

AMORE of Wayne

Pasta • Steak • Sushi

The management and staff of Amore of Wayne welcome you to our home.

All dishes are prepared to order using only the highest quality ingredients and most can be prepared gluten free at no additional cost.

Upcoming Events...

October thru December

WEDNESDAY

Pasta Night 25% off all Pasta dishes

SUNDAY

25% off all Appetizers

OCTOBER 5TH

Octoberfest at The Greenhouse

NOVEMBER 3RD

Wine Tasting at Amore

Elvis will be back soon

APPETIZERS

Hot Appetizers

calamari

Fried 12.95 Balsamico 13.95

clams

Oregonata 9.95 Casino 9.95

Mussels 11.95

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

Crab Cakes 13.95

with a mushroom brandy cream sauce

Cold Appetizers

Seafood Salad 14.95

mixed seafood with olive oil and lemon dressing

Mozzarella Caprese 11.95

Served with red peppers, tomatoes and olives

Antipasto Amore 13.95

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

Burrata 15.95

burrata served with arugula, tomato and prosciutto di parma

Shrimp Cocktail 14.95

shrimp served with cocktail and horseradish sauce

SALAD

Garden 5.95

mixed green salad served with our house balsamic vinaigrette

Caesar 7.95

Pear 8.95

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

Beet 9.95

beets, arugula, fennel, red onion, topped with goat cheese and toasted almonds

SOUP

Straciatella 6.95

egg drop with spinach and tomatoes

Tortellini 6.95

fresh cheese tortellini in chicken broth

Pasta E Fagiole 6.95

Escarole and Bean 6.95

ASK YOUR WAITER ABOUT THE SUSHI SPECIALS

PASTA

Parpadella Alla Norma 18.95

fresh parpadella, eggplant, pomodoro sauce and onion topped with shaved ricotta salata

Homemade Lasagna 18.95

meat lasagna with ricotta and besciamella sauce

Capellini Amore 20.95

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

Fettuccine Mare Monte 20.95

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

Linguine with Clams 19.95

served in white, red or fradiavolo sauce

Parpadella Toscana 28.95

fresh parpadella with filet mignon tips, zucchini, mushroom and brown butter sauce

Sciatelli Ai Frutti De Mare 38.95

with shrimp, clams, 8 oz. lobster tail, mussels and calamari in a fresh cherry tomato sauce

Fettuccine Bolognese 19.95

fresh fettuccine with traditional meat sauce

Orecchiette Braciolo 19.95

homemade pasta and braciolo in a ragu sauce

Orecchiette Barese 19.95

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

Risotto Pescatore 25.95

creamy risotto with shrimp, calamari, mussels, and clams

Risotto Amore 24.95

large scallops served over a creamy mushroom parmigiano risotto

CHICKEN

Chicken Campagna 19.95

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

Chicken Arrabiatta 18.95

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

Chicken Mattone 18.95

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

Traditional 18.95

francese, picatta, marsala or parmigiano

Chicken Vino Bianco 20.95

chicken breast, sautéed artichokes, mushrooms and asparagus in a lemon and white wine sauce

Chicken Amore 21.95

chicken breast served with prosciutto, fresh mozzarella, shitake mushrooms, and cherry tomatoes in a marsala sauce

ALL PASTA DISHES CAN BE PREPARED GLUTEN FREE

FISH

Grilled Shrimp 24.95
over sautéed broccoli rabe and white beans

Grilled Salmon 21.95
served with a fennel and orange salad

Flounder Almondine 23.95
pan seared fillets over spinach with an
amaretto cream sauce

Stuffed Salmon 24.95
crabmeat stuffing with a brandy cream
and mushroom sauce

MEAT • VEAL

Veal Daniela 23.95
stuffed with prosciutto, fontina cheese and
shrimp in a cognac sauce

Veal Loin Chop 32.95
Double cut veal loin chop, mushrooms,
sundried tomatoes, roasted potatoes,
served with a madeira wine sauce

Veal Saltimbocca 22.95
veal topped with prosciutto, fontina cheese
and sage served over spinach

Filet Mignon 28.95
8oz served over spinach and herbed butter

Traditional 21.95
francese, picatta, marsala or parmigiano

Rib Eye
24.95 12oz 28.95 16oz

SIDES

Steamed or Sautéed

Mushrooms 6.95

Grilled Asparagus 6.95

Escarole 6.95

Broccoli Rabe 7.95

Spinach 7.95

ALL ENTRÉES ARE SERVED WITH POTATO AND VEGETABLES

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