

Amis Westport:



Layout:

We offer a casual semi-private table for up to 20 guests, located adjacent to the bar and window panes. This area is perfect for larger casual groups who enjoy a lively atmosphere.

Capacity: Seating for up to 20 guests for either lunch or dinner. Reception NA

Menu: For seated menus, we offer a preselected family style menu. Our family style approach holds true to the trattoria style and allows for interaction through sharing. The menus can be tailored to accommodate any dietary restriction and food allergies.

We offer two price tiers for lunch and three price tiers for dinner. Lunch: 3 courses for \$35 or \$45 per guest. Dinner: 3 courses for \$65 per guest or 4 courses for \$75 or \$85 per guest.

Beverage Options: We offer a wide selection beer, cocktails, and Italian wines that can be charged upon consumption or preselected in advance. Included in the menu price per person are all non alcoholic beverages (soda, coffee, tea, espresso etc.)

Next Steps: To book your event with us, we simply require a signed contract with a \$500 deposit, applicable to your final bill. No event is considered reserved or confirmed without your deposit submission. Cancellation fees may apply.

Seated Lunch Menus

(available Sunday-Saturday 10 a.m to 2 p.m. for a period of three hours)

3 Courses for \$35 per guest

- 2 antipasti selections
- 2 selections from pasta and secondi
- 2 dolci selections

3 Courses for \$45 per guest

- 3 antipasti selections
- 3 selections for pasta and secondi
- 2 dolci selections

Lunch Selections:

Bruchetta/Antipasti

pan con tomato with basil and pecorino
eggplant caponata
bufala ricotta with black pepper
mozzarella with charred scallions and corn
prosciutto di parma e melon
heirloom tomato bufala mozzarella
sal's old school meatballs
seared octopus with green harissa and pickled peppers
swordfish meatballs with creamy polenta

Pasta/Secondi

bucatini with jalapeno & almond pesto
tonnarelli "cacio e pepe" with pecorino and black pepper
linguine and mussels with chorizo and tomato brodo
eggplant parmigiana
quinoa with summer vegetables and pecorino
swordfish oregananta with broccoli rabe
grilled salmon with spicy carrots and cucumbers with basil yogurt
grilled chicken parmigiana with grilled zucchini
kale ceasar
escarole salad with apple and radish
grille peaches with watercress and aged balsamic
arugula salad with cherry tomato and parmigiana
buckwheat salad with red onion, feta, and cucumber
add grilled shrimp +\$4 pp
add chicken +\$3 pp

Contorni (+\$2 pp each)

eggplant chips
fried brussels sprouts
green bean salad with radish, chickpeas, and lemon vinaigrette
heirloom tomato salad with saved red onion
fried cauliflower with pecorino and salsa rossa

Dolci

mom-mom's rice pudding
olive oil cake with marmelade
vanilla semifreddo with maple syrup & nuts

Seated Dinner Menus

(available Sunday through Thursday only. Available times for larger parties are 5:30 and earlier, or 8:30 and later for a period of three hours).

Below is the full list of menu options that we offer for each price tier. We are always happy to make menu proposals for you and your guests featuring Amis signature dishes. The preselected menus are served family style, and served on multiple large platters so that everyone can sample as much variety as possible.

3 Courses for \$65 per guest

- 4 antipasti selections
- 3 entrée selections
- 2 dolci selections

4 Courses for \$75 per guest

- 4 antipasti selections
- 2 pasta selections
- 2 secondi selections
- 2 dolci selections

4 courses for \$85 per guest

- 6 antipasti selections
- 2 pasta selections
- 2 secondi selections
- 3 dolci selections

Dinner Selections:

Antipasti

eggplant caponata
bufala ricotta and black pepper
crochetta di baccala, red pepper aioli
prosciutto and melon
bufala mozzarella with charred scallions & corn
marinated olives
grilled octopus with green harissa
swordfish meatballs, creamy polenta and pine nuts
grilled shrimp with gigante beans
mussels in a garlic, white wine brodo
suppli alla martriciana (Roman rice ball)
sal's old school meatballs with tomato potato
lamb ribs cherry agrodolce & crushed pistachios GF

Entrees

PASTA
tonnarelli "cacio e pepe"
bucatini with jalapeno and almond pesto
paccheri with swordfish and eggplant fries
linguine with mussels, chorizo, tomato broth
roast eggplant & bufala ricotta ravioli
rigatoni with chicken sausage and broccoli rabe ragu
fettucine corn crema, scallions

SECONDI

flat iron steak with basil pesto fingerlings
mixed seafood grill with grilled polenta
pork chop with grilled balsamic peaches
grilled salmon with spicy carrots & cucumbers, basil yogurt
chicken al mattone with escarole and lemon

CONTORNI (+\$5 pp for a selection of two)

fried brussels sprouts and lemon
broccoli rabe
polenta with brown butter
zucchini trifolati

DOLCI

mom-mom's rice pudding
chocolate ricotta cannoli
olive oil cake with marmalade & whipped cream
tiramisu

For more information or to reserve your private event, please contact events@vetrifamiy.com