

AMORE of Wayne

Pasta

Steak

Seafood

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.

Ask about your favorite dish which can be made to order

See our new Tapas Menu

Private Party Rooms Available

Plan your next business meeting in our new Tuscany Lounge

Check our website for upcoming events

APPETIZERS

Hot Appetizers

calamari

Fried 15.95 Balsamico 16.95

clams

Oregonata 9.95 Casino 9.95

Mussels 13.95

PEI in a red, white or fradiavolo sauce

Shrimp Padella 14.95

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 16.95

with a mushroom brandy cream sauce

Cold Appetizers

Seafood Salad 16.95

mixed seafood with olive oil and lemon dressing

Mozzarella Caprese 12.95

Served with red peppers, tomatoes and olives

Antipasto Amore for one 14.95 for two 17.95

prosciutto, sopressata, provolone, mortedella, salami, roasted red peppers and olives

Burrata 16.95

burrata served with arugula, tomato and prosciutto di parma

Shrimp Cocktail 16.95

shrimp served with cocktail and horseradish sauce

SALAD

Garden 6.95

mixed green salad served with our house balsamic vinaigrette

Caesar 8.95

Pear 10.95

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

Tri-Color 9.95

tri-color salad served with walnuts, sliced parmigiano and lemon and oil vinaigrette

Beet 9.95

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

SOUP

Straciatella 7.95

egg drop with spinach and tomatoes

Pasta E Fagiole 7.95

Tortellini 7.95

fresh cheese tortellini in chicken broth

Escarole and Bean 7.95

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

Taglinolini Amore 23.95

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

Fettuccine Mare Monte 23.95

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

Linguine with Clams 21.95

served in white, red or fradiavolo sauce

Parpadella Toscana 28.95

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

Fettuccine Bolognese 19.95

fresh fettuccine with traditional meat sauce

Sciatelli Ai Frutti De Mare 38.95

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

Orecchiette Braciolo 22.95

homemade pasta and braciolo in a ragu sauce

Orecchiette Barese 20.95

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

Risotto Pescatore 34.95

creamy risotto with shrimp, calamari, mussels, and clams

Risotto Amore 26.95

large scallops served over a creamy mushroom parmigiano risotto

Risotto Primavera 24.95

creamy risotto served with assorted vegetables, pancetta and grana padana

CHICKEN

Chicken Campagna 20.95

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 20.95

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

Traditional 19.95

francese, picatta, marsala or parmigiano

Chicken Vino Bianco 21.95

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

Chicken Amore 22.95

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

ALL PASTA DISHES ARE PREPARED USING FRESH PASTA

FISH

Grilled Shrimp 26.95
over sautéed broccoli rabe and white beans

Grilled Salmon 24.95
served with a fennel and orange salad

Flounder Almondine 25.95
pan seared fillets over spinach with an
amaretto cream sauce

Stuffed Salmon 26.95
crabmeat stuffing with a brandy cream
and mushroom sauce

Grilled Bronzino 28.95
served over mixed salad with natural juices

Chilean Seabass 34.95
pistachio, potato or parmigiano crusted
served over spinach and a mango sauce

MEAT • VEAL

Veal Daniela 24.95
stuffed with prosciutto, fontina cheese and
shrimp in a cognac sauce

Veal Chop - Stuffed or Laguardia 36.95
stuffed with spinach, fontina cheese, and
prosciutto or
laguardia style fried with shitake
mushrooms over spinach and brown sauce

Veal Saltimbocca 23.95
veal topped with prosciutto, fontina cheese
and sage served over spinach

Filet Mignon 29.95
8oz served over spinach and herbed butter

Traditional 23.95
francese, picatta, marsala or parmigiano

Rib Eye
26.95 12oz 32.95 16oz

SIDES

Steamed or Sautéed

Mushrooms 6.95

Grilled Asparagus 6.95

Escarole 6.95

Broccoli Rabe 8.95

Spinach 8.95

ALL ENTRÉES ARE SERVED WITH POTATO AND VEGETABLES

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