



Café Amano takes its name from the Italian meaning "by hand" & is true to that mission. We offer dishes to rouse the senses that include only the finest of ingredients, from hand-made pastries & Euro lunches, to French & Italian inspired house specialties in the evening. Café Amano offers an extensive wine list along with a premium selection of spirits. Complete your experience with one of our decadent desserts balanced by a fine selection of cordials & the finest coffee available in Chicagoland.

Swing by in the morning for coffee & pastries, lunchtime for a quick business meal, dinner for an array of specialties, or at night for our monthly schedule of events. Any time of the day, Café Amano is sure to please your inner cravings...

INDULGE YOURSELF

Cooking Classes  Private Wine Tastings

Hours

6 am to 10 pm Monday - Thursday

6 am to 11 pm Friday * 8 am to 11 pm Saturday

Sundays Open for Private Events

T - 630.279.9333 F - 630.279.9444 E - info@cafeamano.com

SOUP

Soubise	\$4 / \$6
Sweet Vidalia Onion Soup infused with Cream & Cognac served with Crostini & Gruyere Cheese	
Soup du Jour	\$4 / \$6

SMALL PLATES

Amano Bruschetta	\$9
Diced Roma Tomatoes tossed with Garlic, Basil & Olive Oil served with Fresh Mozzarella, Toasted Garlic Baguette Slices & drizzled with Balsamic Reduction	
Fresh Fruit & Cheese	\$12
Chef's Selection of Imported Cheeses with Seasonal Fruit	
Roasted Pepper Napoleon	\$9
Seasoned Sweet Roasted Peppers Layered with Toasted French Bread, Goat Cheese Mousse, Pesto, Pine Nuts, Olive Oil & Balsamic Syrup	
Smoked Salmon Tartare	\$13
Norwegian Smoked Salmon with Capers, Red Onion, Crème Fraiche, Chopped Egg, Garlic Rounds & Tobiko Caviar	
Brie en Croûte	\$11
Brie Cheese & Caramelized Onion stuffed Puff Pastry served with sautéed Shiitake Mushrooms, Roasted Peppers & Balsamic Mixed Field Greens	
Escargots à la Bourguignonne	\$10
Escargots baked with Burgundy Wine, Garlic, Lemon, Flat Parsley, Basil & Butter served with Toasted Baguette Slices	
Shrimp & Artichoke Sauté	\$13
Extra Large Gulf Shrimp, Artichoke Hearts & Asparagus sautéed with White Wine, Lemon, Butter & Garlic served with Puff Pastry	
Shrimp Dijonaise	\$13
Pan-Seared Extra Large Gulf Shrimp with Whole Grain Mustard & Shiitake Mushroom Sauce served over Toasted Garlic Sourdough Bread Chips	
Crostini di Polenta	\$10
Crispy Cornmeal Fritters layered with Italian Sweet & Spicy Eggplant Caponata, Imported Goat Cheese, Fresh Basil & Olive Oil	

🍷 SALADS 🍷

Amano Salad	\$10
Mixed Field Greens with Fresh Sliced Pears, Gorgonzola Cheese, Pine Nuts, Michigan Sun-Dried Cherries & Diced Roma Tomatoes (House Balsamic Vinaigrette)	
Niçoise Salad	\$11
Mixed Field Greens with White Albacore Tuna Salad, Hard Boiled Eggs, Blanched French Green Beans, Red Skin Potatoes, Diced Roma Tomatoes & Calamata Olives (Lemon Tarragon Vinaigrette)	
Cottage Hill Salad	\$11
Poached Chicken Apple Salad with Belgian Endive, Mixed Field Greens, Diced Roma Tomatoes & Maple Glazed Walnuts (Banana Vinaigrette)	
Antipasto Salad	\$12
Mixed Field Greens with Imported Prosciutto & Salami, Fresh Mozzarella Cheese, Roasted Peppers, Calamata Olives, Cucumber, Diced Roma Tomatoes & Red Onion (Balsamic Vinaigrette)	
Pan-Seared Chicken Salad	\$13
Mixed Field Greens with Sliced Pan-Seared Chicken Breast, Diced Roma Tomatoes, Fresh Strawberries, Raspberries, Sun-Dried Cherries, Sliced Gala Apples, Sweet Red Peppers & Brie Cheese (Blueberry Pomegranate Vinaigrette)	

🍷 BAGUETTES 🍷

Served with Cold Italian Red Skin Potato Salad

Niçoise Baguette	\$9
White Albacore Tuna Salad, Hard Boiled Eggs, Blanched French Green Beans, Sliced Roma Tomatoes, Mixed Field Greens, Calamata Olives & Lemon Tarragon Vinaigrette served open faced	
Italian Baguette	\$10
Imported Prosciutto & Salami, Fresh Mozzarella, Mixed Field Greens, & Roma Tomatoes drizzled with our Balsamic Vinaigrette	
Turkey Baguette	\$9
Honey Smoked Turkey & Cheddar Cheese with Mixed Field Greens, Roma Tomatoes & Whole Grain Mustard Aioli	
Smoked Salmon Baguette	\$11
Norwegian Smoked Salmon, Crème Fraiche, Sliced Red Onion, Sliced Cucumber & Mixed Field Greens	
Pan-Seared Chicken Baguette	\$11
Pan-Seared Chicken Breast, Smoked Gouda, Sliced Cucumber, Roma Tomatoes, Mixed Field Greens & Honey Pesto Aioli	

🍷 PASTA 🍷

Served with House Salad

Cheese Ravioli Palomino	\$16
Large Ricotta, Mozzarella, & Parmesan Stuffed Ravioli with Fresh Tomato Sauce & a Touch of Cream	
Meat Ravioli Pomodoro	\$16
Large Veal & Beef Stuffed Ravioli with Fresh Tomato Sauce	
Black Pepper & Portobello Ravioli Pomodoro	\$18
Black Pepper Pasta Ravioli stuffed with Portobello Mushrooms served with Fresh Tomato Sauce	
Gnocchi di Pesto	\$17
Potato Dumplings tossed with Pesto Sauce served with Apple & Gouda Cheese Chicken Sausage	
Gnocchi San Remo	\$17
Potato Dumplings with Basil Tomato Sauce & Fresh Mozzarella	

🍷 ENTREES 🍷

Served with House Salad & Vegetable

Veal Piccata	\$25
Veal Medallions sautéed with Shiitake Mushrooms, Artichoke Hearts, White Wine, Lemon, Butter & Garlic	
Veal Marsala	\$25
Veal Medallions sautéed with Shiitake Mushrooms, Sweet Onions, Marsala Wine, Garlic & Butter	
Cherry Hazelnut Chicken	\$19
Breast of Chicken sautéed with Michigan Sun-Dried Cherries & Frangelico Liqueur	
Chicken Dijonaise	\$19
Pan-seared Breast of Chicken layered with Imported Prosciutto Ham, Gruyere & Whole Grain Mustard Shiitake Cream Sauce	
Salmon aux Poires	\$21
Broiled Fillet of Norwegian Salmon with Sweet & Spicy Fresh Pear Glaze	
Pecan Encrusted Fillet of Canadian Whitefish	\$19
Ground Pecans, Savory Spices & a Touch of Sweetness	
Broiled Inland Prawns	\$28
Extra Large Fresh Water Shrimp broiled with White Wine, Garlic, Butter & Lemon served with Drawn Butter	
Rack of Australian Lamb Chops	\$29
Oven-Roasted with Garlic & Rosemary served with Shiitake Mushroom Port Wine Reduction Sauce	

SIGNATURE DESSERTS

Vanilla Crème Brulee	\$9
Madagascar Vanilla Bean infused Cream with Caramelized Sugar & Fresh Berries	
Dark Chocolate & Grand Marnier Crème Brulee	\$10
Rich Dark Chocolate & Grand Marnier infused Cream with Caramelized Sugar & Fresh Berries	
Chocolate L'Orange Torte	\$9
Rich Dark Chocolate & Almond Flour Torte infused with Grand Marnier covered with Chocolate Ganache served with Berry Coulis	
Dark Chocolate Raspberry Pot de Crème	\$10
Rich Dark Chocolate Custard infused with Raspberry Green Tea served with Fresh Raspberries & Fresh Whipped Cream	
Ban Limone Tart	\$8
Pastry Crust filled with Lemon Curd & Caramelized Bananas	
French Deep Dish Apple Tart	\$9
Thin Sliced Gala Apples pressed into Sweet Pastry Crust & served with Vanilla Bean Italian Gelato	
Amano Tiramisu	\$10
Espresso soaked lady fingers layered with Sweet Mascarpone Cheese served with Espresso Crème Anglaise, Shaved Chocolate & Fresh Berries	
Crushed Cannoli	\$7
Rich Ricotta Cannoli Cream served with Crushed Pastry Shells & Fresh Berries	
Vanilla Crème Brulee Cheesecake	\$8
Rich & Creamy New York Style Cheese Cake infused with Madagascar Vanilla and Caramel served with Fresh Berries	
Raspberry Sorbet	\$6
All Fruit Sorbet Served with Raspberry Coulis & Fresh Berries	
Vanilla Bean Gelato	\$6
Vanilla Bean Italian Gelato served with Fresh Berries	
Giandua Gelato	\$7
Chocolate Hazelnut Italian Gelato served with Chocolate Sauce & Fresh Berries	

 Cordials 

BEVERAGES

Espresso Drinks & Coffee (regular or decaffeinated)	
Black Cat Espresso	\$2.50
Black Cat Espresso con Panna (with cream)	\$3
Café Latte	\$4.50
Cappuccino	\$4.50
Mochaccino	\$4.50
Carmaccino	\$4.50
Amano House Blend Coffee	\$2.50
Café au Lait (Amano House Blend with Steamed Milk)	\$3
French Press Coffee	
For One (two cups)	\$5
For Two (four cups)	\$7
For Four (eight cups)	\$11
For Six (twelve cups)	\$15
Hot Cocoa	\$4
Tea (hot & iced)	
Tea Chai Spiced Tea	\$4
Organic Tea (served in a personal Bee House Pot)	\$4
Iced Tea (black or flavored)	\$3
Lemonade Iced Tea (Arnold Palmer)	\$3
Lemonade	\$3
Fruit Juices & Milk	
Orange, Apple, Cranberry, Tomato	\$3
Whole, 2%, Skim, Soy	\$3
Smoothies	
Berry Bliss, Mango Morning, Cocoa Berry, Bluanna	\$6
Soft Drinks & Bottled Water	
Coca-Cola, Diet Coke, Sprite, Ginger Ale	\$3
San Pellegrino Sparkling (17 oz.)	\$5
Evian Natural Mineral (17 oz.)	\$5

 Spirits & Specialty Coffee Drinks 