

Lunch Menu

SMALL PLATES

- Amano Bruschetta** ~Diced Roma Tomatoes tossed with Garlic, Basil & Olive Oil served with Fresh Mozzarella, Toasted Garlic Baguette Slices & drizzled with Balsamic Reduction~ \$9
- Fresh Fruit & Cheese** ~Chef's Selection of Imported Cheeses with Seasonal Fruit~ \$13
- Roasted Pepper Napoleon** ~Fire-Roasted Seasoned Sweet Red Peppers Layered on Puff Pastry, Crumbled Goat Cheese, Pesto, Toasted Pine Nuts, Extra Virgin Olive Oil & Balsamic Reduction~ \$10
- Amano Maryland Lump Crab Cakes** ~ Our special recipe lump crab cakes served with Sweet and Spicy Roasted Corn Salsa and Chili Pepper Aioli ~ \$14
- Smoked Salmon Tartare** ~Norwegian Smoked Salmon with Capers, Red Onion, Crème Fraiche, Chopped Egg, Garlic Rounds & Wasabi Tobiko Caviar~ \$14
- Brie en Crôte** ~Brie Cheese & Caramelized Onion stuffed Puff Pastry served with sautéed Shiitake Mushrooms, Roasted Peppers & Balsamic Mixed Field Greens~ \$11
- Shrimp & Artichoke Sauté** ~Extra Large Gulf Shrimp, Artichoke Hearts & Asparagus sautéed with White Wine, Lemon, Butter & Garlic served with Puff Pastry Round~ \$14
- Shrimp Dijonaise** ~Pan-Seared Extra Large Gulf Shrimp with Whole Grain Mustard & Shiitake Mushroom Cream Sauce served over Toasted Garlic Crostini~ \$14
- Crostini di Polenta** ~Organic Cornmeal Fritters layered with Italian Sweet & Spicy Eggplant Caponata, Imported Goat Cheese, Fresh Basil & Extra Virgin Olive Oil~ \$10

SOUPS AND SALADS

- Soubise** ~Sweet Vidalia Onion Soup infused with Cream & Cognac served with Crostini & Gruyere Cheese~ \$4 / \$6
- Soup du Jour** ~ \$4 / \$6
- Amano Salad** ~Mixed Field Greens with Fresh Sliced Pears, Gorgonzola Cheese, Pine Nuts, Michigan Sun-Dried Cherries & Diced Roma Tomatoes (Balsamic Vinaigrette) ~ \$10
- Niçoise Salad** ~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) ~ \$12
- Cottage Hill Salad** ~Poached Chicken Apple Salad with Belgian Endive, Mixed Field Greens, Diced Roma Tomatoes & Maple Glazed Walnuts (Banana Vinaigrette) ~ \$12
- Antipasto Salad** ~Mixed Field Greens with Imported Prosciutto & Salami, Fresh Mozzarella Cheese, Roasted Peppers, Calamata Olives, English Cucumber, Diced Roma Tomatoes & Red Onion (Balsamic Vinaigrette) ~ \$12
- Pan-Seared Chicken Salad** ~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)~ \$13
- Pan-Seared Filet Mignon Salad** ~Mixed Field Greens with Pan-Seared and Sliced Filet Mignon, Grilled Cipollini Onions, Diced Roma Tomatoes, Blanched French Green Beans, Gorgonzola Cheese, English Cucumber and Fire-Roasted Red Sweet Peppers (Balsamic Vinaigrette) ~ \$17

BAGUETTES

Served with Cold Italian Red Skin Potato Salad

- Niçoise Baguette** ~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~ \$10
- Italian Baguette** ~Imported Prosciutto & Salami, Fresh Mozzarella, Mixed Field Greens, & Roma Tomatoes drizzled with our Balsamic Vinaigrette~ \$11
- Turkey Baguette** ~Honey Smoked Turkey & Cheddar Cheese with Mixed Field Greens, Roma Tomatoes & Whole Grain Mustard Aioli~ \$10
- Smoked Salmon Baguette** ~Norwegian Smoked Salmon, Crème Fraiche, Sliced Red Onion, Sliced Cucumber & Mixed Field Greens~ \$13
- Pan-Seared Chicken Baguette** ~Pan-Seared Chicken Breast, Smoked Gouda, Sliced Cucumber, Roma Tomatoes, Mixed Field Greens & Honey Pesto Aioli ~ \$12
- New York Steak Baguette** ~ Pan-Seared Center-Cut New York Sirloin, Cognac Caramelized Onions, Gruyere Cheese and Sweet and Spicy Horseradish Aioli ~ \$18

PASTA

Served with Fresh Country Italian Sourdough Bread and House Salad or cup of Soup

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

ENTREES

Served with Country Italian Sour Dough Bread, House Salad or Soup & Herbed Fresh Vegetable Medley

- Cherry Hazelnut Chicken** ~ Free Range Breast of Chicken sautéed with Michigan Sun-Dried Cherries & Frangelico Liqueur~ \$21
- Chicken Dijonaise** ~Pan-seared Free-Range Breast of Chicken layered with Imported Prosciutto Ham, Gruyere Cheese & Whole Grain Mustard Shiitake Cream Sauce~ \$21
- Salmon aux Poires** ~Broiled Fillet of Norwegian Salmon with Sweet & Spicy Fresh Pear Glaze~ \$23
- Pecan Encrusted Fillet of Canadian Whitefish** ~Ground Pecans, Savory Spices & a Touch of Sweetness~ \$21