

Appetizers

Soup of the Day 17

Soupe a l'Oignon Gratinée 17

Lentil Vinaigrette 18

Organic Arugula, Pecorino 18

Tomato Provencale 19

Black Olives, Red Onion

Oregano, Lemon, Extra Virgin Olive Oil

Endive au Roquefort 21

Baby Artichokes Salad 27

Avocado, Shaved Parmigiano

Napoleon of Eggplant 22

Imported Buffalo Mozzarella

Roasted Tomato, Grilled Eggplant

Avocado Salad 24

Tricolore Salad, Imported Buffalo Mozzarella

Cherry Tomato, Black Olives, Balsamic Dressing

Fritto Mediterraneo 27

Tiger Shrimp, Baby Calamari, Zucchini

Tuna Tartare 26 / 36 (main course)

Extra Virgin Olive Oil, Sesame, Soy Sauce Dressing

Main Course Salads (LUNCH ONLY)

Avocado 33

Tricolore Salad, Imported Buffalo Mozzarella

Cherry Tomato, Black Olives, Balsamic Dressing

Amaranth 35

Our Special Salad: Free Range Chicken Breast,

Romaine, Tomato, Organic Boiled Egg, Feta, Kalamata Olives

Nicoise 35

Mediterranean Tuna, Lettuce, Cherry Tomato

String Bean, Potato, Organic Boiled Egg, Black Olives

From our Brick Oven

Thin Focaccia with Robiola Cheese 31

Marinated Fresh Tomato, Arugula, White Truffle Oil

Food Minimum per Person \$ 30

Amaranth

“Made in March 1999” Happy 21st Birthday Amaranth !!!

Specials

Sautéed Wild Mushroom 23

Arugula Salad, Balsamic Reduction

Tiger Shrimp Salad 25

Endive, Apple, Fennel, Lemon-Cilantro Dressing

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Prime Dry-Aged (Cheese) Burger 29 (LUNCH ONLY)

Lettuce, Tomato, Pickles, Fries, Mixed Green

Veal Chop alla Milanese, Diced Tomato 42

Whole Dover Sole, Asparagus, Rd Beets 48

Entrées

GLUTEN FREE PASTA AVAILABLE

Choice of Omelet 29 (LUNCH ONLY)

Organic Egg, Fries, Mixed Green

Four Cheese Ravioli 32

Rigatoni, Italian Sausage, Peas 33

Spaghetti “al Salmone e Peperoncino” 34

Risotto “al Barolo e Parmiggiano” 35

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Seared Tuna 42

Warm Lentils, Creamy Mustard Sauce

Curry Jumbo Shrimp, Cous Cous 46

King Wild Salmon, Asparagus, Dill Sauce 44

Whole Mediterranean Branzino, Spinach 40

Halibut Filet 47

Haricot Verts, Caper, Olive, Cherry Tomato

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Chicken Paillard, Tricolore Salad 35

Baby Chicken 37

Mashed Potato, Asparagus, Mustard seed Sauce

Steak Tartare 38

Prepared to Your Taste, Fries

Veal Scaloppini alla Provençale 42

Veal Medallions, Black Olives, Fresh Tomato, Jasmine Rice

Straccetti di Manzo 43

Super Thin Pounded Beef Tenderloin, Arugula, Parmigiano

Prime Dry Aged Sirloin Steak 58

Peppercorn Sauce, Mixed Greens or Fries

Side Dishes Available \$12

For party of six or more 20% gratuity will be added

Sweet Moments at Amaranth

Amaranth Pavlova Cake to Share 28

Merengue, Freshly, Whipped Cream, Mixed Berries

The perfect Birthday Cake !!!

Tiramisú 17

The Authentic Homemade Recipe

Tarte Tatin 16

Caramelized Warm Apple Tart, Vanilla Ice Cream

Mille Feuille Napoleon 19

Mixed Berries, Crème Anglaise

Warm Flourless Chocolate Cake 17

Valrhona Chocolate, Organic Fresh Whipped Cream

Fresh Mixed Berries 19

Cantucci al Vin Santo 16

Homemade Biscotti, Vin Santo