Casual Family Dining

Proudly serving your community for over four decades



Order Online .amorearmonk.com



OPEN 7 DAYS LUNCH & DINNER

Fast Delivery

914-273-3535

DINE-IN • CARRY OUT • CATERING DINING AL FRESCO

1 Kent Place • Armonk, NY 10504

prices shown include a 3.99% credit card fee, a discount of 3.99% will apply to all cash purchases



Free, Ample Parking in the heart of downtown



STARTERS

Ask about our daily appetizer specials

Garlic Bread 6.50 with melted mozzarella 8.58

Garlic Knots 7.54

Steak Fries 7.02

Mozzarella Sticks 12.74

served with tomato sauce

Chicken Tenders 16.38

served with honey mustard sauce

Eggplant Rollatini 15.86

breaded eggplant stuffed with fresh ricotta & mozzarella with a marinara sauce

Mussels 16.38

choice of marinara, fra-diavolo or vino blanco

Crispy Calamari 18.46

golden fried domestic squid served with a side of marinara

Arancini 14.82

risotto fritters, sweet peas & smoked mozzarella served with vodka sauce

Baked Clams 17.94

Garlic Bread Bruschetta 10.14

toasted garlic bread, marinated chopped tomato & aged balsamic drizzle

Cold Antipasti della Casa (For 2) 20.02

fresh mozzarella, provolone picante, Prosciutto di Parma, hot soppressata, roasted peppers, olives & bruschetta

WINGS

Served with bleu cheese dip, fresh celery & carrots

8 Pieces

15.86 15 Pieces 25.22

24 Pieces 38.74 **36 Pieces** 57.45

75 Pieces 103.21 Traditional hot, teriyaki or BBQ sauces available



SOUPS sm 8.58 | lg 14.82

Ask for soup of the day

Pasta Fagioli

a classic Italian Tuscan bean soup with pancetta, plum tomato & pasta

Tortellini Brodo

chicken broth, fresh spinach & cheese tortellini

Minestrone

farm fresh vegetable soup (no meat)

Chicken Soup

fresh homemade chicken soup with carrots, celery & chunky white chicken breast

SALADS

Garden 13.78

a blend of select lettuces with shredded carrots, cucumber & tomato

Pomodoro 15.86

fresh Roma tomato, Bermuda onions, capers, black olives, just squeezed lemon & gorgonzola cheese over baby greens

Caesar 15.86

hearts of Romaine chopped, focaccia croutons, tossed & shaved Pecorino Romano

Amore 13.78

iceberg lettuce, red onion, cherry tomato, fresh mushrooms, croutons & house dressing

Chappaqua 16.90 fresh spinach, crispy pancetta, gorgonzola, sliced grilled Portobello mushrooms & chopped tomato

Cobb 16.90

chopped Iceberg, tomato, grilled chicken, black olives, hard-boiled egg, American cheese & bacon

Arugula 15.86 wild arugula, red onions, grape tomato, shaved Parmigiano Reggiano & lemon herb dressing

Armonk 17.94

our signature salad with fresh baby field greens, grilled free-range chicken breast, feta cheese, warm bacon bits & tomato

Mark Anthony 15.86 mixed baby field greens, fresh mushrooms, bacon, Bermuda onion, sun-dried tomato, artichoke hearts, oven-roasted peppers, fresh mozzarella & Kalamata olives

Harvest 16.90

a bouquet of mixed field greens, roasted walnuts, chopped orchard apples, dried cranberries & sliced imported ricotta salata with a citrus essence vinaigrette

Chopped Greek 15.86

chickpeas, cucumbers, sun-dried tomato, red onions, cherry tomato, artichoke hearts, Kalamata olives & feta cheese

The Wedge 15.86

iceberg wedge, warm bacon, red onions, grape tomato, gorgonzola & chipotle ranch dressing

Sunday Insalata 15.86

chopped greens, shredded carrots, cucumbers, black olives, grape tomato, ceci beans, fresh mozzarella & Reggiano in creamy house balsamic dressing

Caprese Fresh Mozzarella 16.90 fresh house-made mozzarella, Roma tomato, oven-roasted peppers & fresh basil

EXTRAS: • Grilled Chicken (free range boneless breast) 7.54
• Grilled Jumbo U10 Shrimp 11.70
• Grilled Salmon Filet (wild) 12.74 • Grilled Portobello Mushroom 4.42
• Avocado 4.42 • Smoked Applewood Bacon 4.42

3.38 • Gorgonzola • Fresh Mozzarella • Mild Provolone • Goat Cheese • Feta Cheese • Ricotta Salata • American Cheese • Cheddar Cheese **CHEESE:**

DRESSINGS: (All dressings served on the side)

Famous House Dressing
 Raspberry Vinaigrette
 Lemon Herb
 Lite Ranch
 Citrus Essence
 Creamy Caesar
 Bleu Cheese
 Honey Mustard
 E.V.O.O.
 Balsamic Vinegar
 Red Wine Vinaigrette
 Chipotle Ranch Dressing

PIZZA PIES Bronx style brick oven

Pizzetta (Personal Pie) Medium 14" (6 Slices) 20.02

Large 16" (8 Slices) 22.10 Sicilian (8 Slices) 24.18

Cauliflower Crust (Personal) 22.10

Let is know how you like your crust thin or thick, baked well of light



FRESH PIZZA TOPPINGS

15.86

CHEESE

- Extra Cheese
- Fresh Mozzarella*
- Ricotta
- Goat*
- Gorgonzola*
- Feta
- Provolone
- American

MEAT

- Bacon Bits
- Grilled Chicken
- Fried Chicken
- Meathalls
- Prosciutto di Parma³
- Fennel Sausage
- Pepperoni
- Pancetta*
- Genoa Salami

VEGGIES

- Spinach
- Sweet Peppers
- Broccoli
- Broccoli Rabe*
- Eggplant
- Tomato Sliced or
 - Diced
- Raw Onion
- Fresh Mushrooms
- Black Olives
- Kalamata Olives*

SAVORY

- Grilled Portobello Mushroom
 - Sun-Dried Tomato
 - Caramelized Onions
 - Roasted Garlic
 - Artichoke Heart*
 - Cherry Peppers
 - Pesto Drizzle
- Anchovies
- Pineapple Hot Cherry
- **Peppers**

All of our toppings are freshly prepared on premise daily

Whole Pie 3.90 • Half Pie 2.86 • *Premium Pizza Toppings 4.68

ARTISANAL PIZZA 27.30

ROSSI (RED SAUCE) LARGE

Nonna's (Best of Westchester) 29.38 crispy crust with ripe hand-crusted San Marzano tomato, fresh garlic, oregano & fresh

Chicken Parmigiana

chicken breast morsels, tomato sauce & mozzarella

Queen Regina

mozzarella

hand crushed San Marzano, fresh mozzarella, basil & Parmigiano Reggiano

Melanzane

breaded eggplant, fresh ricotta & fresh mozzarella

Diavola

margherita, spicy, soppressata & red chili flakes

The All American

meat lover's: meatball, pepperoni, sausage, ham & bacon for the hearty appetite

Primavera

fresh seasonal vegetables



BIANCHI (NO RED SAUCE) LARGE

Margherita

San Marzano plum tomato, fresh mozzarella / fior di latte & fresh garden basil

fresh mozzarella, market wild arugula, prosciutto ribbons & shaved Reggiano

Amore Caprese

fresh sliced heirloom tomato, fresh garlic, mozzarella & fresh basil

Bianca

ricotta, mozzarella & authentic Pecorino Romano

Chicken Bacon Ranch

grilled chicken, bacon, mozzarella cheese & ranch drizzle

Arthur Avenue Special

fennel sausage, sautéed with broccoli rabe, cherry tomato, olives & fresh mozzarella

Amore Special

chicken breast morsels, sautéed with mushrooms & Marsala wine sauce with mozzarella

Buffalo Chicken

morsels of chicken breast, barbecued hot sauce, mozzarella & bleu cheese

Chicken Scarpariello

morsels of chicken breast sautéed with hot & sweet peppers & Italian fennel sausage in a tangy garlic wine sauce

Old Country

roasted zucchini, mushrooms, black olives, cherry tomato, roasted garlic & mozzarella

Florentine

sautéed spinach, Italian sausage, fresh ricotta, garlic & mozzarella

HOT & COLD SUBS

Bronx bread

Meatball 13.78

Sausage & Peppers 13.78

Eggplant Parmigiana 13.78

Chicken Cutlet Parmigiana 14.82

Steak & Cheese 16.90 grilled top round with sweet peppers, onions & provolone cheese

Veal Parmigiana 17.94 veal scallopini, breaded & lightly fried with tomato sauce & fresh mozzarella Grilled Chicken 13.26 lettuce, tomato & mayo

Chicken Cutlet Club 13.26 lettuce, tomato & honey mustard

Italian Combo 15.86 premium Italian cold cuts, lettuce, tomato, roasted peppers, oil & vinegar

Turkey & Cheese 13.26 oven-gold turkey, provolone, lettuce, tomato & mayo

Peppers & Eggs 12.74

Add Cheese for \$2.85



LA PANINOTECA 17.94

11 AM - 4 PM

All paninis are served on our freshly baked focaccia bread, then authentically grilled & pressed. Served with steak fries & coleslaw

Panino Caprese

fresh house-made mozzarella, vine ripe Roma tomato, fresh basil & evoo on rosemary focaccia bread

Chicken Florentine

all-natural grilled chicken breast, fresh spinach, provolone, tomato & pesto aioli on Rosemary focaccia bread

Turkey & Avocado

oven-gold turkey, fresh avocado, heirloom tomato, baby field greens, evoo & balsamic drizzle **Grilled Veggie Panino**

grilled green zucchini, yellow squash, portobello mushroom, sun-dried sweet peppers, arugula, fresh mozzarella & aged balsamic drizzle

Eggplant Italiano

golden fried eggplant, oven roasted peppers, fresh arugula, fresh mozzarella & pesto aioli

Tuscan Chicken

all natural grilled chicken breast, mixed greens, red onion, Roma tomato & honey mustard

Turkey Panino

oven-gold turkey, bacon, provolone cheese, tomato, Bermuda onion & honey mustard, Roma tomato on focaccia bread

Add Cheese for \$2.85 American, provolone, mozzarella or cheddar



II AM - 4 PM

Turkey Cranberry Wrap

low fat turkey, dried cranberries, mixed greens, tomato & balsamic vinaigrette

Caesar Wrap

grilled chicken breast, Romaine lettuce, feta cheese & sliced tomato with creamy Caesar dressing

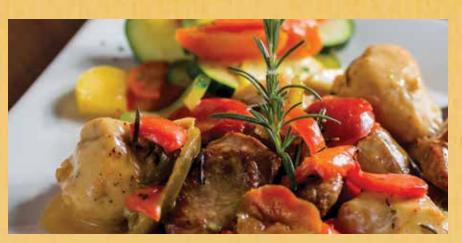
Shrimp Wrap 20.54

grilled jumbo shrimp, baby field greens & chipotle ranch

Chicken Italiano

breaded crispy chicken cutlet, fresh mozzarella, roasted peppers, lettuce, tomato & balsamic vinaigrette





LA CUCINA

Includes your choice of spaghetti, ziti, or side salad

EGGPLANT ENTREES

- Eggplant Parmigiana 22.10
- Eggplant Rollatini 24.18

CHICKEN ENTRÉES 28.34

- Chicken Cutlet Parmigiana
- Chicken Marsala
- Chicken Francese
- Chicken Milanese
- Grilled Chicken
 Over sautéed broccoli rabe

Tuscan Chicken 30.42

fresh chicken breast stuffed with fresh spinach & mild provolone cheese served with bacon, onion & fresh thyme cream sauce

Chicken Scarpariello 30.42

morsels of boneless chicken breast sautéed with Italian sausage, hot cherry peppers in a tangy garlic / rosemary white wine sauce

Chicken Valdastano 30.42

tender chicken breast layered with ribbons of Proscuitto di Parma & melted fresh mozzarella in a mushroom /port wine reduction sauce

VEAL ENTRÉES 30.42

- Veal Parmigiana
- Veal Marsala
- Veal Francese
- Veal Milanese

Veal Bel Paese 33.54

tender veal scallopini layered with eggplant, proscuitto & fresh mozzarella in a cream sherry wine reduction with portobello mushrooms

Triple Parm Combo 30.42

eggplant, chicken & veal parmigiana

Pesce della Casa 32.50

skillet roasted Atlantic salmon filet over sautéed broccoli rabe, roasted garlic & evoo

Zuppa di Pesce 37.70

a medley of fresh calamari, little neck clams, PEI mussels, bay scallops & jumbo shrimp in a tomato brodetto

Jumbo Shrimp 30.42

prepared your way: fra diavolo, francese or scampi

Ask about our daily chef specials

EXTRAS

Steak Fries 7.02

Sweet Potato Fries 8.58

Garlic Knots 7.54

freshly baked

Cheese Fries 8.06

Butter Glazed Veggies 7.54

Nonna's Meatballs 11.70

Grilled Sweet Sausage 11.70

Sautéed Market Broccoli 9.62 fresh roasted garlic & Tuscan evoo

Sautéed Market Spinach 9.62

Sautéed Market Broccoli Rabe 13.78 fresh roasted garlic & Tuscan evoo

Sautéed Broccoli Rabe

& Italian Sausage 17.42

House-Made Coleslaw 5.46

AMORE PIZZA ROLLS 10.14

A medley of fresh ingredients wrapped in our tasty crust

Pepperoni Roll

pepperoni & mozzarella

Chicken Roll

crispy chicken breast strips & mozzarella

Eggplant Roll

crispy eggplant, sauce & mozzarella

Calzone

fresh ricotta, mozzarella & Parmigiano Romano

Sausage Roll

sausage, peppers, onions & mozzarella

Spinach Roll

fresh spinach & light mozzarella cheese

LA SPAGHETTERIA

Select your favorite pasta with one of our classic sauces

Spaghetti • Linguine • Penne • Capellini • Fettuccine • Rigatoni Add 3.38 for: Gnocchi, Tortellini, Cavatelli, Whole-Wheat Penne or Gluten-Free Penne

Tomato Sauce or Marinara Sauce 18.98

Aglio Olio extra virgin olive oil, roasted garlic & fresh parsley 18.98

Meatballs or Sausage with tomato sauce 21.06

Broccoli or Spinach sautéed in evoo & roasted garlic 21.06

Caprese diced tomato, garlic, basil & melted mozzarella 23.14

Alfredo classic Pecorino Romano cream sauce 21.06

Alla Vodka classic pink cream sauce - onion & pancetta with a dash of vodka 24.18

Primavera farm fresh seasonable vegetables sautéed with roasted garlic & evoo 23.14

Bolognese ground veal, pork & beef in tomato ragu 25.22

Amatriciana caramelized onions, guanciale, roasted garlic, plum tomato & Pecorino 24.18

Carbonara cream sauce with bacon, onion & Pecorino Romano 24.18

Alla Rosa pink cream sauce with chicken morsels & broccoli 25.22

Toscana broccoli rabe, fresh garlic, sliced sweet Italian sausage & cannelini beans with Tuscan evoo 25.22

White Clam Sauce freshly shucked Little Neck clams, bronzed garlic & fresh parsley 27.30

Ask about our daily chef specials

PASTA AL FORNO 19.50



Baked Ziti

with ricotta cheese & melted mozzarella

Baked Ravioli

topped with melted mozzarella

Baked Ziti Siciliana

with roasted eggplant, ricotta & melted mozzarella

Baked Ziti Sorrentino

with meat sauce, ricotta & melted mozzarella

Meat Lasagna 20.54 our world class 3 layer with fresh ricotta, pecorino & mozzarella layered with bolognese sauce

BURGERS

Served with steak fries & homemade coleslaw

Classic

open flamed grilled, lettuce, tomato & choice of cheese on a toasted bun 17.94

Amore Pub Burger

our unique exclusive butchering: 100% grade "A" American chuck, brisket & short rib (flame broiled) 8 oz. prime blend burger, caramelized balsamic onions & heirloom tomato on toasted roll 18.98

Angus Road House

topped with pancetta, onion, relish & provolone 20.02

Turkey Burger

100% free range white meat turkey burger with fresh spinach & cranberry mayo on focaccia 18.98

Smoked Applewood Bacon

beef burger with smoked Applewood bacon, double Vermont cheddar & special BBQ sauce 21.06

Choose: American, provolone, mozzarella or Vermont cheddar cheese



DESSERTS

- * Zeppoli 11.70 fried Italian doughnuts covered with powdered sugar
- *Zeppoli with Nutella 13.78
- *Tiramisu 9.62 lady finger cookies soaked in real espresso with a marscapone cream

Chocolate Mousse Cake 11.70
Pistachio Ricotta Cake 11.70

- *Homemade Cheesecake 12.74
- *Cannolo (fresh-filled) 7.02
- * Mini Cannolo 4.94

Tartufo 10.66

- *Pizzetta Dolcetto 16.12 nutella pizza, cannoli cream & powdered sugar
- * Italian Donuts with Nutella 13.78

*Indicates made on premises with love





BEVERAGES

Coffee, Tea Hot Chocolate Espresso Cappuccino Bottled Soda 20 Oz. Sparkling Water 8 Oz. San Pelligrino

Bottled Spring Water

Juices (Apple, OJ, Cranberry)

2-Liter Soda Italian Water 1 liter Sparkling San Pelligrino or Panna Water

Exceptional Italian Food Everyday



Family built, owned & independently operated since 1985

Food allergies? If you have a food allergy, please speak to the owner, manager, chef or your server. The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodbourne illness.



All prices are subject to change without notice.



Short Notice Catering Specialists

914-273-3535



Please Note: \$12 minimum delivery | \$3 delivery charge | All prices + tax | All prices subject to change | No personal checks

*Armonk's longest running family-owned establishment

Off-Site Catering Professionals Let us cater your next special event

Ask for our catering menu

Inquire for special pricing

- Christenings
- Confirmations
- Communions
- Anniversaries
- Holiday Parties
- Graduations
- Pharmaceutical Rep Friendly
- Weddings
- Corporate Functions
- Business Meetings
- Baby Showers
- Bar/Bat Mitzvahs
- Rehearsal Dinners
- · Outdoor B.B.Q.

Full Service Caterers (Off Premises) Private • Home • Corporate • Business

Please consider Amore Caterers for all of your catering needs.

Westchester & Fairfield Counties' premier off-premises catering specialist.

Serving local communities since 1985. Affordable, reliable & stress-free catering experts.

prices shown include a 3.99% credit card fee, a discount of 3.99% will apply to all cash purchases