

Caffè Amante

ANTIPASTI

CALAMARI

Flour dusted, reggiano, lemon & marinara 8.95

ZUCCHINI FRITTI

Batter dipped, lemon, reggiano & marinara 8.95

ESCAROLE & BEANS

Cannelini beans, garlic, olive oil, parmesan 6.95

Add sausage 5

CRAB COCKTAIL

Jumbo lump crab, tarragon vinaigrette, roasted red peppers 11.95

FLATBREADS

MARGHERITA Fresh tomatoes, mozzarella cheese, basil and garlic 8.95

CHICKEN & PEPPERS Grilled chicken, roasted red peppers, mozzarella cheese 10.95

VEGETABLE Grilled Portobello mushrooms, roasted red peppers, tomatoes, provolone cheese 10.95

SOUPS & SALADS

CHICKEN PASTINA CUP 2.95 BOWL 4.25

SOUP OF THE DAY CUP 2.95 BOWL 4.25

CAPRESE

Fresh mozzarella, baby greens with Roma tomatoes, fresh basil, roasted red peppers, balsamic vinaigrette 8.95

Add: Jumbo shrimp 6 | Colossal Crab 7

CAESAR

Hearts of romaine, seasoned croutons,

Romano cheese, Caesar dressing 6.95

Add: chicken 11.95 | shrimp 12.95 | salmon 12.95

CHICKEN SALAD

Grilled chicken breast, mixed greens, egg, Roma tomatoes, onion, roasted red peppers, seasoned croutons, cheese, cucumbers 11.95

SALMON SALAD

Grilled Atlantic Salmon, mixed greens, dried cranberries, toasted pecans, gorgonzola crumbles, mango vinaigrette 12.95

STEAK SALAD

Grilled steak, mixed greens, egg, Roma tomatoes, onion, roasted red peppers, cheese, cucumbers, fresh cut fries 13.95

ITALIAN COBB

Italian meats & cheeses, chopped greens, vegetables, egg, balsamic vinaigrette 11.95

PASTA FEATURES

CHICKEN & BROCCOLI Pan seared chicken breast, olive oil, garlic, pine nuts, broccoli, fettuccine 12.95

SHRIMP SCAMPI Jumbo shrimp sautéed in garlic, oil and white wine, linguine 13.95

DI MARE AMANTE Shrimp and scallops in a white clam sauce, cappellini 17.95

GNOCCHI FARLENESE Potato gnocchi, tomato basil cream sauce 12.95

PASTA

MARINARA Our classic tomato sauce 7.95

PESTO Basil, garlic, pine nuts and olive oil 7.95

DIABOLO Classic tomato sauce with crushed red peppers and banana peppers 7.95

FARLENESE A rich tomato cream sauce 7.95

ALFREDO Classic cream and parmesan cheese sauce 7.95

CLAM SAUCE Ocean clams in a garlic, basil, white wine sauce 8.95

BOLOGNESE Traditional, slow simmered meat sauce with veal, beef and pork 9.95

SELECT: PENNE | LINGUINE | CAPPELLINI | FARFALLE | RIGATONI | FETTUCCHINE

ADD A SIDE SALAD 1.95

ADD: CHICKEN 5 | SAUSAGE 5 | SHRIMP 6 | SCALLOPS 6 | SALMON 6

SPECIALTIES

ALL SPECIALTIES SERVED WITH A SIDE SALAD AND CHOICE OF ONE OF THE FOLLOWING:

PASTA | MASHED POTATOES | TUSCAN GREEN BEANS | BROCCOLI

VEAL & PEPPERS Tenderloin medallions, proscuitto, roasted red peppers, Portobello mushrooms, and marsala 13.95

ATLANTIC SALMON Char grilled Atlantic salmon, tomato basil vinaigrette 13.95

VIRGINIA SPOTS Broiled in seasoned bread crumbs, topped in lemon butter sauce 11.95 With jumbo lump crab meat 15.95

CRAB CAKES Colossal crab, remoulade sauce 15.95

PICCATA

Seasoned flour and sautéed with mushrooms and capers in a lemon butter sauce

CHICKEN 11.95

VEAL 12.95

PARMIGIANA

Lightly breaded and fried, topped with marinara sauce and mozzarella

CHICKEN 11.95

EGGPLANT 11.95

VEAL 12.95

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

SPECIAL DIETARY REQUESTS ARE WELCOME

JUST ASK YOUR SERVER

Wines by the Glass

HOUSE WINES | CABERNET | MERLOT | WHITE ZINFANDEL | CHARDONNAY 6.5

WHITES & SPARKLING BY THE GLASS

CHARDONNAY **HAYMAN AND HILL**, RUSSIAN RIVER VALLEY, CA 8.5
PINOT GRIGIO **PIO**, TUSCANY 6.5
RIESLING **14 HANDS**, PATTERSON, WA 8.5
SAUVIGNON BLANC **CLOIS DU BOIS**, NORTH COAST, CA 9
PROSECCO **ELMO PIO**, ITALY 7

BY THE BOTTLE

CHARDONNAY **HAYMAN AND HILL**, RUSSIAN RIVER VALLEY, CA 42
CHARDONNAY **FRANCISCAN OAKVILLE ESTATE**, NAPA VALLEY, CA 48
CHARDONNAY **PIO CESARE L'ALTRO**, PIEDMONT, ITALY 44
PINOT GRIGIO, **PIO** TUSCANY, ITALY 22
PINOT GRIGIO, **SAN ANGELO** TUSCANY, ITALY 42
RIESLING **14 HANDS**, PATTERSON, WASHINGTON 34
SAUVIGNON BLANC **CLOIS DU BOIS**, NORTH COAST, CA 38
PROSECCO **ELMO PIO**, ITALY 32
BRACHETTO D'ACQUI **BANFI ROSA REGALE**, PIEDMONT, ITALY 54
CHAMPAGNE **VEUVE CLIQUOT VINTAGE**, REIMS, FRANCE 85

REDS BY THE GLASS

CABERNET **14 HANDS**, PATTERSON, WA 8.5
MERLOT **PASO CREEK**, PASO ROBLES, CA 9
PINOT NOIR **MACMURRAY RANCH**, RUSSIAN RIVER VALLEY, CA 9.5
ZINFANDEL **THE FLYING WINMAKER**, LODI, CA 8
CHIANTI CLASSICO **VILLA CALCINAIA PEIGAIA** TUSCANY 7

BY THE BOTTLE

CABERNET **14 HANDS**, PATTERSON, WASHINGTON 36
CABERNET **STERLING VINEYARDS**, NAPA VALLEY, CA 54
MERLOT **PASO CREEK**, PASO ROBLES, CA 44
MERLOT **14 HANDS**, PATTERSON, WASHINGTON 36
PINOT NOIR **MACMURRAY RANCH**, RUSSIAN RIVER VALLEY, CA 42
PINOT NOIR **WILD HORSE**, CENTRAL COAST, CA 48
ZINFANDEL **THE FLYING WINE MAKER**, LODI, CA 36
ZINFANDEL **STEELE**, MENDOCINO, CA 42
MERITAGE **HAYMAN AND HILL**, MONTEREY, CA 36
MERITAGE **ST SUPERY ELU**, NAPA VALLEY, CA 135
CHIANTI CLASSICO **VILLA CALCINAIA PEIGAIA**, TUSCANY 32
DOLCETTO D'ALBA **PIO CESARE**, PIEDMONT 42
BAROLO **PIO CESARE**, PIEDMONT 145
VALPOLACELLO **SARTORI**, VENETO 38
ROSSO DI MONTALCINO **CASTELLO BANFI**, TUSCANY 58

DOLCI

TIRAMISU A heaping scoop of delicious cake, drizzled with Kahlua & coffee syrup and a dollop of whipped cream 5.95
COCONUT CREAM PIE Creamy coconut filling, topped with whipped cream and toasted coconut flakes 5.95
NEW YORK STYLE CHEESECAKE Rich, creamy cheesecake, topped with your choice of sauce: caramel, chocolate or raspberry 5.75
PECAN MARTINI A scoop of vanilla ice cream rolled in pecans, topped with your choice of sauce: caramel, chocolate or raspberry 6.95
CHOCOLATE DECADENCE CAKE Rich chocolate cake, layered with chocolate ganache, fudge icing & shaved almonds 5.95
SPUMONI OR VANILLA ICE CREAM 2.95

BEVERAGES

COCA COLA PRODUCTS 1.95
FRESHLY BREWED ICED TEA 2.
FRESH BREWED COFFEE 2.
ESPRESSO 1.95 CUPPUCINO 3
ASSORTED HOT TEA 2.95
PELLEGRINO 250 ML 3 | LITER 5
ACQUA PANNA LITER 5