



MIXED, MATCHED & SHARED FOOD SUMMER 2010

We serve local products from farms, ranches and fisheries guided by principles of sustainability.

SHARE

Three Cheese Plate **9/18**

Charcuterie (Cured Meats) & Artisan Cheese **13/26**

Boquerones (White Anchovies) w/ Butter, Cucumber, Peppers, Grapes & Italian Parsley **9**

Chickpea Fritters w/ Ancho Aioli & Pickled Cucumbers **12**

Fried Calamari **9**

Organic Beef & Pork Meatballs & Harissa Tomato Sauce **13**

SALADS

Arugula & Torpedo Onion Salad w/ Walnuts, Parmesan & Picholine Olive Vinaigrette **7**

Amelia's (House) Salad w/ Anchovy Crouton, Poached Egg **10**

Sliced Heirloom Tomatoes w/ Yarra Valley Feta, Herbs, Crostini & Salsa Verde **10**

Little Gem Greens, Almonds, Manchego, Cherry Tomato w/ Crispy Jamón & Pimenton Vinaigrette **9**

SMALL PLATES

BLT.A (Bacon, Little Gems, Tomato & Avocado) **8**

Sautéed Prawns & Chorizo w/ Creamy Organic Polenta & Romesco **13**

L Tacos w/ Crispy Petrole Sole **12**

Sage Gnudi (Ricotta Gnocchi) w/ Corn, Sweet Onion, Parmesan & Almond Bacon Picada **11**

Slow Roasted Lamb Ribs w/ a Pomegranate Glaze **15**

Braised Pork Belly w/ Crispy Polenta, Haricot Verts & Sherry Gastrique **14**

Soup **7**

ENTRÉES

L Burger with Manchego Cheese & Frites **12**

Grilled Hanger Steak w/ Creamed Corn Potato, Arugula & Tomato Shallot Butter **21**

Buttermilk Fried Chicken w/ Eggplant & Sungold Tomato Couscous w/ a Warm Pistachio Relish **17**

Fresh Fish **A.G.**

Pan Seared Pizzetta **14**

SIDES

Sautéed Haricot Verts w/ Tarragon, Garlic & Onion **7**

Pommes Anna (Thin Sliced Potatoes) **7**

Spiced Pomme Frites w/ Horseradish Aioli **6**

Three Course **Prix Fixe Menu** created by Ame **35**
with **Wine Pairings** selected by Jonathan **15**

*ALL AIOLI IS HOUSEMADE CONTAINING ORGANIC RAW EGGS

"TRUST YOUR CHEF" — AME

1801 L STREET, MIDTOWN SACRAMENTO · WWW.LWINELOUNGE.COM · 916.443.6970