



Welcome and thank you for being our guest this evening. Our blend of Asian and Italian cuisine is sure to make for a unique and pleasurable dining experience. We purchase and use only the finest and freshest ingredients. Please enjoy!

AMORE EAST

APPETIZERS

Sushi 2 pieces

Big Shrimp with our fresh tartar sauce 5.95

Smoked Salmon with garlic oil 5.95

Grilled Eel 5.95

Spicy Red Crab Meat 5.95

Goose Liver 7.95

Blufin O'toro 7.95

6 Raw Oysters 8.95
with our homemade basil lemon sauce

6 Baked Oysters 9.95
with ricotta and parmigiano

2 Homemade Spring Rolls 4.95
with ginger sauce

SOUP

Fresh Wonton 6.95
with chicken broth

Steamed Clams 6.95
with sake and tofu

SALAD

Red Crab Meat 8.95
with romaine, arugula, cherry tomatoes,
vinegar and honey mustard dressing

Black Cod Tempura 8.95
mixed greens, cherry tomato, bacon
and lemon vinaigrette



AMORE EAST ROLLS

Amore Roll 9.95
salmon avocado

Happiness Roll 10.95
soft shell crab or shrimp tempura

Big Tuna Roll 12.95
rich blue fin tuna with green onion

Chef Kai's Roll 12.95
steak with terriaki sauce

Chicken Roll 9.95
terriaki chicken with avocado

Crazy Good Roll 11.95
spicy seafood roll with tuna, shrimp and octopus

Rainbow Roll 12.95
California roll covered with salmon and octopus

Joys Favorite Roll 12.95
grilled eel, crab stick avocado, eel sauce

Tempura Combo 13.95
shrimp, black cod, eggplant, zucchini and mushroom in tempura batter with our special sauce

Beef Teriyaki 13.95
beef marinated in teriyaki sauce over rice

APPETIZERS

calamari

Fried 11.95 Balsamio 12.95

Grilled Calamari salad 13.95

with arugula, roasted peppers, olives,
artichoke hearts in a lemon vinaigrette

clams

Oregonata 8.95 Casino 8.95

Oysters Rockefeller 12.95

Seafood Salad 13.95

mixed seafood with olive oil and
lemon dressing

Mussels 10.95

PEI in a red, white or fradiavolo sauce

Shrimp Padella 12.95

sautéed with garlic, white wine, lemon,
butter and pepper flakes

Eggplant Rollatini 9.95

eggplant stuffed with ricotta, mushrooms
and scallions served with melted cheese

Antipasto Amore 12.95

prosciutto, sopressata, capicola,
mortedella, fresh mozzarella, tomatoes,
roasted red peppers and olives

Stuffed Portabella Mushrooms 12.95

sausage stuffing topped with
melted fontina cheese over broccoli rabe

Crab Cakes 12.95

with a mushroom brandy cream sauce

Buffalo or Mozzarella Caprese 11.95

Served with red peppers, tomatoes and
olives

SALAD

Garden 5.95

mixed green salad served with
our house balsamic vinaigrette

Caesar 6.95

Pear 7.95

pear, endive, walnuts, arugula, raddichio,
shaved parmigiano cheese with honey
mustard vinaigrette

Asparagus 8.95

steamed asparagus with shrimp, artichoke
hearts with a lemon vinaigrette

SOUP

Straciatella 5.95

egg drop with spinach and tomatoes

Tortellini 5.95

fresh cheese tortellini in chicken broth

Pasta E Fagiole 5.95

FREE HOUSE SALAD WITH ALL ENTRÉES

PASTA

Rigatoni Bolognese 17.95

homemade traditional meat sauce

Parpadella Alla Norma 17.95

fresh parpadella with eggplant, plum tomatoes, onion and shaved ricotta salata

Lasagna 17.95

meat lasagna with ricotta and besciamella sauce

Gnocchi Caprese 17.95

fresh gnocchi with tomato sauce, melted mozzarella and basil

Capellini Amore 19.95

shrimp, arugula, tomatoes, white cannellini beans in an olive oil and garlic sauce

Fettuccine Mare Monte 18.95

fresh fettuccine with shrimp, asparagus and cherry tomatoes in an light cream sauce

Linguine with Clams 18.95

served in white, red or fradiavolo sauce

Linguine Scoglio 34.95

black linguine with shrimp, clams, mussels, lobster tail in a fresh cherry tomato sauce

Orecchiette Braciolo 19.95

fresh pasta with homemade braciolo in ragu sauce

Orecchiette Barese 19.95

fresh pasta with sausage, broccoli rabe and pepper flakes in and olive oil garlic sauce

Mushroom Risotto 18.95

creamy risotto with assorted mushrooms and parmigiano

Risotto Pescatore 25.95

creamy risotto with shrimp, calamari, mussels, and clams

Spaghetti Puttanesca 17.95

with anchovy, olives, capers, and pepper flakes in a pomodoro sauce

Spaghetti Carbonara 17.95

Served Italian style with onions, smoked pancetta, white wine and tossed with an egg, parmigiano cheese and parsley

VEAL

Veal Daniela 23.95

stuffed with prosciutto, fontina cheese and shrimp in a cognac sauce

Veal Sorrentino 23.95

fillets topped with eggplant, tomato, prosciutto and melted mozzarella

Veal Saltimbocca 22.95

veal topped with prosciutto, fontina cheese and sage served over spinach

Traditional 20.95

francese, picatta, marsala or parmigiano

Veal Capricciosa 20.95

grilled or milanese style over our special salad

CHICKEN

Chicken Campagna 19.95

pieces of chicken with HOT sausage and assorted peppers in balsamic sauce

Chicken Arrabiatta 17.95

pieces of chicken, vinegar peppers, hot pepper flakes in a lemon butter and white wine sauce

Chicken Scarpaiello 18.95

semi-boneless chicken with a rosemary, lemon, white wine sauce

Stuffed Chicken 21.95

breast of chicken stuffed with spinach, prosciutto cotto, fontina cheese in a porcini, portobello marsala sauce

Traditional 17.95

francese, picatta, marsala or parmigiano

Chicken Mattone 17.95

semi-boneless half chicken with our special seasoning cooked under a brick for a crispy skin over a garden salad

Chicken Capricciosa 17.95

grilled or milanese style served with our special salad

FISH

Grilled Shrimp 24.95

over sautéed broccoli rabe and white beans

Stuffed Flounder 26.95

breaded fillets stuffed with crabmeat, spinach and ricotta with a saffron sauce

Grilled Salmon 21.95

served with a fennel and orange salad

Stuffed Salmon 24.95

crabmeat stuffing with a brandy cream and mushroom sauce

Chilean Sea Bass 32.95

pan seared with clam, mussels, shrimp and pepper flakes in a garlic, white wine, lemon, butter sauce

Red Snapper Livornese 28.95

pan seared fillet served with capers, olives and onions in a fresh plum tomato and basil sauce

Scallops Amore 23.95

large scallops served over a creamy mushroom parmigiano risotto

MEAT

Filet Mignon 28.95

8oz served over spinach and herbed butter

Rib Eye

24.95 8oz 28.95 16oz

Rack of Lamb 29.95

New Zealand lamb chops served with portabella mushrooms in a port wine reduction sauce over broccoli rabe

ALL ENTRÉES ARE SERVED WITH POTATO AND VEGETABLES

For groups of 10 or more a 20% gratuity will be added to your check.