



*Ti Amo's is proud to be able to present, for your dining pleasure, a wide
Variety of Italian dishes representing the whole of Italy. We are
Committed to the fine art of authentic Italian cooking which is sure to make
Your dining experience with us an enjoyable and palatable one Bon Appétit*

Antipasto

Calamari Fritti - Flash fried calamari served with roasted red peppers remoulade.	7
Ravioli Fritti - Crispy four cheeses raviolis served with a marinara sauce	6
Zucchini - Lightly breaded and fried, served with our house ranch dressing	6
Lango Lobster - Baby lobster bytes, fried and served with tangy balsamic citrus sauce.	8
Frito Misto - Sample any two of the above appetizers for... 9 sample any three for	12
Artichoke Dip - Our chef's special recipe served with foccacia	6
Bruschetta - Topping of roma tomatoes, olive oil garlic and spices served with house toasted crostini	6
Shrimp Med - Marinated in an olive oil, garlic, lemon and spices topped with feta cheese.	9
Crab Cakes - House made crab cakes served with roasted red pepper remoulade	12
Caprese - Tomato slices, fresh mozzarella, basil pine nuts drizzled with balsamic vinaigrette.	7
Mussels Provenciale - Sautéed in olive oil garlic white wine and fresh tomato sauce.	6
Pizza Gorgonzola - 7 inch with olive oil, black olives, mozzarella and gorgonzola cheeses	7
Ahi - Encrusted with almonds and parmesan cooked rare and served with wasabi mustard	10
Stuffed Mushrooms - Artichokes, spinach, cheeses and herbs baked atop mushroom caps	7

*All entree are served with our famous bruschetta, your choice of soup or garden salad and
homemade foccacia bread*

Substitutes for soup or garden salad:

Spinach salad 3 The Wedge 3 Caesar Salad 2 Bowl of Soup 2

Pasta

Penne Paesana - Chicken, broccoli, carrots, peppers and mushrooms in an Alfredo sauce	14
Penne Fresca - Fresh tomato sauce, basil, garlic, olive oil and pecorino Romano cheese	12
Penne Toscana - Chicken, artichoke hearts, spinach, roasted peppers in an Alfredo sauce	14
Linguini Bolognese - A hearty meat sauce with a meatball	12
Linguini Mediterraneo - Shrimp, mussels, clams and black olives in a tangy marinara sauce	15
Linguini Marinara - House marinara served with meatballs or mild Italian sausage	12
Linguini Pescatore - Shrimp, scallops, lobster in olive oil, garlic and a hint of basil pesto	17
Fettuccine Alfredo - Plain 12 Blackened Chicken 13 Chicken 14 Shrimp 15	
Fettuccine Primavera - Olive oil, garlic, garden vegetables served with chicken or sausage	12
Fettuccini Arrabiatta - Olives, onions, garlic in an angry marinara. Mild, medium or spicy	12

Stuffed and baked pastas

Ravioli – Filled with beef sautéed with your choice of Marinara, Alfredo or rose' sauce	12
Lasagna – Baked layers of Italian cheeses; tender lasagna and Bolognese sauce	13
Manicotti – Ricotta and herbs filled pasta tubes baked with Alfredo sauce and a splash of marinara.	11
Cannelloni – Beef and sausage filled pasta tubes baked with marinara and a splash of Alfredo sauce.	12
Tortellini – Baked in a parmesan cream sauce with chicken, mushrooms and Italian cheeses	14
Scampi Ravioli – Filled with shrimp and Italian cheese served with marinara or lemon butter sauce.	15
Pasta Mista – The best of everything. Lasagna, Cannelloni, Fettuccine Alfredo and a Meatball	16
Eggplant Parmesan – Finished with marinara and Italian cheeses, served with angel hair marinara	12

Pollo

Served with angel hair and vegetables

Chicken Napoli – Grilled chicken breast, garlic, olives, almonds and roasted red peppers	16
Chicken Casa – Boneless breast, asparagus, mushrooms and peppers served in an Alfredo sauce.	17
Chicken Parmesan – Chicken breast topped with marinara, parmesan, Italian cheeses and oven baked	16
Chicken Picatta – Chicken breast sautéed in a white wine, lemon butter, garlic and caper sauce	16
Chicken Marsala – Sautéed with mushrooms walnuts and artichokes in creamy Marsala wine sauce	16

Bistecca

Served with garlic mashed potatoes, herbed au jus and vegetables

Filet Tiamo – (8oz choice) Topped with a tomato, gorgonzola cheese and peppercorn cognac sauce	27
Filet Funghi – (8oz choice) Topped with mushroom demi glace cream sauce kissed with Marsala wine.	27
Filet Pinot – (8oz choice) Pinot noir mushroom reduction sauce with herbs and a hint of chipotle	27
Ribeye Steak – (20oz choice) Bone in Ribeye, frenched and grilled to your liking	33

Vitello

Served with angel hair and vegetables

Veal Gamberi – Pan seared veal served with shrimp, spinach and peppers in an Alfredo sauce	18
Veal Tuscany – Prosciutto, artichokes, mushrooms and peppers in a peppercorn cognac cream sauce.	18
Veal Picatta – Pan seared veal sautéed in a white wine, lemon butter, garlic and caper sauce	17
Veal Parmesan – Pan seared, topped with prosciutto, Italian cheeses and marinara	17

Pesce

Served with almond rice pilaf and vegetables

Shrimp Scampi – Jumbo shrimp in a lemon butter and garlic sauce	19
Tilapia – Encrusted with almond and parmesan, baked and served with tangy balsamic citrus sauce	18
Salmon – Lightly blackened and grilled and served with shrimp and our lemon butter sauce.	21
Ahi – Encrusted with almonds and parmesan, cooked rare and served with wassabi mustard.	19

All split entrees are subject to a split charge of 3.95