

GROUP & EVENT MENUS

Please Note: Our Groups & Events menus at Amano Italian Kitchen provide a wide array of options that can be effortlessly blended and customized to suit the unique needs of your event. This grants you the flexibility to craft your menu by choosing from the diverse offerings available in our daily menu.





LUNCH MENU

Minimum 8 Guests

Option #1 - A La Carte

\$30 PER PERSON | \$40 PER PERSON WITH ASSAGGINI BOARD ON ARRIVAL

CHOICE OF APPETIZER

ARANCINI

PEAS, MOZZARELLA, TOMATO SAUCE, GRANA PADANO

FRIED OLIVES

PITTED OLIVES WITH GARLIC PARMESAN AIOLI

AMANO CAESAR

ROMAINE, CROUTONS, GARLIC DRESSING, PARMESAN, LEMON

CHOICE OF MAIN

SANDWICH

CHOICE OF SANDWICH (PORCHETTA, MEATBALL, GRILLED CHICKEN, CRISPY CHICKEN, CAPRESE), AMANO FRIES

RIGATONI BOLOGNESE

BEEF BOLOGNESE, TOMATO SAUCE, PECORINO, PARSLEY

ROMAN STYLE PIZZA & SALAD

CHOICE OF ANY TWO (2) PIZZA SLICES, NONNA'S SALAD

CHOICE OF DESSERT

SEASONAL CANNOLI

COOKIE

BISCOTTI



LUNCH MENU

Minimum 8 Guests

Option #2 - Family Style

\$30 PER PERSON | \$40 PER PERSON WITH ASSAGGINI BOARD ON ARRIVAL

CHOICE OF THREE (3) APPETIZERS

ARANCINI

PEAS, MOZZARELLA, TOMATO SAUCE, GRANA PADANO

FRIED OLIVES

PITTED OLIVES WITH GARLIC PARMESAN AIOLI

AMANO CAESAR

ROMAINE, CROUTONS, GARLIC DRESSING, PARMESAN, LEMON

FRIED CALAMARI FRITTI

SHRIMP, SQUID, BOMBA AIOLI, CALABRIAN CHILIS, LEMON

PASTA TO SHARE

PESTO

SPAGHETTI, HERB BUTTER, PECORINO, SPICED WALNUTS

MUSHROOM & TRUFFLE SPAGHETTI

HERB BUTTER, ROASTED MUSHROOMS, GRANA PADANO, CRISPY SAGE

RIGATONI BOLOGNESE

BEEF BOLOGNESE, TOMATO SAUCE, PECORINO, PARSLEY

CACIO E PEPE

SPAGHETTI, BUTTER, PEPPER, PECORINO

SEASONAL CANNOLI

Experience Modern Italian Cuisine, Crafted with Tradition and Innovation



DINNER MENU

Minimum 8 Guests

Option #1 - A La Carte

\$45 PER PERSON | \$55 PER PERSON WITH ASSAGGINI BOARD ON ARRIVAL

CHOICE OF APPETIZER

ARANCINI

PEAS, MOZZARELLA, TOMATO SAUCE, GRANA PADANO

CAPRESE SALAD

PESTO, FIOR DI LATTE, BASIL, TOMATO

PROSCIUTTO PLATE

ROSEMARY, OIL, HERB BUTTER FOCACCIA

FRIED CALAMARI FRITTI

SHRIMP, SQUID, BOMBA AIOLI, CALABRIAN CHILIS, LEMON

CHOICE OF MAIN

BRICK LASAGNA

TOMATO SAUCE, BECHAMEL, SMOKED PROVOLONE, PECORINO, ADD BOLOGNESE (OPTIONAL)

CHICKEN & MUSHROOM

GRILLED & BRAISED CHICKEN LEG, MADEIRA MUSHROOM CREAM SAUCE, ROSEMARY, CHIVES, SEASONAL VEGETABLES

SHRIMP & POLENTA

BOMBA MARINATED WHITE GULF SHRIMP, BLISTERED TOMATOES, GUANCIALE, CREAMY WHITE CORN POLENTA, PORK BROTH, BUTTER CHIVES, CALABRIAN CHILI OIL

CHOICE OF DESSERT

TIRAMISU

WHITE CHOCOLATE RASPBERRY CHEESECAKE
AFFOGATO

Experience Modern Italian Cuisine, Crafted with Tradition and Innovation



DINNER MENU

Minimum 8 Guests

Option #2 - Family Style

\$50 PER PERSON | \$60 PER PERSON WITH ASSAGGINI BOARD ON ARRIVAL

CHOICE OF THREE (3) APPETIZERS

BURRATA

BLISTERED HEIRLOOM TOMATOES, FOCACCIA

ROASTED MUSHROOM & TRUFFLE FLATBREAD

GARLIC HERB CHEESE, CRISPY SAGE

CAPRESE SALAD

PESTO, FIOR DI LATTE, BASIL, TOMATO

PEI MUSSELS

HERBED TOMATO BROTH, WHITE WINE, CALABRIAN CHILI OIL, FOCACCIA

MAINS TO SHARE

BRANZINO

SPAGHETTI, HERB BUTTER, PECORINO, SPICED WALNUTS

MUSHROOM & TRUFFLE SPAGHETTI

HERB BUTTER, ROASTED MUSHROOMS, GRANA PADANO, CRISPY SAGE

SHRIMP & POLENTA

BOMBA MARINATED WHITE GULF SHRIMP, BLISTERED TOMATOES, GUANCIALE, CREAMY WHITE CORN POLENTA, PORK BROTH, BUTTER CHIVES, CALABRIAN CHILI OIL

CHICKEN PARMESAN

CRISPY CHICKEN, TOMATO SAUCE, FIOR DI LATE, SPAGHETTI, BUTTER, PEPPER, PECORINO

CHOICE OF DESSERT

TIRAMISU

WHITE CHOCOLATE RASPBERRY CHEESECAKE

Experience Modern Italian Cuisine, Crafted with Tradition and Innovation



CONTACT US

WEBSITE

VISIT US.

QUESTIONS?

EMAIL US.

READY TO BOOK?

GET IN TOUCH.