

To Begin...

- ARANCINI** peas, fior di latte, tomato sauce, mint-chili honey, - 9.00
- FRESH MOZZARELLA D.O.P.** fresh tomatoes, olive oil, basil, garlic, focaccia - 14.95
- PROSCIUTTO** parmesan, marinated olives, focaccia - 16.95
- NONNO'S MEATBALLS** pork & beef, pesto, parsley, pecorino, focaccia - 12.00
- NONNA SALAD** mixed greens, spring onions, cucumber, vinaigrette - 11.95
- AMANO CAESAR** baby gem, smoked mussel dressing, spiced walnuts, dill, shaved grana padano - 12.95

Fresh Pasta...

add side Nonna's or Caesar salad to any pasta +\$6

- CACIO E PEPE** spaghetti, butter, pepper, pecorino - 14.95
- ARUGULA PESTO** roasted walnuts, pecorino, herb butter - 14.95 **ADD SHRIMP** +6
- AGLIO E OLIO** confit garlic, parsley, chili, olive oil - 13.95 **ADD SHRIMP** +6
- SPAGHETTI & MEATBALLS** pork & beef, 40 dove tomato sauce, parmesan, parsley - 16.95
- RIGATONI BOLOGNESE** beef & prosciutto bolognese, tomato sauce, pecorino, parsley - 16.95
- THE BRICK LASAGNA** tomato sauce, bechamel, smoked provolone, pecorino - 16.95 **Add Bolognese** +5

Handhelds...

- MORTADELLA** Martin's potato bun, spicy bomba slaw, truffle sauce, arugula, side Nonna's salad - 16.95
- CHICKEN PARMESAN** Martin's potato bun, tomato sauce, fresh mozzarella, side Nonna's salad - 17.95

Roman Style Pizza (Dine-in)

Thick Crispy Cut - Please inquire with server for daily selections of pizza slices available.

DIPPING SAUCES - \$1 each Bomba - Creamy Garlic - Truffle - Hot Honey

- PIZZA PLATE** Choice of any 2 slices with side Nonna's salad - 17.95
- PICK 4 PIZZA BOARD** Choice of any 4 pizza styles slices served cut family style - 23.95

To Finish

- TIRAMISU** Classic Custard, lady fingers, mascarpone, cocoa powder - 5.95
- SEASONAL CANNOLI** Please inquire with server - 3.50

We are inspired by our heritage, not defined by it. - Chef Michael Angeloni.

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- Beers & Ciders -

DRAUGHT

MILL STREET ORGANIC 16oz draught - 8.00

BOTTLES

PERONI 330ml bottle - 6.25

STELLA 330ml bottle - 7.15

LABATT 50 341ml bottle - 6.15

MICHELOB ULTRA 341ml bottle - 6.15

KRONENBOURG 1664 BLANC 330ml bottle - 7.15

CANS

COLLECTIVE ARTS AUDIO VISUAL LAGER 473ml tall can - 9.00

FLYING MONKEYS 12 MINUTES TO DESTINY HIBISCUS LAGER 473ml tall can - 9.15

COLLECTIVE ARTS LIFE IN THE CLOUDS HAZY IPA 473ml tall can - 9.15

LEFT FIELD SWEET SPOT MOCHA MARSHMALLOW STOUT 355ml can - 9.25

FLYING MONKEYS SPARKLEPUFF TRIPLE IPA 473ml tall can - 16.25

BRICKWORKS BATCH 1904 CIDER 473ml tall can - 10.50

SHAREABLES

RORSCHACH GOD COMPLEX SUPER SAISON 500ml bottle - 15.15

- VINO (By the Glass) -

BUBBLES 6oz gls

PROSECCO Fiol (Veneto, It.) 12

HOUSE WINE ON TAP 6oz gls / 9oz gls

RIESLING/PINOT GRIGIO 2016 Henry of Pelham (Niagara, Can.) 6/9

CABERNET/SHIRAZ 2016 Henry of Pelham (Niagara, Can.) 6/9

WHITE WINE

By the glass 6oz gls / 9oz gls / Bottle

FALANGHINA 2016 Campo Reale (Campania, It.) 13/17/45 32.50

MOSCATO GIALLO 2018 Colterenzino (Alto Adige, It.) 13/17/69 34.50

RED WINE

By the glass 6oz gls / 9oz gls / Bottle

PRIMITIVO 2016 Schola Sarmanti (Puglia, It.) 14/18/70 35.00

CABERNET SAUVIGNON 2014 Silvia Cellars (North Coast, Cal.) 15/19/75 37.50

- Cocktails -

APEROL + BUBBLES (SPRITZ) 14 (4oz)

Don't ask questions everyone loves a Spritz
Fizzy, Breezy, Beautiful

PINEAPPLE + GIN (SOUTHSIDE) 12 (4oz)

Gin's version of a mojito - with a pineapple punch
Sweet, Fizzy, Fresh

CAMPARI + PEACH GIN (NEGRONI) 13 (3oz)

An irreplaceable Florentine classic with a twist of summer
Strong, Bitter, Sweet

- VINO (By the Bottle) -

- Bubbles -

PROSECCO Fiol (Veneto, It.) 55 27.50

LAMBRUSCO Villa di Corlo (Emilia-Romagna, It.) 65 32.50

- White Wine -

ARNEIS 2018 Fenocchio (Piedmont, It.) 75 37.50

GRECHETTO 2017 Azzoni (Marche, It.) 54 29.50

GAVI DI GAVI 2015 Tenuta Olim Bauda (Piedmont, It.) 85 42.50

VERMENTINO 2018 Argiolas Costamolino (Sardania, It.) 65 32.50

FROM BLACK TO WHITE 2018 Zyme (Veneto, It.) 44 49.50

ETNA BIANCO 2016 Tornatore (Sicily, It.) 85 42.50

INZOLIA 2018 Ti Villi (Sicily, It.) 75 37.50

- Red Wine -

PINOT NERO 2018 Cantina Colterenzio (Alto Adige, It.) 75 37.50

MORELLINO 2016 Castello Romitorio (Tuscany, It.) 64 34.50

NERO D'AVOLA 2018 Lu Cori (Sicily, It.) 75 37.50

SANGIOVESE GROSSO 2018 Leonus Cortonesi (Tuscany, It.) 64 34.50

DOLCETTO D'ALBA 2016 Punset (Piedmont, It.) 65 32.50

MONTEPULCIANO D'ABRUZZO 2016 Masciarelli (Tuscany, It.) 54 29.50

MONTEPULCIANO D'ABRUZZO 'ISKRA' 2015 Marina Cvetic (Tuscany, It.) 44 49.50

NEBBIOLO LANGHE 2016 Gianni Gagliardo (Piedmont, It.) 44 59.50

BAROLO 2015 Reva (Piedmont, It.) 150 75.00

CHIANTI RISERVA 2012 Colognole (Tuscany, It.) 44 49.50

BRUNELLO 2014 Piccini (Tuscany, It.) 44 54.50

NERO D'AVOLA 2013 Gulfi (Sicily, It.) 44 49.50

'SHIRAZ' 2017 Poggio Le Volpi (Lazio, It.) 44 44.50

AMARONE RISERVA 2008 Le Ragose (Verona, It.) 200-100.00

CABERNET FRANC + MERLOT 2017 Leaning Post 'Cuvee Winona (Niagara, Can.) 65 32.50

PINOT NOIR 2015 Quails Gate (Okanagan, Can.) 44 39.50

CABERNET SAUVIGNON 2015 Foreign Affair (Niagara, Can.) 85 42.50

CABERNET FRANC 2016 Big Head (Niagara, Can.) 44 44.50

SCAN ME!



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