



STARTERS

Focaccia	Olive Oil, Rosemary 14
Oysters on the Half Shell*	Half Dozen 28
Jumbo Shrimp..... Cocktail	Cocktail Sauce 27
Short Rib	Chimichurri Empanada 19
Shishito..... Peppers	Lemon, EVOO, Avocado Mousse 14
Squash..... Blossoms	Mascarpone, Pistachio 19
Calamari	Fresno, Tartar, Spicy Aioli 21
Prosciutto..... San Daniele	Aged Parmigiano Reggiano 32
Tuna Tartare*.....	Avocado, Ponzu 29
Hamachi	Serrano, Yuzu Crudo* 29
Roasted..... Burrata	Cherry Tomato, Focaccia 25
Crab Cake	Citrus Aioli 32
Ossetra Royal..... Caviar	Blini, Chives, Crème Fraîche 145

SALAD

	Chicken +14
	Salmon +16
	Steak +19
Roasted Beet	Citrus, Goat Cheese, Toasted Almond 21
Arugula	Mushroom, Pistachio, Artichoke Parmigiano Reggiano 24
Caesar	Romaine, Parmigiano Reggiano, Crouton 19
House	Arugula, Romaine, Chopped Tomato, Red Onion, Avocado, Herb Vinaigrette 21

* Our food is cooked to order and to our guests’ temperature request. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

WOOD FIRE

Your steak can be accompanied with Béarnaise, Chimichurri, or Serrano Tomato Sauce | +4.5

Make it Oscar Style | +18 Add a Maine Lobster Tail | +46

CENTER CUT FILET*
8oz. | 59

PRIME RIBEYE*
16 ounces | 75

PRIME NEW YORK STRIP*
12 ounces | 66

TOMAHAWK*
Serves Two 32 ounces | 195

A5 WAGYU*
3 ounces | 140

MILAMESSI
Crispy Beef Filet, Pomodoro Sauce,
Mozzarella, French Fries | 48

LAMB CHOPS*
18 ounces | 68

WOOD-GRILLED HALF CHICKEN
Roasted Potatoes, Chimichurri | 39

SCOTTISH SALMON
Asparagus, Arugula, Roasted Tomatoes | 46

BRANZINO
Lemon, Capers, Olive Oil | 58

TWIN MAINE LOBSTER TAILS
19 ounces, Clarified butter, Charred Lemon | 92

Side Dishes

Potato Purée 16	Grilled Asparagus 16	Garlic Chili Broccolini 16	Lobster Mac and Cheese 31	Oregano Parmesan Fries 16
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SANDWICHES

All sandwiches are served with Seasoned French Fries

Amalfi Burger	American Swiss, Red Onion, Lettuce, Tomato, Amalfi Sauce 22
Maine	Chimichurri Aioli, Lobster Roll Chives 35

Prime	Shaved Ribeye, French Dip Horseradish Cream, Arugula, Au Jus 28
Chicken	Sun Dried Tomatoes, Pesto Gruyere, Pesto Aioli 19

PASTA

Gluten free | +2

Spaghetti	Tomato, Parmigiano Reggiano 24
Cacio e	Spaghetti, Pepe Pecorino 28
Baked	Tagliolini, Ham Carbonara 29
Lobster	Spaghetti, Arrabbiata Spicy Tomato 52
Truffle	Black Truffle, Tagliatelle Parmigiano Reggiano 58
Shrimp	Garlic, Butter Scampi 36

For groups of six or more guests, a 20% service gratuity will be included for your convenience.

PIZZA FINA

Gluten free | +2

Margherita	Mozzarella, Tomato, Basil 23
Positano	Soppressata, Finocchiona, Hot Honey 28
Truffle &	Truffle Oil Mushroom 31 FRESH SHAVED TRUFFLES + 14
Prosciutto &	Prosciutto, Arugula Artichoke, Arugula Goat Cheese 29



THE AMALFI LLAMA

WINE | 6 OZ | 9 OZ | BOTTLE |

White	J Vineyards <i>Pinot Gris</i> 13 18 55
	Ca’ Bolani <i>Pinot Grigio Friuli Aquileia DOC</i> 15 20 60
	Duckhorn <i>Chardonnay</i> 18 25 75
	Liquid Light <i>Sauvignon Blanc</i> 12 17 48
	Sinegal Details <i>Sauvignon Blanc</i> 15 20 60
Red	Cantina Mesa Guinco <i>Vermentino</i> 13 18 55
	Colome <i>Torrontes</i> 15 20 60
	Unshackled by Prisoner <i>Cabernet Sauvignon</i> 15 20 60
	Quilt <i>Cabernet Sauvignon</i> 17 24 68
	Argyle Bloom House <i>Pinot Noir</i> 15 20 60
Rosé	Argyle Reserve <i>Pinot Noir</i> 18 25 72
	Ernesto Catena Tahuan <i>Malbec</i> 13 18 52
	Mirabeau Cotes de Provence X <i>Rosé</i> 17 24 70 Mirabeau
	The Beach Rose by Whispering Angel <i>Rosé</i> 15 20 60
Sparkling....	Castello del Poggio <i>Prosecco</i> 15 20 60
	Piper Heidsieck <i>Champagne</i> 22 28 85
	Piper Heidsieck <i>Rosé</i> 25 30 95
	Prima Pave Blanc de Blancs <i>Non-Alcoholic</i> 14 20 56

COCKTAILS

NEGRONI DI AMALFI

Malfy Gin, Campari, Carpano Antica Sweet Vermouth | 17

LYCHEE MARTINI

Spring44 Vodka, Giffard Lichi-li, Dry Vermouth | 18

COCO-LLAMA

Corazón Tequila, Crafted Coco Cream, Pineapple, Lime | 15

PAMA-TINI

Pomegranate Liqueur, Corazón Tequila, Creme de Cassis,
Basil Simple, Lemon | 17

APEROL SPRITZ

Castello del Poggio Prosecco, Aperol, Soda | 17

LE LEON

Lapostolle 6yr Pisco, Pineapple Cordial, Lime Juice | 20

TAMARIND-CHILI MARGARITA

Corazón Tequila, Crafted Tamarind- Chili,
Lime, Agave, Tajin Rim | 16

PURPLE ORCHID

Corazón Butterfly Pea Tea Infused Tequila, Mal Bien Mezcal,
Lavender, Italicus Rosolio di Bergamotto | 18

OLD FASHIONED

High West Double Rye, Demerara Sugar, Angostura Bitters | 16

PEACH BELLINI

Castello del Poggio Prosecco, White Peach, Lemon | 16

PINEAPPLE SOUR *spirit-free*

Lyre’s Aperitif Rosso, Lyre’s Italian Spritz, Pineapple,
Lemon, Orgeat, Egg White* | 13

MOJITO *spirit-free*

Lyre’s White Cane, Lime, Mint | 13

BEER

Draft	Bottles & Cans
Peroni <i>Lager</i> 8.5	Michelob Ultra <i>Lager</i> 8.5
Pizza Port Chronic <i>Amber Ale</i> 8.5	Delirium Tremens <i>Belgium Strong</i> 15
Stella Artois <i>Pale Lager</i> 9	Birra Moretti <i>Lager</i> 8.5
Modelo Especial MX <i>Lager</i> 8.5	Weihenstephaner <i>Hefeweissbier</i> 9.5
Miller Lite <i>Lager</i> 8.5	Heineken 0.0 <i>Non-Alcoholic</i> 7.5
Rotating <i>IPA</i> 9	

SPECIALTY SODA Italian Soda Peach or Strawberry | 9