

LUNCH

FOCACCIA

FARINATA (GF) (VG) \$9
Savory Chickpea Pancake Baked with
Ligurian Extra Virgin Olive Oil

FOCACCIA DI FORMAGGIO (V) \$13
Very Thin Layered Focaccia
with Crescenza Cheese

FÜGASSA (VG)
Genovese Focaccia Made with
Ligurian Extra Virgin Olive Oil
•Classico \$6 • Pizzata \$8
•Cipolla \$7

PRIMI

SPAGHETTI AL POMODORO (V)(AGF) \$20
Monograno Felicetti Kamut Flour Pasta with D.O.P.
San Marzano Tomato & Basil Sauce

TRENETTE CON PESTO GENOVESE (V)(AGF) \$22
Trenette with Tigullio Basil Pesto,
Served Traditionally with Green Beans & Potato

RAVIOLINI AL TOCCO \$28
Ravioli filled with Braised Pasture-Raised Beef &
Borage, Served in a Meat Jus

INSALATA

FINOCCHIO (GF) (V) \$15
Shaved Fennel, Lemon & Black Pepper Salad
with Shaved Pecorino Sardo

INSALATA VERDE (GF) (AV) \$14
Brimming with Fresh Greens, Radishes, Cucumbers,
Styrian Pumpkin Seeds & our Signature Dressing

RADICCHIO (GF) (AV) \$17
Chicory Salad with a Caramelized Leek &
Chestnut Honey Balsamic Dressing with
Crispy Speck

BARBABIETOLE (GF) (V) \$16
Roasted Beets in Balsamic with Fresh
Robiola Cheese, Sprouted Walnuts & Tarragon

PENNE LISCE \$18
Johanna's Childhood Pasta Salad with Martelli
Penne, Balsamic, Local Summer Tomatoes &
Basil

PROTEIN ADD ON
Pasture Raised Lancaster Farm Coop Organic Chicken +\$10
Wild Caught Lummi Island Baker Salmon +\$17

Make it a Combo
Add a Small
Minestrone Soup, Slice
of Classico Fugassa,
Side of Mixed Green
Salad for \$6 to any
Lunch

FOCACCIA FARCITO (AGF)

BUFFALO
MOZZARELLA (V) \$13
Semi Secchi Tomatoes & Fresh
Basil on Classic Focaccia

PROSCIUTTO COTTO \$14
Crucolo Cheese on Onion
Focaccia

MORTADELLA \$15
Stracchino Cheese & Pesto
Genovese on Classic Focaccia

PROSCIUTTO SAN
DANIELE \$15
24 Month Parmigiano
Reggiano & Arugula on
Classic Focaccia

SBRICOLONA \$15
Crumbly Salami, Alta Badia
Cheese & Sun Dried Tomatoes
on Onion Focaccia

SECONDI

PESCE (GF) \$45
Wild Alaskan Sablefish with Braised Local
Escarole & a Leek Salsa Verde

VITELLO ALLA MILANESE (GF) \$34
Thinly Pounded Breaded Milk-Fed Veal & Served
with Arugula and Lemon for a Fresh Squeeze

BISTECCA (GF) MP
Let Us Tell You About Our Regenerative
Pasture-Raised, Grass Fed & Grass Finished
Steak Options served with Arugula, Semi
Secchi Tomatoes & Balsamic Vinegar

CONTORNI

MINISTRONE \$11
Healthy Organic Alkaline
Vegetable Soup

FRITTATA (V) (GF) \$8
Swiss Chard, Onion &
Parmigiano Reggiano
Frittata

SAUERKRAUT \$7
with Caraway & Juniper

TORTA SALATA
DI RISO \$8
Savory Zucchini & Leafy
Green with Arborio Rice
Tart

PARFAIT \$9
Housemade A2 Yogurt,
Buckwheat Muesli Granola
& Fresh Berries

ANCIENT GRAIN
SOURDOUGH \$3

RÖSTI \$8
Tyrolean Shredded
Potato Pancake

DOLCI

CORNETTI \$6.50/7.50
Vuoto, Crema or Albicocca

TORTE DEL GIORNO \$12
Ask about our Daily Selection

CANTUCCI (V) \$4
Spelt & Sprouted Almond Biscotti

GELATO \$14
Pistacchio
Crema
Gianduja
Ask About Our Seasonal Sorbetto

TIRAMISU (GF) (V) \$15
Sucanat Mascarpone & Buckwheat Savoiardi
Dipped in Caffè Vergnano with Cacao Powder

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(AV) Available Vegetarian (V) Vegetarian (VG) Vegan

UNAPOLOGETICALLY
NORTHERN ITALIAN

(AGF) Available Gluten Free (GF) Gluten Free

CAFFÈ		
CALDO HOT		
CAFFÈ		2
Single Espresso		
CAFFÈ LUNGO		2
Long Single Espresso		
CAFFÈ RISTRETTO		2
Short Single Espresso		
CAFFÈ DOPPIO		4
Double Espresso		
CAFFÈ DOPPIO LUNGO		4
Long Double Espresso		
CAFFÈ DOPPIO RISTRETTO		4
Short Double Espresso		
CAPPUCCINO		3.50
Single Espresso, Steamed Milk and Foam		
MACCHIATO		2.25/4.25
Single or Double Espresso with a Dash of Milk Foam		
MAROCCHINO		2.25/4.25
Single or Double Espresso, Dash of Milk Foam & Cocoa Powder		
CAFFÈ AMERICANO		4
Double Espresso with Hot Water		
CAFFÈ LATTE		6
Double Espresso with Steamed Milk		
CAFFÈ CORRETTO		+2
Single or Double Espresso with a Boozy Twist (+ Spirit)		
BICERIN		6.5
Layered Hot Chocolate, Espresso, Milk & Foam		
CIOCCOLATO CALDO		6
Italian Hot Chocolate		
+ Whipped Cream Torched Gelatin Marshmallows + 1		
AMA'S SIGNATURE BONE BROTH		8/24
Our Regenerative, Collagen Rich Beef & Chicken Bone Broth		
FREDDO COLD		
CAFFÈ FREDDO		4
Iced Double Americano		
CAPPUCCINO FREDDO		3.5
Single Iced Espresso with Milk and Foam		
LATTE FREDDO		6
Double Iced Espresso with Milk		
SHAKERATO		7+
Double Shaken Espresso with Ice & Sucanat (+ Spirit Available)		
ZABAGLIONE SHAKERATO FREDDO		8+
Double Shaken Espresso with Marsala Cream (+ Spirit Available)		
AFFOGATO		11
Espresso with Your Choice of Housemade Gelato!		
BEYOND COFFEE		
AUTONOMY SMART MATCHA LATTE		9
Adaptogenic Latte with Ceremonial Grade Matcha (Contains Nuts)		
AMA TEA PROGRAM		4
Ama Blend Tranquillitea Nourishment Strong Heart (Hot & Cold Option) Orange Ceylon Black Tea		
CHAI LATTE		6
Lancaster Farmacy Chaga Chai, Milk, Slightly Sweetened		
SPREMUTA		9
Fresh Squeezed Organic Orange & Grapefruit Juice		
ZP LIBATIONS		8
Ama Cola		
Lacto-Fermented Ginger Lemon Ale		
Whey Lemonade		
Elderberry Gazzoza + 2		

OUR MISSION



Your bill includes a 3.85% service fee. Ama distributes them in totality among all employees in the form of health and wellness benefits. All tips go directly to service staff. Please visit our website for more details.

We Offer the Original 1882 or Decaf Blend of Caffè Vergnano, the Oldest Coffee Roaster in Italy. Our Milk is an Organic A2 Grass-Fed Regenerative Whole Milk. If you Would Like to Substitute for a Non-Dairy Option we Have Unsweetened Hazelnut Milk, Pumpkin Seed Milk, Cashew Milk for + \$1.

Everything in House is Free from Refined Sugar. We Offer Sucanat, Date Syrup or Raw Honey for Sweetening your Beverage. In Addition, we Have Housemade Vanilla, Hazelnut, Chocolate or Gianduja Flavors for + \$1

COCKTAILS & MORE	
COCKTAILS	
BELLINI	 12
White Peaches & Prosecco	
GARIBALDI	 14
Red Bitter, Orange Juice	
MIMOSA	 12
Fresh Squeezed Orange Juice, Frizzante	
MARTINI PICCOLO	 8
Gin or Vodka, Vermouth -Brine or a Twist	
FROSE´ SPRITZ	 14
Frozen Bubbly Strawberry Aperitivo Spritz	
AMA SPRITZ	 14
Aperitivo Blend with Bubbly Prosecco & Seltz, Garnished with Fresh Orange	
HUGO SPRITZ	 15
Tyrolean Spritz, Elderflower, Apple Dolcedi, Lime, Mint, Prosecco & Seltz	
NEGRONI	 14
Gin, Red Bitter Blend, Sweet Vermouth	
BEER	
Menabrea Lager, Piemonte	 9
WINE BY THE GLASS	
MONVIN FRIZZANTE	 12
Fresh, Bubbly, Delicious	
CA´ DEL BOSCO, FRANCIACORTA	 25
The Finest Bubbles in Italy	
ALOIS LAGEDER, PINOT GRIGIO	15
Dry, Crisp, Green Apple	
LA KIUVA, ROSÉ	16
A refreshing Italian Chilled Rose from Val D'Aosta	
PAKRAVAN PAPI, SUPER TUSCAN	 15
Velvety Red Fruit, Soft Tannins	