



MENU

AMADEO

APPETIZER	SOUPS AND SALADS
BASIC BREAD \$8.0 Fresh from the oven basic bread with no topping and filling.	LOBSTER BISQUE \$40.0 A rich and creamy soup with chunks of lobster meat.
GARLIC CHEESE BREAD \$9.0 Fresh from the oven garlic bread with melted cheese topping.	CAESAR SALAD \$9.0 Crisp romaine lettuce, homemade Caesar dressing, croutons, and shaved Parmesan.
MUSHROOM RISOTTO \$12.0 Creamy Arborio rice with a medley of wild mushrooms.	FRESH ONION SOUP \$17.0 Caramelized onions in a flavorful beef broth topped with melted Swiss cheese.
MAIN COURSE	TOMATO BASIL SOUP \$12.0 A classic tomato soup with a hint of basil.
FILET MIGNON \$60.0 A tender and juicy 8-ounce filet served with a red wine reduction sauce.	DESSERT
LOBSTER TAIL \$55.0 Succulent lobster tail broiled to perfection, served with drawn butter.	NEW YORK CHEESECAKE \$35.0 Creamy cheesecake with a graham cracker crust.
GRILLED CHICKEN ALFREDO \$50.0 Grilled chicken breast served with fettuccine pasta in creamy Alfredo sauce.	CHOCO LAVA CAKE \$30.0 Warm, molten chocolate cake with a scoop of vanilla ice cream.
GRILLED VEGETABLE PLATTER \$25.0 A selection of seasonal vegetables marinated and grilled to perfection.	APPLE PIE \$33.0 Homemade apple pie served with a scoop of cinnamon ice cream.
SIDES	BEVERAGES
MASHED POTATOES \$7.0	CLASSIC BLACK TEA \$7.0
GRILLED ASPARAGUS \$6.0	GREENTEA WITH HONEY \$10.0
MAC N CHEESE \$12.0	ICE COFFEE \$7.0
CREAMED SPINACH \$6.0	VIRGIN MOJITO \$25.0
SEASONED FRIES \$10.0	SHIRLEY TEMPLE \$30.0
	PINA COLADA \$25.0

