

LUNCH

ANTIPASTI

Calamari Fritti 8.95
Classic golden fried calamari

Bruschetta (3) 5.95
Grilled Italian bread topped with chopped tomatoes, a touch of garlic & basil, drizzled with olive oil & fresh mozzarella

Carnevale Italiano 7.95
Parma Prosciutto with roasted red peppers & fresh mozzarella

Portobello alla Griglia 7.95
Grilled Portobello mushroom with goat cheese, roasted red peppers, aged balsamic vinegar

INSALATE / ZUPPA

Antipasto Salad 7.95
Mixed greens with red onions, pepperoncini, capicola, salami, mortadella and mozzarella, served with House dressing

Pomodori y Gorgonzola 6.95
Sliced tomatoes and red onions, topped with gorgonzola cheese

Caprese 6.95
Tomato, basil & fresh mozzarella cheese

Caesar Salad 4.95
Chicken 9.95

Bowl of Minestrone or Soup of the Day 3.95

CONTORNI

Spinaci All'Aglio 3.95
Side of sautéed spinach in garlic & olive oil

Salsiccia or Polpette 3.95
Side of Grilled Italian sausage or homemade meatballs

PIZZA

Margherita 6.95

Quattro Formaggi 6.95

Salsiccia or Pepperoni 7.95

Extra ingredients: each .50

Mushrooms, onions, peppers, olives, or spinach

PESCE

Salmon alla Portofino 13.95

Sautéed Alaskan Salmon with sun-dried tomatoes, pine nuts, garlic, basil in a white wine

Tilapia alla Nociole 11.95

Hazelnut crusted tilapia in a lemon butter cream sauce

POLLO

Pollo Marsala 8.95

Chicken breast sautéed with mushrooms in a Marsala wine sauce

Pollo Piccata 8.95

Chicken breast sautéed with lemon butter capers sauce

Pollo Parmigiana 8.95

Lightly breaded chicken breast topped with tomato sauce & mozzarella cheese

Pollo Napoletano 8.95

Chicken breast with peas, potatoes, peppers, onions, in white wine garlic sauce

Melanzane Parmigiana 7.95

Breaded eggplant topped with tomato sauce & mozzarella cheese

VITELLO

Vitello Marsala 11.95

Veal sautéed with mushrooms in a Marsala wine sauce

Vitello Piccata 11.95

Veal sautéed with lemon butter capers sauce

Vitello Parmigiana 11.95

Lightly breaded veal topped with tomato sauce & mozzarella cheese

Vitello Carciofi 11.95

Veal sautéed with artichokes in a white wine sauce

Vitello Vesuvio 11.95

Veal sautéed in a vesuvio sauce

Vitello Saltimbocca 11.95

Lightly breaded veal topped with tomato sauce & mozzarella cheese

PASTA

Penne Arrabbiata 7.95

Penne pasta in a spicy marinara sauce

Ravioli al Pomodoro 7.95

Meat or cheese ravioli in a light tomato sauce

Capellini 7.95

Angel hair pasta with chopped tomato, in a light tomato sauce

Add mozzarella 2.00

Gnocchi 7.95

Potato dumplings in a fresh tomato sauce

Ziti Boschaiola 8.95

Ziti pasta tossed with crumbled sausage meat sauce, peas, with a touch of cream sauce

Lasagna Tradizionale (meatless) 8.95

Lasagna with ricotta cheese, Asiago and topped with fresh mozzarella cheese

Linguine Vongole 8.95

Linguine with clams in white or red sauce

Salsiccia alla Ti Amo 7.95

Grilled sausage, roasted peppers, onions and pasta on a bed of beans

**All Main Courses served with Soup or Salad
Additional \$2 for Caesar Salad**

18% gratuity added to parties of six or more.

Ti Amo CAFE ITALIANO

*Where you will fall in love with
our food!*

*We offer the finest freshest ingredients and a unique dining experience that will
seduce every taste and palate.*

We proudly welcome you to our restaurant.

Your host, and chef, Gar Aparicio

*FOR CATERING OR CARRYOUT
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