



Fresh Ideas

ANTIPASTO AMANTEA
Begin your meal Italian-style with an antipasto platter of assorted Italian meats, olives, pepperoncini and the chef's special garnishes. Finished with anchovies upon request
For one - 5.40 For two - 8.75
For four - 11.95 For six - 15.40

AWESOME SHRIMP BOWL
Enjoy the harvest of the sea with this tempting salad of garden greens topped with fresh and tender pink shrimp, embellished with the chef's garnishes - 12.10

Chicken Caesar Salad*
A generous plateful of crisp romaine lettuce, fresh grated Parmesan cheese and croutons tossed in our house-made traditional Caesar dressing of virgin olive oil, lemon juice and raw egg.* We finish this delightful salad with strips of grilled chicken breast and strips of anchovies if you wish. Offered with bread sticks or crackers - 10.10

Plain Caesar Salad* Large - 7.45 Small - 5.75

Garden City Combination Salad
Lots of fresh greens tumbled with black and green olives, tomato and pepperoncini For two - 6.60 For four - 9.30

Greek Salad
A taste of the Greek Isles. Chilled fresh greens topped with ripe red tomato wedges, black olives, feta cheese and pepperoncini. Tossed with our special Greek dressing
For one - 5.40 For two - 8.75 For four - 11.95 For six - 15.40

All salads above are served with your choice of crackers or bread sticks

Tossed Salad - 3.05 • **Applesauce** - 2.10
Italian-Style Coleslaw - 2.50

Pasta Traditions

Each pasta classic is served with your choice of tossed salad, soup or coleslaw, bread sticks, butter and grated cheese

HOUSE CLASSICS

LASAGNA AMANTEA
Taste the best lasagna you've ever had! We make this pasta classic right here from scratch—fresh cooked lasagna noodles layered with our own meatsauce, four cheeses and our select blend of herbs and spices, all topped with plenty of melted cheese. It's a specialty of the house and a special treat! - 12.60

FETTUCINE À LA FREDO
Indulge your taste for classic Italian cooking. Fettuccine noodles topped with a rich and creamy sauce of Asiago, Romano and Fontinella cheeses, garlic and spices. One taste and you'll agree, this one's worth coming back for again and again! - 12.75
Shrimp Alfredo with Linguine - 13.90
Bow Tie Chicken Alfredo - 13.90

PASTA à la PARMESAN

Bump your favorite pasta up a notch. Enjoy it à la Parmesan, topped with our rich meatsauce and a melting of our special blend Muenster and Mozzarella cheeses

Spaghetti Parmesan - 12.40
Mostaccioli Parmesan - 12.40
Gnocchi Parmesan - 13.40
Ravioli Parmesan - 13.40

PICK A PASTA

Pasta Your Way
Start with your favorite pasta and top it with your choice of sauce: savory meatsauce, tomato sauce, tomato-basil sauce, butter sauce or our butter-garlic sauce. Pick a pasta:
Real Italian Spaghetti • Mostaccioli - 9.90
Gnocchi • Meat or Cheese-Filled Ravioli - 10.90
Then build it to suit your taste as follows:
• Add homemade meatballs and mushroom sauce - 2.40
• Add meatballs - 1.20 Add mushroom sauce - 1.20
• Add two Italian sausages - 2.40

***Notice:** Our homemade Caesar salad dressing contains raw eggs. Consuming raw or under-cooked eggs may increase your risk of foodborne illness



The Butcher's Finest

We offer only fresh-cut beef, graded USDA Choice or higher, aged for flavor and tenderness

- We are not responsible for steaks ordered medium-well or well done
- Add our Special Sautéed Mushrooms to your steak for only 2.50
- Add Sautéed Onions to your steak for only 2.50

NEW YORK STRIP STEAK*
America's favorite steak! Ours is hand-cut, well trimmed and rich in juicy flavor. Charbroiled to your taste
11-oz. cut - 14.25

6-oz. FILET MIGNON*
Absolutely the most tender, most lean and most desirable of all red meats. Perfectly aged, hand-cut and charbroiled to order - 19.95

Surf & Turf*
Savor the best of both worlds! Enjoy a 6-oz. filet teamed with an 8-oz. cold water lobster tail - market priced

Saturday & Sunday Special!
AMANTEA'S PRIME RIB OF BEEF*
Reward yourself with a succulent cut of our prime rib, the ultimate beef choice. Rubbed with a special blend of spices, slow roasted all day for that terrific taste.
Served with warm au jus
10-ounce cut - 16.95

BARBECUE RIBS
A truly an award-winning choice! Our meaty spare ribs are slow-roasted for falling-off-the-bone tenderness and served dripping with our sweet and tangy barbecue sauce
Short end - 14.60 Long end - 12.60 Slab for two - 20.90

Barbecue Ribs & Shrimp Combo
Make that rib dinner even better with golden fried shrimp -13.75

Barbecue Ribs & Chicken Combo
Our fabulous ribs teamed up with tender, flavorful broasted chicken - 12.10
All-white meat chicken - .90 more

***Notice:**
This item cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



Entrées served with soft bread sticks, hard bread sticks and butter
Served with your choice of two:
Tossed Salad • Coleslaw • Applesauce
Chicken Soup • Vegetable Soup
Soup of the Day • Baked Potato
Mashed Potatoes • French Fries
Spaghetti • Green Beans • Corn
Vegetable of the Day
• Make your salad a side Caesar for 2.50
Smaller Appetite:
Half-orders - 1.00 less
À la Carte - 1.00 less

TENDERLOIN TIPS SCALLOPINE
A hearty dish of beef tenderloin tips sautéed with mushrooms, green peppers and onions and sauced with a mellow wine and tomato blend - 15.10

Broiled Pork Chops
Enjoy a taste of the Heartland with these two center-cut chops, expertly broiled - 13.60

Broasted Pork Chops
Broasting gives these meaty chops a moist and flavorful twist. Delicious! - 13.60

Ground Beef Steak*
Savor 12 ounces of fresh ground beef, broiled and served with au jus - 9.40

8-oz. Cheeseburger* Dinner - 9.10
8-oz. Hamburger* Dinner - 8.60

FRANCH'S
Try one of our house specialties tonight!



Sea Catches

Baked Scallops with Garlic Butter
These tender delicate morsels are lightly seasoned with a hint of fresh garlic and parsley - market-priced
Available Friday, Saturday and Sunday

Golden Shrimp
Enjoy a plateful of golden shrimp, lightly breaded and served with cocktail sauce - 14.10

Frog Legs
Dusted with seasoned flour and fried to perfection. Served with tartar sauce - 13.60

Crab Stuffed Flounder
A delightful dish of fillet of flounder stuffed with delectable crabmeat stuffing and perfectly broiled - 13.65

Lake Perch
Gorgeous golden-fried fillet of lake perch served with tartar sauce - 13.95

BROILED HADDOCK
Firm and flaky, this sweet-tasting fillet of haddock is broiled to perfection, served with hot drawn butter and fresh lemon. It's an Amantea specialty! - 14.75

Breaded Haddock
Lightly breaded and fried, with tartar sauce and fresh lemon - 12.95

Tender Veal

VEAL SCALLOPINE
One of our house specialties . . . tender veal sautéed with green peppers, mushrooms and onions. Simmered in wine and tomato sauce flavored with Italian herbs - 14.95

VEAL PARMIGIANA
A taste of Italy! Lightly breaded veal topped with our herbed meatsauce and a blanket of melted cheeses - 15.10
Petite Veal Parmigiana - 13.90

Veal Cutlet Milanese
A classic recipe from the beautiful city of Milan. Tender veal coated with a bread crumb-Parmesan mix served with meatsauce - 12.70

Breaded Veal Cutlet
An Amantea favorite - 12.15

FRIDAY'S FISH NIGHT!
Join us for a plateful of English style fish. We use Icelandic haddock fillets for the best taste - 9.25

8-oz. LOBSTER TAILS
Make it a special evening and treat yourself to the sweet flavor of lobster! Split and broiled just right. Presented with hot drawn butter and lemon wedges One Tail - market priced
Two Tails - market priced



Chicken

CHICKEN CACCIATORE
Taste one of the classics! Tender chicken breast simmered in a savory wine and tomato sauce, accented with green peppers, onions and mushrooms. Served over bow-tie pasta with ONE additional side selection - 13.40

CHICKEN PARMIGIANA
Lightly breaded chicken breast topped with our herbed meatsauce and a blanket of cheese - 13.10

Broasted Chicken
Broasting gives our chicken moist and flavorful meat with a crisp and golden coating - 9.95
All white meat - 1.60 extra

Barbecued Chicken
This is the choice for down-home flavor! Enjoy our broasted half chicken lavished with our sweet and spicy barbecue sauce - 10.95
All white meat - 1.60 extra

PERFECT ADDITIONS

- Grilled Chicken Breast**
Top any salad or pasta dish! - 6.75
- Two Meatballs**
With herbed tomato sauce - 2.30
- Two Italian Sausages** - 2.40
- Cocktail Shrimp** - 1.85 each
- Deep-Fried Shrimp** - 2.30 each
- Pepperoncini** - 1.20
- Anchovies** - 1.60
- Black or Green Olives** - 1.10

Try one of our house specialties tonight!



From the Vineyard

DOMESTIC RED WINES

	Litre	Half-Litre	Glass
Rosé	11.95	7.50	4.25
Fortissimo	15.95	8.25	4.60
Chianti, dry	14.50	7.75	4.60
Burgundy, dry	12.50	6.75	4.60
Lambrusco			
Sweet and fruity	14.95	8.25	4.60
Merlot	15.95	8.50	4.60
Cabernet Sauvignon	Bottle - 19.50	Split - 5.50	
Port, dessert wine			4.60

DOMESTIC WHITE WINES

Chablis	11.95	7.50	3.90
Chardonnay	15.95	8.25	4.60
D'oro, sweet	14.95	8.25	4.60
White Zinfandel	15.95	8.25	4.60

ICE COLD BEERS

ON TAP

Bud Light or Budweiser - 2.25
By the Pitcher - 6.50

BOTTLE BEERS

Heineken - 4.25	Michelob Light - 3.50
Killians Red - 3.95	Michelob Ultra - 3.50
Corona - 3.95	Bud - 3.50
Miller	Bud Light - 3.50
Genuine Draft - 3.50	O'Doul's - 2.90
Miller Lite - 3.50	Moretti - 4.25
Labatts - 3.50	

COCKTAILS

We're happy to mix your favorite cocktail. Just ask!

Cosmopolitan Martini

A stylish blend of vodka, Cointreau, lime juice and a splash of cranberry juice, shaken and served up with a twist

Dirty Martini

Vodka, dry vermouth and a generous splash of olive juice, with an olive garnish

Strawberry Fields Margarita

Blended with ripe strawberries for a berry sweet, tart and terrific taste

Frozen Lemonade with Vodka

Refreshing choice! Choose your favorite flavor: Lemon • Cherry • Raspberry • Banana • Peach

IMPORTED RED WINES

	Bottle
Chianti Classico	20.95
Crisp and full bodied	

IMPORTED WHITE WINES

	Bottle	Glass
Liebfraumilch	13.95	4.60
Piesporter	13.95	4.60

SPARKLING WINES

	Bottle	Split
Asti Spumante, Italy	20.95	8.50
Sweet and bubbly		
Champagne, New York	14.50	5.25
Dry and very fine		

WINE COOLERS

Black Cherry or Wild Berry - 3.50

PERFECT AFTER DINNER

Grand Marnier	Frangelico	Kahlua
Galliano	Tia Maria	Harvey's Bristol Cream
B & B	Drambuie	Crème de Menthe
Amaretto	Baileys	
	Hummer	

SPIRITED COFFEES

Fresh brewed coffee spiked with your favorite, topped with a swirl of whipped cream. Mmm!

Kioki with Kahlua, brandy and Cointreau

Irish with Irish Mist and green crème de menthe

Mexican with Kahlua and triple sec

Spanish with Grand Marnier, Kahlua and Baileys

Jamaican with Tia Maria

Hazelnut Warmer with Frangelico, Kahlua and Baileys

NON-ALCOHOLIC SPECIALTIES

Piña Colada

A favorite taste of the tropics!

Strawberry Daiquiri

Also available: Banana, Peach, Cherry, Raspberry

Holi Berry

You'll enjoy this AAA award-winner!

Frozen Lemonade

Choose your favorite: Lemon, Banana, Peach, Cherry or Raspberry

Pizza Perfection

Small Med. Large



Amantea Special

This one's got it all! Loaded with cheese, pepperoni, ham, bacon, onions, green peppers and mushrooms

14.40 16.30 17.90

Popular Favorite

This great pizza has lots of pepperoni, ham, green pepper and mushrooms

12.30 13.90 15.30

Super

Four great toppings . . . cheese, pepperoni, mushrooms and green peppers

11.25 12.70 14.00

Pizzaburger

Piled with cheese, ground beef, onions and green peppers

11.25 12.70 14.00

Veggie Lover's Delight

All the garden goodies, green peppers, mushrooms, onions and cheese

11.25 12.70 14.00

CREATE YOUR OWN PIZZA

Pick Your Favorite Toppers:

Pepperoni • Mushrooms • Green Peppers • Bacon • Ham
Onions • Anchovies • Ground Beef • Pepperoncini
Black Olives • Green Olives • Pineapple • Tomato

Cheese	8.10	9.10	10.10
One Item	9.15	10.30	11.40
Two Items	10.20	11.50	12.70
Three Items	11.25	12.70	14.00
Four Items	12.30	13.90	15.30
Double Items	1.05	1.20	1.30
Italian Sausage	1.25	1.50	1.75
Feta Cheese	1.30	1.55	1.80



Personal Cheese Pizza - 3.95

Add extra toppings - .35



Personal BBQ Chicken Pizza - 6.95

Smothered with melted cheese - 6.95

SOMETHING EXTRA

Add a Basket of Bread Sticks

For only 2.10 more when you order a pizza

Side of Pizza Sauce - .70

Side of Ranch - .70

Side of Spaghetti Sauce - .70

Desserts



Chocolate Cannoli Cake

All the great tastes of cannoli are baked into this lusciously divine cake. Featuring a smooth and dreamy cream filling sandwiched between dense dark layers of chocolate cake - 3.85

Cheesecake

Take your fork to a thick slice of our rich creamy cheesecake. So smooth, so satisfying, you'll soon be back for more - 2.70
Top it with strawberries for .80

Fresh Baked Apple Pie

Thick with tart fresh apples, spiced with cinnamon - 2.95
Add a scoop of ice cream for only .85

Spumoni

It's a winner every time - 2.70

Cannoli

Delicate pastry shell stuffed with a delightful creamy filling, topped with toasted almonds - 2.40

Ice Cream or Sherbet - 1.70



Try one of our house specialties tonight!



VILLA

Amantea

For over 35 years

HOST YOUR NEXT EVENT HERE!

Planning a party, bridal shower, rehearsal dinner, office party or other special event? We offer banquet facilities for 25 to 150 guests

• We also cater to funeral luncheons for 25 to 100 people

Children's Menu

For children ages 10 and younger

Your choice - 2.95

Chicken Tenders & Fries

Cod Nuggets & Fries

Kid's Mostaccioli

Kid's Spaghetti

Kid's Burger & Fries

Kid's Cheeseburger & Fries

Kid's Personal Cheese Pizza - 3.95

Add extra toppings - .35 each



THINGS YOU OUGHT TO KNOW:

- 15% gratuity added to parties of seven or more
- 18% gratuity will be added to split checks
- Please, no cigar or pipe smoking
- We accept MasterCard, Visa, American Express, Diners Club and Discover
- Visit www.amanteaa.com for special offers
- Say it this way: Ah-mahn-TAY-ah

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