

## Antipasti

eggplant caponata bruschetta **9** VEG  
mortadella mousse bruschetta **9**  
bufala ricotta bruschetta **10** V  
english peas, ricotta salata bruschetta **10** V  
baked pecorino, almond honey **12** V  
bufala mozzarella, rhubarb, mint **14** V, GF  
artichoke, mint, provolone **12** V, GF  
escarole salad, apples, pecorino **12** V, GF

fried cauliflower, pecorino, salsa rossa **12** V  
bass crudo, fava beans, preserved meyer lemon **14** GF  
porchetta, spring onion, fennel pollen **14** GF  
charred octopus, new potato, ramps **12** GF  
swordfish meatballs, creamy polenta, pine nuts **12**  
Sal's old school meatballs, tomato potato **12**  
grilled veal tongue with pepper mostarda **11** GF  
crispy sweetbreads, artichokes, meyer lemon aioli **14**



### "beast" of amis

*Our specials follow in the Roman tradition of whole animal cookery, changing the dishes to use each part, out of respect for the animal and our guests.*

## Pasta

tonnarelli "cacio e pepe" **18** V  
bucatini, jalapeno, almond pesto **18** V  
paccheri, alla norma, swordfish **18**  
pea and mint tortelli **18** V  
bigoli, n'duja, fava beans **18**  
cavatelli, braised lamb, ricotta **20**

## Secondi

sirloin steak, spring onion **28** GF  
pork chop parmigiana **29**  
swordfish spiedino, cucumber, onion **26** GF  
garlic chicken **25** GF  
fried branzino, salmoriglio **25**  
grilled lamb loin, pea salsa verda **32** GF

## Contorni

crispy potatoes **6** VEG  
fried brussels sprouts with lemon **9** VEG  
creamy polenta, brown butter, sage **6** V, GF  
grilled asparagus, gremolata **14** GF

## Dolci

mom-mom's rice pudding **10** V, GF  
olive oil cake, apricots **9** V  
strawberries, zabaglione **9** V, GF  
panna cotta, rhubarb **10** GF  
"tartufo al bacio" chocolate & hazelnut semifreddo,

Amis Trattoria will match all guest donations to the Vetri Community Partnership

Consuming raw or undercooked eggs, beef, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

# Brunch



## Antipasti

- eggplant caponata bruschetta **9** VEG
- housemade assorted bread basket **10** V
- escarole salad, apple, radish, pecorino **10** V, GF
- avocado toast, hardboiled egg **10** V
- brussels sprouts caesar, pancetta **10**
- bufala ricotta bruschetta with hazelnut honey **9** V
- bufala mozzarella with radicchio agrodolce **12** V, GF
- Sal's old school meatballs, ricotta **12**

## Secondi

- the jersey cannonball **11**
- soft scramble a la parmigiana **14** V, GF
- baked eggs, spring onion, pancetta **14**
- jersey french toast, hazelnuts, maple buttercream **12** V
- rigatoni, sausage ragu, egg yolk **16**
- pork chop milanese, escarole salad **16**
- ultima signora **12**

## Contorni

- scrapple **6**
- brown sugar bacon **6** GF
- home fries **6** V

## Cocktails

- mimosa **10**
- bloody mary **10**
- bloody mary fra' diavolo **10**
- ugo - prosecco, elderflower, lemon, mint **10**
- alto - prosecco, ginger, blood orange bitters **12**
- fresh squeezed juice - orange, grapefruit **4**