



Amore

RISTORANTE

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PANE

FOCACCIA AL ROSMARINO	8.5
FOCACCIA ALL'AGLIO O CIPOLLE	8.5
GARLIC BREAD	5.5
HERB BREAD	5.5
MIXED HOME- MADE BREAD BASKET	8.5




ANTIPASTI/ENTRÉE

CALAMARI FRITTI	18.5
Salt & pepper calamari served with Aioli sauce & lemon	
GAMBERETTI ALL'AGLIO	17.5
Stir fried prawns with olive oil, garlic & chilli	
ARANCINI ALLA SICILIANA 	16
Crumbed rice balls with cheese centre served with Napoli sauce and grated parmesan	
OLIVE MISTE 	8.5
Mixed Olive's marinated with herbs, chilli & garlic	
CAPRESE 	19
Classic Italian Buffalo mozzarella served with fresh tomatoes, basil leaf & extra virgin olive oil	
BRUSCHETTA CLASSICA 	13.5
Classic Italian bruschetta with fresh tomatoes, basil, extra virgin olive oil & garlic	

TAGLIERI

TAGLIERE DELLA CASA	37.5
Selection of cured meat, cheese, focaccia, bread & olives	
TAGLIERE MISTO DI AFFETTATI	32
Selection of cured meat served with focaccia, bread and olives	
TAGLIERE MISTO DI FORMAGGI	28
Mixed cheese selection served with honey, conserve & crutons	
TAGLIERE CRUDO DI PARMA & MOZZARELLA DI BUFALA	25.5
Thinly sliced parma prosciutto served with Buffalo Mozarella & sliced bread	
TAGLIERE MORTADELLA & FOCACCIA	21.5
Thinly sliced mortadella served with focaccia and marinated artichoke	

INSALATE


MISTA 	14
Mixed lettuce, tomatoes, cucumber, capsicum, red onion & honey & lemon dressing	
RUCOLA E GRANA 	14
Rocket, parmesan cheese, apple & balsamic vinegar dressing	
ZUCCA E RAPA 	14
Mixed Lettuce, roasted pumpkin, beetroot, cherry tomato, walnuts with honey & lemon dressing	
SALMONE AFFUMICATO	18.5
Smoked salmon, with mixed salad, red onions, capers with honey & lemon dressing	

POLLO	17.5
Marinated grilled chicken, mixed salad, cherry tomatoes, cucumber with honey & lemon dressing	

PRIMI PIATTI




PENNE ALLA NORMA 	20.5
Eggplant, tomato, ricotta, basil, pecorino & oregano	
SPAGHETTI BOLOGNESE	20
Slow cook pork and beef infused with spices, red wine, herbs & tomato	
SPAGHETTI AGLIO OLIO & PEPPERONCINO 	17.5
Garlic, oil & chilli	
PENNE BOSCAIOLA	21
Smoked bacon, onion, sage & mushroom served with cream sauce & cheese	
LINGUINE ALLE COZZE	24.5
Mussels in a tomato or white wine sauce	
PENNE AMATRICIANA	21
Braised pancetta, onion, tomato & pepper served with parmesan	
SPAGHETTI MARINARA	26.5
Mixed seafood pasta served with white wine or tomato sauce	
PAPPARDELLE ALL AGNELLO	27
Home-made egg pasta served with slow cooked pulled lamb sauce	
LINGUINE ALLA PUTTANESCA 	18.5
Fresh tomato, garlic, olives, capers, oregano with a touch of tomato sauce	
GNOCCHI GORGONZOLA E NOCI 	23
Home-made gnocchi in a gorgonzola & cream sauce served with fresh crush walnuts	
HOME MADE LASAGNA ALLA BOLOGNESE	24
Fresh sheets of pasta layered with a rich Bolognese sauce, béchamel and parmesan cheese, baked in the oven	
RISOTTO AI FUNGHI E GORGONZOLA  	23
Mushroom & gorgonzola cheese	
RISOTTO GAMBERI E ZUCCHINE  	25
Prawn & zucchini	
RISOTTO PRIMAVERA  	23
Fresh Mixed Vegetables	

SECONDI PIATTI CARNE

ALL SERVED WITH CHIPS AND SALAD OR MASH AND VEGETABLES	
VITELLO PARMIGIANA	25
Sliced pan fried veal topped with grilled eggplant, fresh tomato slice, mozzarella cheese & baked in the oven	
VITELLO AI FUNGHI	24
Sliced pan fried veal with mushroom in a white wine sauce	
VITELLO AL LIMONE	24
Sliced pan fried veal in a light lemon and parsley sauce	
COSTOLETTE D'AGNELLO ALLA GRIGLIA 	36
Charcoal grilled lamb cutlets with garlic & parsley infused oil	
CONTROFILETTO DI MANZO AL PEPE VERDE 	31.5
Charcoal grilled New York cut sirloin with green peppercorn sauce	

CONTROFILETTO DI MANZO PANNA E PORCINI 	33.5
Charcoal grilled New York cut sirloin with porcini mushroom sauce	
TAGLIATA DI MANZO 	31.5
Charcoal grilled New York cut sirloin sliced & topped with rocket, shaved parmesan & extra virgin olive oil	
GALLETTO GRIGLIATO ALLE ERBE AROMATICHE 	28.5
Spatchcock marinated in citrus & herbs	
INVOLTINI DI POLLO 	25
Chicken breast rolled & filled with pancetta & sage in a white wine sauce	

SECONDI PIATTI PESCE

ALL SERVED WITH CHIPS AND SALAD OR MASH AND VEGETABLES	
COZZE ALLA MARINARA 	28
Mussels in white wine, tomato & garlic sauce & chilli	
GAMBERONI ALLA GRIGLIA 	36
Charcoal grilled King Prawns marinated in herbs & spices	
FILETTO DI SALMONE AGLI AGRUMI 	30.5
Atlantic Salmon marinated in citrus, grilled then baked in the oven	
PERSICO ALLA MEDITERRANEAN 	27
Perch fillet served in light fish broth with cherry tomatoes, basil, lemon & chilli	

CONTORNI


PATATE AL ROSMARINO	7.5
Hand cut fries with rosemary salt	
PURE' DI PATATE	7.5
Mashed potatoes	
ZUCCA	7.5
Roasted pumpkin & sesame seeds	
MISTO VEGETALI	7.5
Mixed seasonal vegetables	

PIZZE ROSSE TOMATO SAUCE





PIZZA HALF & HALF \$3 EXTRA (ROSSE ONLY)	
GLUTEN FREE BASE \$5 EXTRA	
GARMBERO	26
Mozzarella, Prawn, Garlic, chilli and zucchini	
MARGHERITA 	19.5
Mozzarella, oregano, basil	
NAPOLI	18
Capers, oregano, anchovies	
SALAMI	22
Mozzarella, Sliced salami casareccio	
CAPRICCIOSA	25
Mozzarella, ham, artichoke, olives, mushrooms	
CALABRESE	24
Mozzarella, hot salami, olive, capsicum	

MONTANARA	23
Mozzarella, Italian sausage, rosemary, taleggio, potato	
ORTOLANA 	22
Mozzarella, mixed grilled vegetables	
BUFALA 	25
Buffalo mozzarella, fresh cherry tomatoes, basil, oregano	
COTTO E FUNGHI	24
Mozzarella, ham & mushroom	
CRUDO E RUCOLA	26
Mozzarella, prosciutto Parma & rocket	
BOTTICINO	25
Mozzarella, Italian sausage, smoked ham, hot salami	
PINZOLO	25
Smoked Scamorza, smoked ham, porcini mushroom	
AMORE	25
Mozzarella, pancetta, Spanish onion, ricotta, tomato chutney	

CALZONI

CLASSICO	24
Smoked ham, mixed wild mushrooms, ricotta	
PARMIGIANA 	23
Tomato sauce, mozzarella, eggplant, oregano, basil	
ZINGARO	24
Tomato sauce, hot salami, mozzarella, olives	

PIZZE BIANCHE WHITE SAUCE

GLUTEN FREE BASE \$5 EXTRA	
4 FORMAGGI 	25
Mozzarella, gorgonzola, parmesan, taleggio	
PALLIDA	25
Mozzarella, prosciutto parma, truffle oil, shaved parmesan	
FANTASMA 	25
Mozzarella, pumpkin, caramelised red onions, majoram, ricotta	
BIANCHINA 	26
Buffalo mozzarella, Italian sausage, dry cherry tomato, basil	
BRENTA 	26
Porcini mushrooms, taleggio, rosemary, potatoes, ricotta	

-  VEGETARIAN
-  VEGAN
-  GLUTEN FREE

RECEIVE 10% DISCOUNT WHEN SWIPING MEMBERS CARD.