

Amalfi Ristorante Italiano

Est. 2.25.1977



SONS OF AMALFI

Est. 3.26.2021

Insalate

w/ organic baby greens

house	8
tomato, cucumber, red cabbage, carrot, onion, garbanzo beans, balsamic vinaigrette	
chicken house	21
sautéed or fried chicken breast tomato, cucumber, red cabbage, carrot, onion, garbanzo beans, balsamic vinaigrette	
caesar	9
parmesan, croutons	
chicken caesar	22
sautéed or fried chicken breast parmesan, croutons	
harvest	9.5
golden raisins, cranberries, goat cheese, toasted almonds, pecans, sherry vinaigrette	
date	9.5
medjool dates, walnuts, parmesan, lemon & olive oil	
pear	9.5
lemon infused pears, toasted almonds, shaved parmesan, lemon dressing	

Pizza

small white pizza	6.5
no-cheese pizza, garlic, herbs & olive oil	
small white cheese pizza	14
fontina cheese, garlic & herbs	
large <i>stacked</i> white cheese pizza	19.5
fontina cheese, garlic & herbs	
small red cheese pizza	12.5
large red cheese pizza	17
TOPPINGS small + 1 / large + 2 extra cheese, mushroom, onion, bell peppers	
TOPPINGS small + 3 / large + 5 pepperoni, sausage	

Antipasti

roasted red peppers	9.5
aged balsamic, olive oil, garlic, parsley	
tomato & fresh mozzarella	11
heirloom tomatoes, aged balsamic, olive oil & basil	
spedini	8
crispy mozzarella stuffed bread, marinara	
fried zucchini	8
crisp zucchini circles	
zuppa di clams	16
littleneck clams, marinara or garlic broth	
fried calamari	15
point judith calamari, marinara	

Kids

pasta	8
spaghetti with marinara, or butter	
cheese ravioli	9

Sides

garlic bread	3.5
marinara	3.5
vegetable of the day	5.5
sausage link	8



18% gratuity may be included
for large parties and
20% for separate checks

All split items will be served
with share plates

Entrée sides may not be
substituted with salads or appetizers

Handmade Pasta

alfredo	18
nutmeg spiced parmesan cream	
chicken alfredo	28
sautéed or fried chicken breast nutmeg spiced parmesan cream	
shrimp alfredo	30
sautéed or fried jumbo shrimp nutmeg spiced parmesan cream	
marinara	17
San Marzano marinara sauce	
meatballs	21
brisket, hanger, veal & pork meatballs, marinara	
sausage & peppers	20
local sausage links, bell peppers, marinara	
beef bolognese	21
local premium Angus ground beef	
calamari	24
point judith calamari, marinara or garlic butter	
shrimp	27.5
jumbo shrimp, garlic butter or marinara or fra diavolo (spicy marinara)	

Italiano Classico

potato gnocchi	18
creamy marinara	
cheese ravioli	18
marinara	
tortellini mushroom cream	19
cheese tortellini, porcini mushroom cream	

Chicken *choice of spaghetti **or** vegetables may not substitute handmade pasta*

chicken piccata	25
white wine lemon sauce	
chicken marsala	26
marsala wine mushroom sauce	
chicken saltimbocca	28
prosciutto di parma, mozzarella, white wine sauce	

Parm *choice of spaghetti **or** vegetables may not substitute handmade pasta*

eggplant parm	19
crisp eggplant layered with mozzarella & marinara, add a sausage link + 8	
veal parm	29
Marcho Farms milk fed veal cutlet, breaded, melted mozzarella, marinara	
shrimp parm	29
jumbo shrimp, breaded, with melted mozzarella & marinara	
chicken parm	23
air chilled free range chicken, lightly breaded, melted mozzarella, marinara	

Pesce *handmade pasta + 3*

clams	19
littleneck clams, marinara or garlic broth, spaghetti	
frutta di mare	31.5
littleneck clams, point judith calamari & jumbo shrimp, marinara or garlic broth, spaghetti	

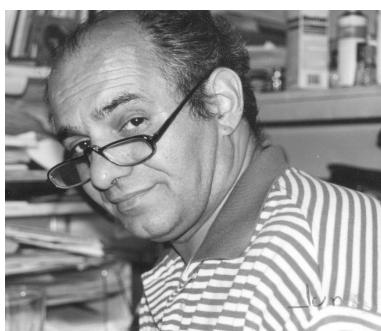
gluten free organic pasta available +3 (full order) +2 (side order)

no charge if replacing handmade pasta

A true family owned and operated restaurant. Amalfi was originally founded in 1977 by Moe Sr., Teresa & Renata. In 2012 Moe Jr. and Johnny took over operations and transformed Amalfi to the restaurant you see today. With the addition of locally farmed meats and handmade pastas Amalfi has taken it's original recipes to another level while staying true to Moe Sr.'s legacy that started us over 40 years ago.

After you visit Amalfi...

"You may never leave!"



Moe Sr.

1947 - 2016

AMALFI FAMILY

- Teresa - Owner
- Johnny - GM / Owner
- Moe Jr. - Head Chef / Owner
- Jeremy - Dinning Room Manager

For more info visit us at



www.AmalfiRockville.com



www.facebook.com/Amalfi.Rockville

Dolce

- ice cream** 5.5
strawberry or pistachio
- cannoli**..... 9.5
crispy pastry shell, sweet ricotta filling
- tiramisu**..... 8.5
creamy mascarpone, espresso & liquor infused lady fingers
- limoncello cake** 8.5
sponge cake, limoncello mascarpone icing
- tartufo gelato**..... 9.5
chocolate and vanilla gelato, dark chocolate shell, cherry almond center

Soft Drinks

- coke, diet coke, sprite, ginger ale**.....3*
- orange, apple or cranberry juice4
- Shirley temple3
- iced tea**3*
- homemade lemonade or Arnold palmer4
- homemade sweet tea.....3
- milk3
- hot tea3
- coffee**4*
- espresso4
- cappuccino6
- Pellegrino (250ml/500ml).....4/7

*** free refills in red ***

Italian Organic Soda **made w/fresh fruit**

- blood orange6
- clementine.....6
- pomegranate.....6
- lemon.....6
- red grapefruit6
- ginger beer6