

# PRIMAVERA

trattoria italiana

**5 COURSE CHEF'S TASTING MENU** Available for **\$25** per person

## ANTIPASTI

<b>ARANCINI</b> - Risotto fritters filled with fontina cheese atop tomato sauce and doused with spinach aioli	<b>9</b>
<b>ANTIPASTO</b> - Cured Italian meat and cheese with olives and marinated vegetables	<b>11</b>
<b>SPECK E BRIE</b> - Cubes of Brie cheese wrapped with smoked prosciutto – grilled and served with crostini	<b>10</b>
<b>BURRATA</b> - Fresh mozzarella filled with creamy curds atop homemade pesto, served with heirloom tomatoes and crostini	<b>10</b>
<b>GAMBERETTI</b> - Crunchy shrimp tossed in spicy pink sauce atop cucumbers	<b>10</b>

## INSALATE

<b>SPECK E MELE</b> - Mixed Greens, local apples, smoked gorgonzola, pistachios, smoked prosciutto, fig balsamic	<b>6/10</b>
<b>CAESARINA</b> - Romaine, croutons, freshly grated Grana Padano, house made Caesar dressing (anchovies by request)	<b>6/10</b>
<b>BIETOLE</b> - Roasted beets, goat cheese, apples, vanilla balsamic & candied walnuts	<b>6/10</b>
<b>MISTA</b> - Mixed greens, cucumbers, tomatoes, balsamic vinaigrette and shredded Grana Padano	<b>3/5</b>
<b>FRAGOLE</b> - Mixed greens, strawberries, dates, pecans, goat cheese fritter and orange vinaigrette	<b>6/10</b>

add chicken breast **5**    add sautéed shrimp **7**

## ZUPPE

<b>LASAGNA SOUP</b>	<b>4/6</b>	<b>SOUP OF THE DAY</b> (always gluten free)	<b>4/6</b>
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## PRIMI

<b>LASAGNA</b> - Our 13+ layered lasagna with meat sauce, béchamel and cheese	<b>17</b>
<b>PENNE DELLA CASA</b> - Penne tossed with smoked blue cheese sauce topped with crispy pancetta	<b>17</b>
<b>PESCATORA</b> - Squid ink pasta with mussels, shrimp, clam, calamari and our fresh catch cooked with white wine, tomato sauce, lemon and parsley	<b>21</b>
<b>GNOCCHI</b> - Our hand rolled potato dumplings with tomato, Bolognese, vodka cream, pesto cream or four cheese sauce	<b>17</b>
<b>PRIMAVERA</b> - Spring vegetables tossed with tomato sauce over fettuccine	<b>17</b>
<b>PAPPARDELLE</b> - Wide flat herb infused pasta with wild boar and porcini mushroom sauce (yes, WILD BOAR!)	<b>22</b>
<b>INVOLTINI</b> - Thinly sliced breaded eggplant stuffed with four cheese and baked with tomato sauce and mozzarella	<b>17</b>

**RAVIOLI** Chef's choice of ravioli **MP**

## PIZZE

MARGHERITA - Tomato sauce, mozzarella and fresh basil (add arugula for 1)	<b>10</b>
ASPARAGI - Smoked mozzarella, goat cheese, asparagus, truffled ham, caramelized onion and balsamic reduction	<b>13</b>
MANGIA FUOCO - Tomato sauce, mozzarella, jalapeno, spicy coppa, spicy sopressata and sausage	<b>13</b>
COTTO E FUNGHI - Tomato sauce, mozzarella, mushrooms, ham and truffle oil	<b>13</b>
VEGETARIANA - Tomato sauce, mozzarella, gorgonzola, goat cheese, mushrooms, peppers, artichokes, olives & pesto	<b>13</b>
FICHI - Homemade fig jam, mozzarella, Grana Padano, gorgonzola and smoked prosciutto (Sweet and Savory!)	<b>13</b>
PATATE - Mozzarella, gorgonzola, Grana Padano, potatoes, rosemary and ground sausage	<b>12</b>

make it a **MEATZA** for **\$6** more - crust made from our homemade sausage (Gluten Free and KETO friendly)

## SECONDI

CONIGLIO - Braised rabbit served with a delicate mushroom Marsala sauce	<b>25</b>
POLLO SALTIMBOCCA - Pan seared chicken breast topped with fresh sage and smoked prosciutto (translates to "jump into your mouth")	<b>18</b>
AGNELLO - S & S Lamb patties made with fresh mint, basil, lemon zest and a hint of mustard – grilled and topped with spinach aioli	<b>20</b>
PESCE DEL GIORNO - Chef's choice of fresh fish	<b>MP</b>
MILANESE - Pounded breaded pork loin topped with grilled onion, roasted pepper sauce and freshly shaved Grana Padano	<b>17</b>
POLPETTE DELLA NONNA - 2 eggplant patties, 2 ricotta patties topped with tomato sauce, béchamel & portabella mushrooms (Nonna's recipe)	<b>17</b>

served with Amore potatoes and fresh vegetable of the day

## BEVANDE

COCA COLA PRODUCTS/ ICED TEA (free refills) <b>2</b>	ITALIAN SODAS <b>2.5</b>	MILK <b>2.5</b>
COFFEE/HOT TEA <b>2</b>	ESPRESSO <b>1.75</b>	CAPPUCCINO <b>2.5</b>
		BOTTLED ITALIAN WATER <b>4</b>

### LOCAL FARMS AND COMPANIES WE LOVE TO SUPPORT

S & S Lamb, Dunneback and Girls Fruit Farm, Mud Lake Farm, Farm Country Cheese, Mamma Mucci, U.S. Wine Imports  
Lomonaco Sicilian Cookie Company, Ferris Nut, Broken Arrow Ranch

We are preparing your food as you order it. We hope you are not in a hurry. We would love for you to savor every single bite. Please write positive reviews online. If you ever have any issues, we -the owners- are always here. Please talk to us. Our biggest thrill is when you leave full and happy! *Grazie Mille* JENNA & MAURIZIO ARCIDIACONO

Chef Jenna has won Chef of the Year 2013 in the Grand Rapids Press. Amore has won the Townie Award for Best Italian 3 years in a row and were the first in West Michigan to receive the Slow Food Snail of Approval from West Michigan's Slow Food Group. Amore was also voted Best Restaurant in 2011, Best European Restaurant 2012, Restaurant of the Year ACFGR 2012 and received the Kent County Food Safety Award in 2013 and 2016. In 2016 Amore was voted Best of the West - Best Italian, Best Chef, and Best Fine Dining.

NOTICE Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness