



## WINTER RESTAURANT WEEK 2025

*We are excited to offer you a wonderful Ama experience this restaurant week. We ask that the entire table enjoys the experience. Please choose one dish from each section.*

### **FOCACCIA** (*Select One*)

#### **FARINATA** (GF) (VG)

*Savory Chickpea Pancake Baked with Ligurian Extra Virgin Olive Oil*

#### **FOCACCIA DI FORMAGGIO** (V)

*Very Thin Layered Focaccia with Crescenza Cheese*

#### **FUGASSA** (VG)

*Genovese Focaccia Made with Ligurian Extra Virgin Olive Oil*

### **PRIMI** (*Select One*)

#### **SPAGHETTI AL POMODORO** (V) (AGF)

*Monograno Felicetti Kamut Flour Pasta with D.O.P. San Marzano Tomato & Basil Sauce*

#### **TRENETTE AL PESTO GENOVESE** (V) (AGF) (CONTAINS NUTS)

*Trennettes Pasta with Basil Pesto. Served Traditionally with Green Beans & Potato*

### **SECONDI** (*Select One*)

#### **VITELLO ALLA MILANESE** (GF)

*Thinly Pounded Breaded Milk-Fed Veal & Served Grass-Fed & Finished), with Arugula and Lemon for a Fresh Squeeze*

#### **PESCE** (GF)

*Fish with Cannellini Bean Puree & a Leek Salsa Verde*

#### **ZUCCA MANTOVANA** (V) (GF) (CONTAINS NUTS)

*Roasted Koginut Squash with Quince Mostarda, Parmigiano, Sage & Crushed Almond Amaretti*

\*NO SUBSTITUTIONS PLEASE

(V) VEGETARIAN (VG) VEGAN

(AGF) AVAILABLE GLUTEN FREE

(GF) GLUTEN FREE



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(V) VEGETARIAN (VG) VEGAN

(AGF) AVAILABLE GLUTEN FREE

(GF) GLUTEN FREE



## WINTER RESTAURANT WEEK DINNER MENU

\$55 PER PERSON

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FOCACCIA DI FORMAGGIO (V)

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### **PRIMI** (*Select One*)

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*Monograno Felicetti Kamut Flour Pasta with D.O.P. San Marzano Tomato & Basil Sauce*

TRENETTE AL PESTO GENOVESE (V)(AGF)  
(CONTAINS NUTS)

*Trennetta Pasta with Basil Pesto. Served Traditionally with Green Beans & Potato*

### **SECONDI** (*Select One*)

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*Thinly Pounded Breaded Milk-Fed Veal with Arugula and Lemon for a Fresh Squeeze*

PESCE (GF)

*Fish with Cannellini Bean Puree & a Leek Salsa Verde*

ZUCCA MANTOVANA (V) (GF)  
(CONTAINS NUTS)

*Roasted Koginut Squash with Quince Mostarda, Parmigiano, Sage & Crushed Almond Amaretti*

\*NO SUBSTITUTIONS PLEASE

(AGF) AVAILABLE GLUTEN FREE (GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN