

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

TRY OUR NEW SEASONAL OFFERING	
ORGANIC PUMPKIN SPICE LATTE <i>Honeynut Squash Sweetened with Maple Syrup & Organic Spices.</i> <i>Served Hot or Iced</i> 7	
OUR MISSION	
	
<i>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.</i>	
<i>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.</i>	
<i>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</i>	

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



VERDURE

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

INSALATA VERDE (GF) (AV) \$15
*Brimming with Fresh Greens, Radishes, Cucumbers,
 Styrian Pumpkin Seeds & our Signature Dressing*

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

PROTEIN ADD ON

Pasture Raised Lancaster Farm Coop Chicken +\$10
Wild Caught Lummi Island Baker Salmon +\$16

STUZZICHINI

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

PALIO GRISSINI (AGF)
An Ode to Chef Andreas Hellrigl's Famous Herb
& Extra Virgin Olive Oil Breadsticks Served with

Your Choice of
Speck • 24 Month Prosciutto di San Daniele
Mortadella • Prosciutto Cotto • Sbiccolana
 • 24 Month Parmigiano Reggiano
Pecorino Sardo • Crucolo
 \$9 EACH • 3 FOR \$25

CROSTINI (AGF) (AV)
\$8 EACH • 3 FOR \$22
Ask about our Seasonal Selection

PRIMI

SPAGHETTI AL POMODORO
(V) (AGF) \$22
*Monograno Felicetti Kamut Flour
Pasta with D.O.P. San Marzano
Tomato & Basil Sauce*

TRENETTE CON PESTO
GENOVESE (V) (AGF) \$23
*Trenette with Tigullio Basil Pesto,
Served Traditionally with Green
Beans & Potato*

RAVIOLINI AL TOCCO \$29
*Ravioli filled with Braised
Pasture-Raised Beef & Escarole*

SPECK CARBONARA
(AGF) \$24
*Northern Italian-style Carbonara
with Smoked Speck and Egg*

FOCACCIA FARCITO (AGF)

BUFFALO
MOZZARELLA (V) \$14
*Semi Secchi Tomatoes & Fresh
Basil on Classic Focaccia*

PROSCIUTTO COTTO \$15
Crucolo Cheese on Onion
Focaccia

MORTADELLA \$16
Stracchino Cheese & Pesto
Genovese on Classic Focaccia

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

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

DOLCI

KAISERSCHMARRN \$18
Tyrolean Shredded Pancakes with
Lingonberry Maple Syrup

CORNETTI \$6.5/8
Vuoto, Crema or Albicocca

TORTE DEL GIORNO \$12
Ask about our Daily Selection

TOASTED ANCIENT GRAIN
SOURDOUGH \$12
Cultured Butter + Your Choice Of:

- Jam
- Chestnut Honey
- Raw Wildflower Honey

SECONDI

VITELLO ALLA MILANESE (GF) \$36
Thinly Pounded Breaded Milk-Fed Veal & Served
with Arugula and Lemon for a Fresh Squeeze

PESCE (GF) \$45
*Seatopia Bronzino with Braised Local
Escarole & a Leek Salsa Verde*

BISTECCA CON PEPERONI SMP
ALL'ACCIUGA (GF)
*Grass-Fed & Finished Steak with Seasonal
Italian Red Peppers & Piedmontese Salsa Verde*

CONTORNI

SAUERKRAUT \$4
with Caraway & Juniper

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

RÖSTI \$8
Tyrolean Shredded Potato Pancake

UOVA IN TEGAME \$9
*Pasture-Raised Eggs Cooked Sunny
Side Up in Extra Virgin Olive Oil*

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

UNAPOLOGETICALLY
NORTHERN ITALIAN

(AGF) Available Gluten Free (GF) Gluten Free