



AMELIA'S

PRIX FIXE MENU

FAMILY STYLE APPETIZERS

-for the table-

-SLOW ROASTED CARROTS- (GF, VG)

Whipped Tahini, Spring Onion Zhug, Pistachio Dukkah

-HUMMUS & FLATBREAD- (VG)

Paprika, Chimichurri, Horno Bread, Za'atar, Pine Nuts

-WOOD FIRED EMPANADAS-

*Ground Beef, Potatoes, Green Olives,
Mama Lil's Peppers, Fontina, Chimichurri Aioli*

SALADS

-choice of-

-SPINACH SALAD (GF)

*Summer Squash, Pickled Green Beans, Pistachio, Mint,
Parmesan, Charred Lemon Vinaigrette*

-SUMMER MELON SALAD (GF)

*Cantaloupe, Honeydew, Cucumber,
Arugula, Crispy Country Ham, Burnt Honey*

-LEMONY KALE SALAD (GF)-

Grana Padano, Lemon, Olive Oil, Pine Nuts

ENTRÉES

-choice of-

-*CAMPFIRE ATLANTIC SALMON

*Artichoke Gratin, Smokey Kale,
Gruyere, Yuzu Butter, Salmon Roe*

-SUMMER TAGLIATELLE AL GRANCHIO

(Vegetarian Version Available)

*Lump Crab, Fire Roasted Cherry Tomatoes,
Corn, Basil, Grana Padano*

-SACCHETTI "LITTLE PURSES"

*Ground Spring Lamb, Aleppo Chili, House-Made Labne,
Green Garbanzo Beans, Mint, Sumac*

-CORNMEAL TEMPURA FRIED QUAIL (GF)

*Tzatziki, Fingerling Potato Salad, Radish, Little Gems,
Quail Eggs, Fine Herbes*

-*8 OZ WOOD GRILLED FILET MIGNON (GF)

*Wood Roasted Green Beans,
Duck Fat Roasted Potatoes, Bordelaise*

DESSERTS

-choice of-

-STRAWBERRY RHUBARB COBBLER-

Pistachio, Vanilla Ice-Cream

-COCONUT PANNA COTTA (GF)-

*Mango Lime Compote
Toasted Coconut, Lime Zest*

-FLOURLESS CHOCOLATE TORTE(GF)-

White Chocolate Ganache, Passion Fruit, Sea Salt

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness