

LUNCH SPECIALS

Per Mangiare • To Eat

Make the Minestrone Johanna's Way

Add Pesto Genovese & Pasture Raised Lancaster Farm Fresh Organic Chicken to Our Organic Minestrone Soup +\$10

Add Protein to Any Salad

- Pasture Raised Lancaster Farm Fresh Organic Chicken \$10
- Wild Caught Lummi Island Baker Salmon \$16
- 100% Grass-fed Grass-Finished Steak \$16

Have a Beautiful Rice Bowl !

Piedmontese Red Rice with Wild Caught Lummi Island Baker Salmon, Sautéed Zucchini & Arugula is the Perfect Healthy Lunch (GF) (DF) \$24

Make it a Combo

Add a Small Minestrone Soup, a Slice of Classico Fugassa or a Side of Mixed Green Salad to Any Item for \$6

Try our Housemade Focaccia Farcito

Open-Faced Ligurian Focaccia* with your Choice of Topping:

- **Buffalo Mozzarella**, Sundried Tomato & Pesto on Classic (V) \$14
- **Prosciutto Cotto**, Crucolo Cheese on Onion Focaccia \$14
- **Mortadella**, Crescenza Cheese & Pesto on Classic \$15
- **Prosciutto San Daniele**, 24 Month Parmigiano Reggiano & Arugula on Classic \$15
- **Sbriciolona Salami**, Alta Badia Cheese & Sundried Tomato on Onion Focaccia \$15

*Substitute Ancient Grain Sourdough or Gluten Free Buckwheat Bread

Looking for a Classic?

Try our Pesto Genovese with Trenette Pasta (V) (AGF) \$23 or our Ragù Bolognese with Tagliatelle Pasta (AGF) \$28

Add Something on the Side

- Housemade Sauerkraut with Juniper & Caraway (V) \$4
- **Parfait** with Homemade A2 Yogurt, Big Bold Health Himalayan Tartary Sprouted Buckwheat Granola & Fresh Fruit (V) (GF) \$9
- Slice of **Ancient Grain Sourdough** (VG) (DF) \$3
- Slice of **Leafy Green Frittata** (V) (GF) \$8
- Slice of our **Contadino Frittata** (V) (GF) \$9
- Tyrolean Potato & Celeriac **Rösti** (VG) (GF) \$8
- Piece of our Savory **Torta di Riso** (V) \$8
- Housemade Classic **Vuoto Cornetto** (V) \$6.50
- Cornetto filled with **Pastry Cream** or **Apricot Jam** (V) \$7.50

Per Bere • To Drink

Ask your server about our classic Italian coffee options. 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 or Cashew Milk for an Add on.

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 an Add on.

SEASONAL SPECIALITIES

Ama's Signature Bone Broth

Low FODMAP Broth made with Organic Beef & Chicken Bones \$8

Bone Broth Hot Chocolate

Ama's Signature Bone Broth with Steamed Milk of Choice, Santa Barbara Rainforest Cacao, Vanilla Bean & Sucanat with Housemade Marshmallows made with Marshmallow Root, Gelatin & Maple Syrup \$8

Gingerbread Latte

Caffè Vergnano Espresso, Steamed Milk of Choice & Housemade Gingerbread Syrup made with Organic Ginger, Molasses & Spices \$7

Peppermint Chocolate Latte

Caffè Vergnano Espresso, Steamed Milk of Choice & Housemade Syrup made with Organic Peppermint Extract, Santa Barbara Rainforest Cacao & Sucanat \$7

Chaga Chai Latte

Lancaster Farmacy Chaga Chai, Steamed Milk of Choice & Housemade Syrup made with Vanilla Bean & Sucanat \$6

Spremuta

Our Organic Orange Juice is Fresh Squeezed Daily. Enjoy for a Boost of Vitamin C \$9

Ama Cola

We don't have Coca Cola, but we do make our own with Kola Nut, Citrus, Spices & Sucanat so it still has the Caffeine along with other Digestive Benefits \$8

Affogato

Caffè Vergnano Espresso Poured over your Choice of Housemade Gelato: Crema, Pistacchio or Gianduja \$11