables

Gluten free with rice pasta substitute \$1.50

## pizza

Our pizzas are baked in our wood fired oven and made in the true Naples fashion using imported "00" flour and imported San Marzano tomatoes for the sauce. They are baked at 800-900 degrees Fahrenheit in approximately 90 seconds. The characteristics of true Neapolitan pizza include a charred crust on the outside; a very thin and sometimes slightly soggy centre. Ingredients are always simple, fresh and flavourful. *We hope you enjoy this true taste of Italy.*

### Margherita | \$14

The original pizza made in the Neapolitan style. San Marzano tomato sauce, fior de latte, fresh basil and a drizzle of extra virgin olive oil.

### Prosciutto Cotto e Funghi | \$16

San Marzano tomato sauce, mozzarella, prosciutto cotto, cherry tomatoes, sauteed mushrooms and asiago.

### Hot & Sweet | \$17

San Marzano tomato sauce, mozzarella, asiago, hot calabrese salami, roasted peppers, fresh basil and drizzled with honey.

### Carne | \$19

San Marzano tomato sauce, mozzarella, pepperoni, bacon, chorizo sausage, red onions, roasted peppers.

### Portofino Pizza | \$17

San Marzano tomato sauce, pesto, mozzarella and goat's cheese, roasted red peppers, artichokes.

### Pizza Cyprus | \$17

Garlic infused olive oil, Asiago, feta, goats cheese, sautéed mushrooms, artichokes, kalamata olives.

### The Amore | \$17

Pesto, roasted peppers, sun dried tomatoes, artichokes, asiago and mozzarella.

### Mediterranean Chicken | \$18

Garlic infused olive oil, sliced grilled chicken breast, sun dried tomatoes, asiago, mozzarella, fresh mushrooms, red onions.

### Quattro Formaggi | \$16

4 cheeses; mozzarella, asiago, Gorgonzola and goat's cheese.

### La Dolce Vita | \$18

Extra virgin olive oil, gorgonzola, grana padano, mozzarella, port poached pears, prosciutto, chopped walnuts, arugula, honey.

### create your own | \$14

San Marzano tomato sauce and mozzarella.  
Additional toppings \$1.25 each

#### Toppings:

Pepperoni, bacon, fresh mushrooms, hot peppers, onions, bell peppers, roasted peppers, artichokes, kalamata olives, green olives, sun dried tomatoes, chorizo sausage, mozzarella, feta

Gorgonzola \$2 • Goat Cheese \$2  
Fior de Latte \$2 • Prosciutto \$1.50  
Chicken \$3