

Amiga Amore



SMALLER PLATES

- HOUSEMADE FOCACCIA** \$9
House made Pine Nut Salsa Macha, Chicatana, Stracchino Cheese
- SPAGHETTI FRITTI** \$17
Oaxaca Cheese Bechamel, Chicken Tinga in Salsa Roja, Mozzarella, breaded in Panko
- SWEET POTATO CEVICHE** \$15
Japanese Sweet Potatoes Marinated in Coconut Milk - Ginger Leche de Tigre, Snap Peas, Serrano, Avocado Mousse, served w/Pasta Chips (V)
- AGUACHILE** \$29
Wild Seabass, See Canyon Farm Mollie Apple, Yuzu Kosho, Avocado, Cucumber Sudachi Broth served w/Pasta Tostada
- NOPRESE SALAD** \$19
"Our Caprese" Homemade Stracciatella cheese, Nopales, Cherry Tomatoes, Gooseberries, Hibiscus Salt served w/Chile de Arbol Bread
- CHORIZO Y CLAMS** \$25
Manilla Clams, Fregola, Beans, Meyer lemon, Jalapeno Butter served w/ Homemade Chile de Arbol bread

PASTA

- (All Handmade in House)
- ELOTE AGNOLOTTI** \$25
Our "street Corn" filled pasta, Finger Limes, Cotija, House made Tajin (V)
- HUITLACOCHÉ CACIO&PEPE** \$28
Chitarra Style Spaghetti, Cacio Romano, Szechuan, Long Pepper, 63- Egg (Salty like in Rome, but with an Earthy Mexican twist)
- DUCK DUCK DUCK** \$29
Epazote - Parsley Linguine, Mary's Duck Carnitas, Broccolini, Duck Gravy, crispy Duck skins
- CHILE COLORADO RIGATONI** \$29
Prime Beef Shank braised in Guajillo spices, Queso Fresco, Mexican Sour Cream, dehydrated lime powder
- CHILE RELLENO MANICOTTI** \$28
Stuffed w/fire roasted Poblano, Monterrey Jack and Requeson, topped w/Tomato Jam, Tomato Water (pls Allow 15-20min)

A Special Thank to:
4 Star Seafood, Rocker Bros, Guidi Marcello, Masienda, See Canyon Farm, Weiser Farm, Tenerelli Farm, Colema Farm and JJ Lone Daughter.

MAINS

- DUCK & MOLE**
Jurgielewicz Duck Leg Confit, 21 ingredients Mole Blanco, Orange Gastrique, Seasonal Citrus, Homemade Piadina
\$38
- AL PASTOR PORK BELLY**
7oz, Marinated in Achioté - Pineapple, Parsnip Puree, charred Pineapple, crispy Celeriac served w/Red Masa Tortilla (GF)
\$37
- SHORT RIB**
Braised in Barbacoa spices, Mexican Crema Mashed Potatoes, pickled and grilled Chayote, crispy Leeks
\$42

DESSERTS

- AMIGA AMORE TIRAMISU** \$16
- SEASONAL SLICE OF PIE** \$14
- AMARENA CHERRIES FLAN** \$16

SHARING IS RECOMMENDED AS FOOD COMES AS IT'S READY!

Please notify your Server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Modifications will be politely declined. Will do our best to accommodate your allergy requests.

All Menu Items are subject to change, according to seasonality and availability

A 4% Service Charge will be added to ensure that our Employees receive Competitive Wages and benefits. If you want this charge to be removed, kindly ask.

THANK YOU FOR DINING WITH US AND SUPPORTING OUR STUFF