



THE

AMALFI LLAMA

WOOD FIRE ITALIAN STEAKHOUSE

STARTERS

FOCACCIA	
Extra Virgin Olive Oil, Rosemary	15
SHORT RIB EMPANADAS	
Chimichurri	20
ROASTED BURRATA	
Blistered Cherry Tomatoes, Focaccia	28
SHISHITO PEPPERS	
Lemon, EVOO, Avocado Mousse	15
CALAMARI	
Fresno, Tartar, Spicy Aioli	25
CRAB CAKE	
Citrus Aioli	35

PROSCIUTTO SAN DANIELE	
Aged Parmigiano Reggiano	32
TUNA TARTARE*	
Avocado, Ponzu	30
HAMACHI CRUDO*	
Serrano, Yuzu	30
OYSTERS ON THE HALF SHELL*	
Half Dozen	32
OSSETRA ROYAL CAVIAR	
Blini, Chives, Crème Fraîche	145
WOOD ROASTED SHRIMP	
Garlic-Chili, Lemon, Parsley	26

SOUP & SALAD

Chicken	+14.25	Steak	+19
Salmon	+16.75	Shrimp	+16.25
ROASTED BEET			
Citrus, Goat Cheese, Toasted Almond			22
ARUGULA ARTICHOKE			
Mushroom, Pistachio, Parmigiano Reggiano			24
CAESAR			
Romaine, Parmigiano Reggiano, Focaccia Croutons			20
HOUSE CHOPPED			
Arugula, Romaine, Tomato, Red Onion, Avocado, Herb Vinaigrette			22
LOBSTER BISQUE			
Maine Lobster Tail, Chili Oil, Sherry, Focaccia Croutons			24

WOOD FIRE

Steak Sauce Trio of Chimichurri, Bearnaise, Tomato Chimichurri +8			
Gorgonzola Crust +6	Roasted Mushrooms +6	Oscar Style +18	Maine Lobster Tail +48

CENTER CUT FILET*	
8 ounces 67	
PRIME RIBEYE*	
16 ounces 82	
PRIME NEW YORK STRIP*	
12 ounces 72	
A5 WAGYU*	
5 ounces 145	

MILAMESSI	
Crispy Beef Filet, Pomodoro Sauce, Mozzarella, French Fries 49	
WOOD-GRILLED HALF CHICKEN	
Roasted Potatoes, Chimichurri 42	
SCOTTISH SALMON	
Grilled Asparagus, Arugula, Roasted Tomatoes 47	
STEAK FRITES	
Bavette Steak, Fries 57	

TOMAHAWK*	
Serves Two 32 ounces 205	
BRANZINO	
Lemon, Capers, Olive Oil 59	
RACK OF LAMB*	
18 ounces 74	
TWIN MAINE LOBSTER TAILS	
19 ounces, Clarified Butter, Charred Lemon 99	

Side Dishes			
Gnocchi Alfredo & Lobster 33	Garlic Chili Broccolini 18	Parmesan Oregano Fries 18	Baked Potato 18 loaded . 4
Grilled Asparagus 18	Roasted Mushrooms 18	Potato Purée 18	

PASTA

Gluten free | +2

SPAGHETTI	
Pomodoro Sauce, Parmigiano Reggiano	26
CACIO E PEPE	
Pecorino Cream Sauce, Cracked Black Pepper	30
LOBSTER ARRABBIATA	
Spicy Pomodoro, Maine Lobster	58
TRUFFLE TAGLIATELLE	
Parmigiano Reggiano Cream Sauce, Fresh Shaved Black Truffle	60

SHRIMP SCAMPI	
Garlic, Butter, Sun-Dried Tomatoes, Parmigiano Reggiano	38
BOLOGNESE RIGATONI	
Bolognese Sauce, Parmigiano Reggiano	40
CAPELLINI AI FRUTTI DI MARE	
Crab, Shrimp, Asparagus, Butter, EVOO	44
MUSHROOM RISOTTO	
Cream, Parmigiano Reggiano, Roasted Mushrooms	34

PIZZA FINA

Gluten free | +2

MARGHERITA	
Mozzarella, Provolone, Parmesan, Basil	24
POSITANO	
Salame, Mozzarella, Fresno Chili, Hot Honey	28
TRUFFLE & MUSHROOM	
Truffle Cream, Provolone, Parmesan, Roasted Mushrooms Fresh Shaved Truffles +14	31
SALSICCIA	
Italian Sausage, Artichoke, Kalamata Olive, Mozzarella, Pepperoncini	26

SANDWICHES

All sandwiches are served with Seasoned French Fries

AMALFI BURGER	
American Swiss, Red Onion, Lettuce, Tomato, Amalfi Sauce	22
MAINE LOBSTER ROLL	
Chimichurri Aioli, Chives	36
PRIME FRENCH DIP	
Shaved Ribeye, Horseradish Cream, Arugula, Au Jus	29

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

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

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