



AMELIA'S

SPRING PRIX FIXE 2025

FAMILY STYLE APPETIZERS

-for the table-

-SLOW ROASTED CARROTS- (GF)

Brie & Onion Fondue, Chimichurri, Almond, Red Onion

-HUMMUS & FLATBREAD-

Paprika, Chimichurri, Horno Bread, Za'atar, Pine Nuts

-WOOD FIRED EMPANADAS-

*Curry Spice Ground Beef, Peas, Potatoes, Carrots,
Goat Cheese, Mint Aioli*

SALADS

-choice of-

-LITTLE GEM LETTUCE & HERB SALAD (GF)

*Toasted Almond, Watermelon Radish,
Avocado-Buttermilk Dressing, Manchego*

-FRIED ARTICHOKE SALAD

*Torn Burrata, Arugula, Red Onion,
Warm Bacon & Leek Vinaigrette, Toasted Pistachio*

-LEMONY KALE SALAD (GF)-

Grana Padano, Lemon, Olive Oil, Pine Nuts

ENTRÉES

-choice of-

-*CAMPFIRE ATLANTIC SALMON

*Heart of Palm-Artichoke Cakes, Asparagus,
Sundried Tomato Cream, Pinenut Lemon Gremolata*

-HAND CUT PAPPERDELLE

**VEGETARIAN UPON REQUEST*

*Lump Crab, Pea Tendril-Pistachio Pesto,
Ricotta Salata, Lemon Zest*

-HOUSE MADE RAVIOLI

*Ravioli Stuff with Lamb & Ricotta, Mushroom Brodo,
Sugar Snap Peas, Cherry Tomato, Grana Padano, Mint*

-*CORNBREAD & BACON STUFFED QUAIL

*Sugar Snap Peas, Asparagus,
Cherry Tomato, Morel Marsala*

-*8 OZ WOOD GRILLED FILET MIGNON (GF)

*Pesto Roasted Bliss Potato,
Lemon Marinated Asparagus, Bordelaise*

DESSERTS

-choice of-

-PETITE BASQUE CHEESECAKE-

Red Current, Balsamic

-CHOCOLATE PEANUT BUTTER CAKE-

Macerated Cherry, Sea Salt

-STRAWBERRY PANNA COTTA-

Pistachio, Lime Zest

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness