

Appetizers

ANTIPASTI Assorted Italian meats, peppers, vegetables & mozzarella cheese...\$8

SAUTEÉD SHRIMP SCAMPI Large shrimp sauteed in garlic, butter, herbs & white wine. Served with garlic bread...\$9

SAUTEÉD MUSHROOMS In garlic, butter, herbs & wine. Served with garlic bread...\$5

TOASTED GARLIC BREAD Served with marinara sauce...\$5

GARLIC HERB CHEESE BREAD Served with marinara sauce...\$6

GARLIC HERB FOCACCIA BREAD Served with olive oil & marinara sauce...\$6

Amalfi's

Now Selling Amalfi's Famous
GARLIC BLEU CHEESE DRESSING!

Pint... \$4.75 1/2 Pint...\$2.50

Zuppe-e-Insalate

All large salads are served with garlic bread.

HOMEMADE MINISTRONE SOUP Bowl...\$3 Half Tureen...\$6 Full Tureen...\$10

POLLO INSALATA Mixed greens with grilled chicken, green peppers, onions, mushrooms, Italian peppers, tomatoes & black olives...\$10

GAMBERETTO INSALATA Mixed greens with baby bay shrimp, pickles, Italian peppers, tomatoes & black olives...\$10

GREEK GREENS Green leaf lettuce with kalamata olives, feta cheese, tomatoes, cucumbers & red onion, tossed in a balsamic herb vinaigrette...\$10 Add grilled chicken or bay shrimp...\$2

CAESAR GREENS Romaine lettuce, parmesan cheese & sourdough croutons tossed in our Caesar dressing...\$10 Add grilled chicken or bay shrimp...\$2

LARGE SALAD Mixed greens with Italian peppers, tomatoes, pickles & black olives...\$9 Add grilled chicken or bay shrimp...\$2

TOSSED GREEN SALAD Topped with cucumbers, tomatoes, olives, croutons & red onion...\$4

Dressings: **Homemade Garlic Bleu Cheese**, Italian, Honey Dijon, Olive Oil & Red Wine Vinegar, Ranch or Thousand Island



Voted "BEST PIZZA IN PORTLAND"



Pizza

Like our dinners, our pizzas are all made to order and hand rolled. All ingredients are fresh and our sauces include tomato, green pesto & alfredo.

INGREDIENTS: American Bacon, Anchovies, Black Olives, Canadian Bacon, Chicken, Extra Cheese, Garlic, Green Peppers, Ground Beef, Hot Chili Peppers, Italian Sausage, Mushrooms, Onions (no charge), Pepperoncini, Pepperoni, Pineapple, Salami, Shrimp, Tomatoes, Artichoke Hearts, Sun Dried Tomatoes, Feta Cheese. Green or Kalamata Olives (charged as 2 items).

	SMALL 10" 1-2 adults	MEDIUM 12" 2-3 adults	LARGE 14" 3-4 adults
BASIC PIES WITH MOZZARELLA	\$8.25	\$10.00	\$12.75
-add one ingredient	\$9.25	\$11.50	\$14.75
-add two ingredients	\$10.25	\$13.00	\$16.75
-add three ingredients	\$11.25	\$14.50	\$18.75
-additional ingredients per item	\$1.00	\$1.50	\$2.00
AMALFI'S FAMOUS COMBO Pepperoni, Salami, Italian sausage and mushrooms on tomato sauce.	\$12.25	\$16.00	\$20.75

Paninis

All our sandwiches are served with your choice of soup or salad and beverage.

THE AMALFI Canadian bacon, salami, pepperoni, mozzarella, lettuce, tomato, onion, pepperoncini, basil, Italian dressing and roasted garlic spread. Served on garlic herb focaccia bread...\$10

THE STROMBOLI Our famous meatballs, mozzarella, parmesan, grilled red peppers, basil, olive oil and roasted garlic spread smothered in meat sauce. Served on vienna bread...\$10

THE CATANIA Marinated chicken breast, mozzarella, parmesan, grilled red peppers, basil, olive oil and roasted garlic spread smothered in marinara sauce. Served on garlic herb focaccia bread...\$10

Small Plates

PASTA WITH HOMEMADE SAUCE SELECTION Full dinner...\$9
Add \$2 for homemade meatballs, Italian sausage or sauteéd mushrooms.

FOUR CHEESE OR ROSEMARY CHICKEN & PROVOLONE RAVIOLI
With your choice of our homemade sauce selection. Full dinner...\$11

On the Side

SIDE MEATBALLS...\$2

SIDE ITALIAN SAUSAGE...\$2

SIDE SPAGHETTI...\$4

SIDE MEAT OR MARINARA SAUCE...\$1

SIDE ALFREDO SAUCE...\$2

SIDE CAESAR SALAD...\$5

SIDE GREEK SALAD...\$5

Banquet Room

Our Banquet Room Facility is available for private events. Located upstairs, the Banquet Room offers a modern Italian setting with warm colors, arched windows and intimate lighting. Seating a minimum of 15 guests up to 40, it can accommodate most small to medium size events.

If you're interested in booking the banquet room facility for your next event, you can reach our event staff by calling us directly at: **503.284.6747**.

Catering Services available too!

Dinners

Our dinners are prepared fresh to order using only the finest ingredients. All entrees are served either a la carte, which includes garlic bread, OR a full dinner which includes garlic bread, minestrone soup or tossed green salad, beverage & ice cream. Greek or Caesar salad add \$1.00.

Amalfi's

	a la Carte	Full Dinner
PASTA & HOMEMADE SAUCE SELECTION	\$9	\$12
<ul style="list-style-type: none"> • <i>Pasta Selection:</i> Penne, Spaghetti or Fettuccine Pasta • <i>Homemade Sauce Selection:</i> Meat Sauce, Marinara, Alfredo, Creamy Pesto or Creamy Sun-dried tomato. 		
PASTA & HOMEMADE MEATBALLS, ITALIAN SAUSAGE OR SAUTEÉD MUSHROOMS	\$11	\$14
Homemade meat sauce and meatballs served over spaghetti or penne pasta.		
FOUR CHEESE RAVIOLI	\$11	\$14
Ravioli filled with ricotta, romano, parmesan & mozzarella cheeses. Topped with your choice of our homemade sauce selection.		
ROSEMARY CHICKEN & PROVOLONE RAVIOLI	\$11	\$14
Rosemary chicken & provolone cheese stuffed ravioli topped with marinara or alfredo sauce.		
PASTA & RAVIOLI COMBINATION	\$11	\$14
A combination of your choice of pasta, ravioli and homemade sauce selection.		
SHRIMP SCAMPI	\$13	\$16
Large shrimp sautéed in garlic, italian herbs and tossed with vine-ripened tomatoes & red bell peppers in a white wine butter sauce.		
FETTUCCINE ALFREDO	\$9	\$12
Parmesan cream sauce with a hint of garlic, served over fettuccine.		
ALFREDO GAMBERETTO	\$11	\$14
Sauteéd prawns in a creamy alfredo sauce served over your choice of pasta and garnished with dill.		
CARBONARA	\$11	\$14
Hickory smoked bacon & vine-ripened tomatoes in a creamy alfredo sauce. Your choice of fettuccine or penne pasta.		
ALFREDO POLLO	\$11	\$14
Grilled chicken, onions, bell peppers, mushrooms & vine-ripened tomatoes in a creamy alfredo sauce. Your choice of fettuccine or penne pasta.		
HOMEMADE LASAGNA	\$11	\$14
10 layers of pasta, meat sauce, Italian sausage, ricotta & mozzarella cheeses.		
TORTELLINI ALFREDO	\$11	\$14
Italian sausage & beef filled tortellini tossed with a creamy alfredo.		
BAKED TORTELLINI	\$11	\$14
Tortellini combined with meat sauce and baked under mozzarella cheese.		
MANICOTTI	\$11	\$14
Ricotta & romano cheese filled pasta tossed with meat or marinara sauce and baked with mozzarella cheese.		
CANNELLONI	\$11	\$14
Ricotta, romano and beef filled pasta baked with mozzarella in our meat sauce.		
CHICKEN PARMIGIANO	\$12	\$15
Italian-herb marinated chicken breast baked in marinara sauce and topped with a mozzarella & parmesan cheese blend. Served with a side of spaghetti.		
EGGPLANT PARMIGIANO	\$12	\$15
Parmesan and herb crusted eggplant baked in marinara sauce and topped with a mozzarella & parmesan cheese blend. Served with a side of spaghetti.		
VEAL PARMIGIANO	\$12	\$15
Breaded veal cutlet baked in meat sauce and topped with a mozzarella & parmesan cheese blend. Served with a side of spaghetti.		
BAKED MEAT OR VEGGIE CALZONE	\$12	\$15
<ul style="list-style-type: none"> • <i>Meat Calzone:</i> Italian sausage, salami, pepperoni, mushrooms and mozzarella cheese topped with our meat sauce & folded into a pastry crust. • <i>Veggie Calzone:</i> Mushrooms, onions, bell peppers, olives and mozzarella cheese topped with our marinara sauce & folded into a pastry crust. 		
* Please note, any substitutions will take a few minutes longer!		

Desserts

- TIRAMISU**
The classic Italian dessert. A layer of creamy custard set atop espresso-soaked lady fingers....\$4
- MUDD PIE**
Rich layers of mocha ice cream & fudge on top a chocolate-graham cracker crust...\$4
- NEW YORK CHEESECAKE**
Creamy and authentic vanilla cheesecake on a graham cracker crust, served with a fresh strawberry puree & seasonal fresh fruit...\$4
- A DISH OF ICE CREAM**
An Italian favorite Spumoni or Old-Fashioned Vanilla (drizzled with Hershey's)...\$3

A Promise to our Patrons

We still and will always use our original recipes and only the finest ingredients that Jack & Diane started with in 1959.

Most dishes can be prepared vegetarian style. Please inform the server of your food limitations. A 15% gratuity will be added to parties of seven (7) or more.

Don't forget to take home a "Dine-Out" Menu!