

¡LET'S SHARE SOMETHING!

GUAVA & GOAT CHEESE BRUCHETTA | \$14.95

Toasted baguette topped with local guava reduction and whipped goat cheese (V)(A)

CHEESY GARLIC BREAD | \$11.95

Stone-baked with melted mozzarella, roasted garlic, and Mediterranean herbs (V) (A)

JERK CHICKEN FLAT BREAD | \$18.95

Authentic spicy jerk chicken, bell peppers, and red onion (A)

OXTAIL FUSION FLAT BREAD | \$23.95

Our mouthwatering Caribbean-Italian masterpiece: Tender, juicy braised oxtail and local spices on a cheesy, crisp stone-baked flatbread. (A)

BUTTER CHICKEN FLATBREAD | \$18.75

A creamy, spiced traditional butter chicken served atop our signature flame-fired flatbread. (A)

BRUCHETTA AL POMODORO | \$9.95

Toasted artisan bread topped with heirloom tomatoes, fresh basil, and garlic confit (VG)

GOUDA CHEESE STIX | \$13.95

Golden-crisped gouda served with our signature slow-simmered marinara (V)

CALAMARI FRITTI | \$15.95

Crispy hand-breaded squid served with a zesty citrus-garlic dipping sauce.

STEAMED MUSSELS | \$18.95

Choice of: Tomato & Basil, Savory, Herb Cream, or White Wine Garlic (GF)

ESCARGOT | 6pc \$12.95 • 12pc \$18.95

Classic preparation in a decadent garlic-herb butter (GF)

BANG BANG SHRIMP | \$14.95

Crispy shrimp tossed in a signature spicy, silken cream glaze.

ACCRAS | \$14.95

Traditional Caribbean saltfish cakes served with a spicy island aioli.

CHICKEN WINGS | \$12.95

Choice of: Naked, Guava BBQ, Buffalo, or Ranch (GF)

SIGNATURE MEATBALLS | \$12.95

Hand-rolled beef meatballs in a rich marinara with shaved parmesan

Dietary Key: (GF) Gluten-Free | (VG) Vegan | (V) Vegetarian

(A) AMORE SIGNATURE CREATION

Experience the best of both worlds with our unique blend of Italian tradition and Caribbean soul.

GARDEN GREENS

MISTA SALAD | \$17.95

Mixed field greens, cherry tomatoes, and cucumber with a house herb vinaigrette (GF, VG)

CAPRESE SALAD | \$18.95

Fresh buffalo mozzarella, vine-ripened tomatoes, basil oil, and balsamic reduction (GF, V)

CLASSIC CAESAR SALAD | \$15.95

*Crisp romaine, shaved parmesan, and herb-butter croutons
Add grilled chicken or shrimp | \$18.95 (total)*

THE NOODLE'S NEST

LOBSTER LINGUINE | \$46.95

LOBSTER RAVIOLI | \$36.95

CHICKEN PARMIGIANA | \$24.95

LASAGNA ALLA BOLOGNESE | \$24.95

SHRIMP SCAMPI | \$27.95

CARBONARA | \$26.95

LINGUINE NETTUNO | \$38.95

Our signature seafood pasta. choice of tomato, cream, or white wine sauce

LINGUINE VONGOLE | \$32.95

Clam Linguine with a white wine sauce & guava berry rum (A)

TAGIATELLE PARMESAN | \$26.95

Wide ribbon pasta tossed in a rich parmesan butter sauce (V)

GNOCHI ALLA GORGONZOLA | \$26.95

potato gnocchi, creamy gorgonzola sauce, cracked pepper (V)

OXTAIL PASTA | \$28.95

Tender, fall-off-the-bone braised oxtail over fresh tagliatelle pasta (A)

CREATE YOUR OWN PASTA

PICK PASTA: Fettuccine, Linguine, Spaghetti, Penne, Tagliatelle or Gluten Free Pasta

PICK SAUCE: Marinara, Bolognese, Alfredo, Pesto, or Arrabbiata

PICK PROTIEN: Meatballs \$23.95 | Grilled Chicken \$22.95 | Shrimp \$28.95 | Lobster \$46.95

Dine-in is subject to a 15% service charge

We accept major credit cards and local XCG currency at a 1.80 exchange rate.

Available for Private Events, please inquire with manager on duty

FROM THE DEEP

SNAPPER FILET | \$27.95

Fresh snapper and shrimp with cherry tomatoes in a bright lemon sauce

GROUPE FRANCHESE | \$31.95

Egg-battered and sautéed in a lemon-butter white wine sauce.

GARLIC BUTTER GRILLED SALMON | \$26.95

Lightly charred and finished with herb-infused garlic butter.

CARIBBEAN SEAFOOD RISOTTO | \$38.95

Island snapper, clams, mussels, and shrimp in coconut milk, lemongrass & ginger risotto (GF)

BLACKENED GROUPE FILET | \$31.95

Locally caught grouper rubbed with a bold Cajun-Creole spice blend (GF)

CRISPY WHOLE SNAPPER | \$28.95

Locally caught snapper, marinated, & fried (GF)

THE BUTCHER'S BLOCK

New Zealand Rack of Lamb | \$47.95

Bone-in Prime Rib (20 oz) | \$56.95

USDA Filet Mignon (8 oz) | \$38.95

USDA Skirt Steak (12 oz) | \$36.95

Entrecôte / Ribeye (14 oz) | \$36.95

USDA T-Bone Steak (12 oz) | \$35.95

Baby Back Rack of Ribs | \$28.95

Steak Sauces: *Mushroom, Peppercorn, Bleu Cheese, Cowboy or Chimichurri*

CHICKEN PICATTA | \$24.95

Pan-seared with capers and lemon butter

CHICKEN MARSALA | \$26.95

Sautéed with fresh mushrooms and sweet Marsala wine

CLASSIC SIDES | \$5.95

Garlic Bread (V) | French Fries (VG, GF) | Rice & Peas (VG, GF) | Sweet Plantains (VG, GF)

Mashed Potatoes (V, GF) | Mini Johnny Cakes (V) | Corn on the Cob (V, GF)

Mac & Cheese (V)

PREMIUM SIDES | \$8.95

Grilled Seasonal Vegetables (VG, GF) | Sautéed Mushrooms (VG, GF) | Scallop Potatoes (V)

Roasted Potatoes (VG, GF) – Garden Mista Salad (VG, GF)

STONE-BAKED PIZZAS

MARGHERITA | \$12

The Italian standard: tomato sauce, fresh mozzarella, and aromatic basil (V)

FUNGI | \$14

Earthy roasted mushrooms, tomato sauce, and melted mozzarella. (V)

PEPPERONI | \$16

Premium pepperoni slices over zesty tomato sauce and mozzarella.

QUATTRO FORMAGGI | \$18

Mozzarella, Goat Cheese, Parmigiano-Reggiano, Gorgonzola. (V)

VEGETARIAN | \$19

A garden medley of roasted seasonal vegetables, tomato sauce, and mozzarella. (V)

PICANTE | \$18

For those who like heat: Spicy Italian sausage, tomato sauce, and mozzarella.

PARMA PIZZA | \$24

A sophisticated blend of Prosciutto di Parma, mozzarella, tomato, basil sauce & balsamic cream

CAPRESE PIZZA | \$24

Elevated with mozzarella, tomato, and fresh basil over our tomato sauce. (V)

THE MEAT LOVER | \$24

A hearty feast of pepperoni, Italian sausage, ham, chicken, and bolognese.

SEAFOOD LOVER | \$26

The ultimate catch: Calamari, shrimp, smoked salmon, and mussels on a tomato base.

CALZONE | \$18

The classic folded pizza stuffed with savory ham, mushrooms, and melted mozzarella.

CREATE YOUR OWN MASTERPIECE | STARTS AT \$12

Base: Tomato or Creamy Alfredo

Vegetables (+\$3): Black Olives, Mushrooms, Onions, Garlic, Roasted Red Peppers, Roasted Seasonal Veg.

Proteins (+\$3-\$7): Prosciutto, Ham, Chicken, Italian Sausage, Bacon, Egg, Pepperoni, Meatballs, Shrimp.

Cheeses (+\$3): Parmesan, Gorgonzola, Extra Mozzarella, Buffalo Mozzarella, Goat Cheese

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Additional gratuities for exceptional service are at your discretion.

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