APERETIFI

Garlic Pizza Bread	12	Olive Pizza Bread	14	
Cheese Pizza Bread	14	Chilli Pizza Bread	12	
Bruschetta	18	Marinated Olives	14	
Classic tomato, basil & olive oi	Í			
	PR	IMI		
Classic Minestrone	19	gf Shrimp Cocktail	23	
Roman style pastina soup with vegetables served with side of k		Classic shrimp cocktail served seafood sauce	d with	
Calamari on Grill	E 26 /M 42	Gamberoni I	E 26 /M 46	
Grilled squid rings tossed in gar olive oil & served with salad	lic, parsley,		Prawn Cutlets pan fried in a rich creamy sauce, served with rice & rocket	
Fegatini di Pollo	E 25/M 39	gf Beef Carpaccio	24	
Chicken livers, mushrooms, onio tomato sauteed in a creamy ma served with salad		Thin sliced beef garnished wi capers, pesto & olive oil	Thin sliced beef garnished with rocket, capers, pesto & olive oil	
gf Cozze	24	Antipasto Platter	48	

gf Cozze 24

Steamed fresh NZ mussels, white wine, onion, rosemarino, homemade napoletana sauce

(Inquire if available)

INSALATA

Vegetarian

Selection of prosciutto, salami, ham, olives, cheese, sundried tomatoes &

served with pizza bread

gf Gluten Free

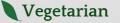
gf Caprese 2.5 Insalata di Mare 32 Fresh mozarella, tomato, basil with Fresh mixed salad leaves with prawns, drizzle of extra virgin olive oil & calamari, tomatoes, red onion & radish balsamic vinegar topped with a homemade dressing 12 gf Di Rucola gf Insalata di Pollo 29 Side salad of Rocket leaves served with parmesan & topped with homemade Fresh mixed salad leaves with chicken dressing pieces, tomatoes, red onion, capsicum & gf Burrata radish topped with a homemade dressing 29 Fresh Burrata cheese, tomato, sliced prosciutto, pesto and basil.

PASTA & RISOTTO

All our pasta are garnished with parmigiano cheese & parsley Add Gluten Free Pasta +\$5

*	Tagliatelle Bolognese	29	*	Penne Arrabiata	29	
-	Traditional Be <mark>ef ragu</mark> in a tomato sau	nce		Mushrooms, olives, capsicum, onion,		
1	Spaghetti Aglio e Olio	24		chilli cooked in a homemade napoletana sauce		
	Sliced garlic, olive oil, red chilli flake	es		Fettucine di Pollo	32	
	tossed in spaghetti - add Spicy Sausage +7			Chicken, mushroom, garlic in a creat sauce – add Bacon +6	my	
*	Spaghetti Marinara	36				
	Mussels, Clam meat, Shrimp, Squid			Spaghetti Carbonara	29	
	pieces & Tuna in E.V.O.O sauce with white wine and fresh tomato pieces			Bacon, eggs with cream sauce		
	Spaghetti alla Vongole	34		Gnocchi al Pesto	32	
1	Fresh clam meat cooked in white wi			Potato Gnocchi, green beans, sundried tomato, garlic, pesto		
		0.5	•	Canneloni	34	
gf ^J	Risotto Frutti di Mare	35		Rolls of pasta filled with spinach, ric		
r	Prawn cutlets, scallops, mussels, clam meat and squid pieces in a tomato crema sauce topped with rocket			& garlic. Baked in bechamel & tomato sauce		
	Risotto e Fungi	32		Lasagne	34	
	Chicken pieces, mushrooms, arborio & pomodoro sauce. served with rocke	rice		Layers of thin sliced pasta and beef baked traditionally in a tomato crema sauce		
	x pomodoro sauce, served with rocke		Z^{2}	Z A		
	Margherita	27		Donasista en Desale	20	
0	Mozzarella, fresh sliced tomato,	7		Prosciutto en Rucola	32	
	bocconcini, fresh basil			Prosciutto ham, mushrooms, rock grana padano		
	Vegetariana	27				
Mushrooms, spinach, peppers, oliv onion		es,		Salsiccia	28	
	Napoli	28		Italian Sausage, capsicum, mozarell	а	
	Anchovies, capers, olives, onion			Marinara	35	
	Pollo	30		Shrimps, salmon, tuna, clams, rocke	t	
	Chicken, mushroom, spinach			Amono Sporici I III III III	25	
	Calzone	20		Amore Special	35	
	Folded nizza with mushrooms ha	30 m		Ham, chicken, sausage, mushroom, olives, fresh basil		

All our pizza are made with homemade sauce and Italian Mozzarella cheese Add Gluten Free Base +\$5



salami & sausages

SECONDI PIATTI

	Pesce	MP	gf	Pollo Parmigiana	42
	Market fish grilled with white wine, lemon juice, capers, peeled shrimp drop of cream sauce. Served with ris & side of salad			Chicken grilled, mozzarella, ham, spinach in a tomato sauce. Served w seasonal vegetables & roasted potat	
*	Involtini Veal rolled with ham & camembert	43		Pollo Camembert Grilled chicken, camembert, apricot cooked in a creamy sauce. Served w	ith
	flamed in white wine & creamy mushroom sauce. Served with seaso vegetables & roasted potatoes	nal		seasonal vegetables & roasted potat	
	Milanese	40		Filetto	46
	Veal dipped in egg, flour & breadcru and panfried. Served with seasonal vegetables & roasted potatoes			Grilled Eye Fillet (220g) topped with mushroom, bacon, red wine cream sauce. Served with seasonal vegetak & roasted potatoes	
	Marsala	39		Bistecca	46
	Veal traditionally made with sweet Marsala cream sauce. Served with seasonal vegetables & roasted potat	coes		Grilled Scotch Fillet (300g) topped va pepper-corn mustard cream sauce Served with seasonal vegetables & roasted potatoes	
*	Agnello	49			
	NZ Lamb Cutlets grilled, topped wit red wine shallot sauce. Served with arborio rice, basil pesto & broccoli	h a			
	СО	NT	(ORNI	
	Grilled Vegetables	15		Potato al Forno	12
	Seasonal vegetables on the grill			Roasted potatoes	
	Bowl of Fries	12		Verde Salad	14

Mixed salad leaves with tomato,

cucumber & feta cheese

BAMBINI

Margherita Pizza	19
Tomato and Mozzarella	
Ham & Cheese Pizza	20
Tomato, Mozzarella, Ham & Cheese	
Pepperoni Pizza	20
	20
iomato, Mozarella & Salami	
Spaghetti Bolognese	18
Penne Pollo	19
Chicken pasta in a cream sauce	
Penne Pomodoro	17
Pasta in a tomato sauce	
	Ham & Cheese Pizza Tomato, Mozzarella, Ham & Cheese Pepperoni Pizza Tomato, Mozarella & Salami Spaghetti Bolognese Traditional beef pasta in a tomato sauce Penne Pollo Chicken pasta in a cream sauce

Kids Gelato

Ice cream (options from; Vanilla, Chocolate or Strawberry)

7

ENJOY YOUR MEAL

AT

AMORE VITALIANO RISTORANTE