



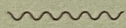
THE CLAYTON HOTEL
231 CLAYTON ST, DENVER, CO.



CRUDO

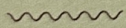
KING SALMON

Lemon brodo, chili, chive,
basil oil
\$20



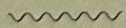
HAMACHI

Confit tomato, pine nut,
olive puree, Guindilla
peppers
\$21



BLUEFIN TUNA

Citrus kosho, tangerine,
tonnato sauce, Sicilian
oregano
\$23



CARNE SALADA

carpaccio, Green tomato
caponata, parmigiano,
crostino
\$22

MOZZARELLA BAR

Fresh Cheese

CHOOSE ONE



MOZZARELLA DI BUFALA - \$15

BURRATA - \$14

FRESH PULLED FIOR DE LATTE - \$12

STYLE

CHOOSE ONE

CAPRESE

tomato confit, basil, balsamic ponzu, olive oil

PIZZAIOLO

Pepperonata, Salumi vinaigrette, herb salad

ARANCIA

orange olive oil, tangerine and calabrian bomba

FRESH SESAME FOCACCIA+4 • GF OAT BREAD+5 • GRISSINI+3

MARINATED

\$5 EACH

OLIVES

GIARDINERA

BEANS

A 20% service charge is added to every bill which allows us to equitably compensate everyone that contributes to your Bar Amorina experience, from the back of house, to the front of house. Additional gratuity for exceptional service is greatly appreciated by your server but is not required or expected.



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INSALATA

FRUTTI DI MARE \$23
Octopus, prawns, celery, potato, salsa verde, mustard frill,
potato chips

MARINATED CUCUMBERS \$10
Fennel, tangerine, Condimento di Colatura, pistachio, herbs



• SALUMI •

MORTADELLA, CALABRESE, CAPICOLA \$17
Served with Mostarda, Giardiniera



PROSCIUTTO SAN DANIELLE
\$10

• PINSA ROMANA •

BIANCO
Creamed leeks, prawns, Lardo
Parmigiano, burrata
\$24

PEPE
Tomato Passata, Buratta, roasted and
pickled peppers, basil
\$21

FUNGHI
Favetta, porcini conserva, mozzarella
di buffala, mustard frill, pickled shallot
\$22

PASTA

POTATO GNOCCHI \$24
Porcini cream, truffle

RADIATORE \$18
Alla vodka, calabrian chili, basil, parmigiano

RIGATONI \$19
Sausage sugo, montasio

* Denotes raw or undercooked items which may increase your risk of foodborne illness if consumed. Not all menu ingredients listed. Please make our service team aware of any allergies or dietary preferences.



W I N E S



BY THE GLASS

BAR
AMORINA

THE CLAYTON HOTEL
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BAR
AMORINA

Sparkling

Poggio Costa Prosecco Rose	Glera, Pinot Noir	16
Lunaria 'Pet Nat'	Pinot Grigio	16
Cleto Chiarli Lambrusco	Lambrusco di Sorbara	17

White

Via Alpina	Pinot Grigio	16
La Cappuccina 'Basaltik'	Sauvignon	14
Bric Cenciurio	Roero Arneis	16
Granbazan 'Verde'	Albarino	18
LunaGaia 'Maganza'	Zibibbo	15

Red

Torre Mora 'Etna Rosso'	Nerello Mascalese	15
G.D. Vajra 'Langhe'	Nebbiolo	16
Marchesi di Gresy 'Barbera d'Asti'	Barbera	15
Selvapiani 'Chianti Rufina'	Sangiovese	16
Movia	Cabernet Sauvignon	18



COCKTAILS



BAR AMORINA * THE CLAYTON HOTEL * 231 CLAYTON ST, DENVER, CO

SPRITZ LIFE

APEROL	\$15
Tride and True....Aperol, soda, prosecco	
BERGAMONT	\$15
Italicus, mediterranean tonic, prosecco	
BLOOD ORANGE	\$14
Cocchi Americano, blood orange, prosecco	
LEMONCELLO	\$15
Lemoncello, whey, lemonata, prosecco	
HUGO	\$15
St. Germain, soda, prosecco	

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NEGRONI/BITTER

AMORINA NEGRONI	\$15
earl grey & hibiscus gin, campari, house sweet vermouth	
WHITE NEGRONI	\$15
gin, Cocchi Americano, Suze	
CONTESSA	\$15
gin, aperol, dry vermouth	
THE PATRICIAN	\$16
gin, Punt e Mes, Cointreau	
LITTLE GUISEPPI	\$16
cynar, punt e mes, lemon, salt	

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CLASSICS TWISTED

MARTINI	\$18
Olive Oil Washed Gin or Vodka, vermouth, orange bitters olive and a twist	
OLD FASHIONED	\$16
Bourbon, alpine amaro, demerara, bitters, burnt orange	
MANHATTAN	\$15
Rye, nardini amaro, dry curacao, rubino vermouth chocolate and angostura	
GIMLET	\$15
Lemon gin, sweet aloe, orange, vanilla, basil oil	
DAIQUIRI	\$16
Rum, pistachio cream, coconut, honey grappa, lime egg white*	
PALOMA	\$16
Tequila, aperol, rhubarb, herbed lime grapefruit soda marscapone	
ESPRESSO MARTINI	\$16
Vodka, Averna, Borghetti, coffee, vanilla	

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