APERETIFI

Garlic Pizza Bread
Cheese Pizza Bread
Bruschetta
- Classic terrete basil ⁰ alive ail

Olive Pizza Bread	15
Chilli Pizza Bread	13
Marinated Olives	14

Classic tomato, basil & olive oil

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Classic Minestrone

Roman style pastina soup with seasonal vegetables served with side of bread

Calamari on Grill

E 27 /M 44

19

14 15

19

Grilled squid rings tossed in garlic, parsley, olive oil & served with salad

Fegatini di Pollo

E 26/M 42

26

Chicken livers, mushrooms, onion, sundried tomato sauteed in a creamy marsala sauce served with salad

gf Cozze

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

gf Shrimp Cocktail

Classic shrimp cocktail served with seafood sauce

Gamberoni E 26 /M 46

Prawn Cutlets pan fried in a rich creamy sauce, served with rice & rocket

gf Beef Carpaccio

26

24

Thin sliced beef garnished with rocket, capers, pesto & olive oil

Antipasto Platter

49

Selection of prosciutto, salami, ham, olives, cheese, sundried tomatoes & served with pizza bread

INSALATA

gf Caprese

25

14

29

Fresh mozarella, tomato, basil with drizzle of extra virgin olive oil & balsamic vinegar

gf Di Rucola

Side salad of Rocket leaves served with parmesan & topped with homemade dressing

gf Burrata

Fresh Burrata cheese, tomato, sliced prosciutto, pesto and basil.

gf Gluten Free



Insalata di Mare

34

Fresh mixed salad leaves with prawns, calamari, tomatoes, red onion & radish topped with a homemade dressing

gf Insalata di Pollo

32

Fresh mixed salad leaves with chicken pieces, tomatoes, red onion, capsicum & radish topped with a homemade dressing

Prosciutto Melone

27

Prosciutto, fresh melon served with Balsamic vinegar drizzling and basil

(Availability based on season)

PASTA & RISOTTO

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

* Tagliatelle Bolognese 32 Traditional Beef ragu in a tomato sauce

* Spaghetti Aglio e Olio 26

Sliced garlic, olive oil, red chilli flakes tossed in spaghetti - add Spicy Sausage +8

* Spaghetti Marinara 38

Mussels, Clam meat, Shrimp, Squid pieces & Tuna in E.V.O.O sauce with white wine and fresh tomato pieces

* Spaghetti alla Vongole 37

Fresh clam meat cooked in white wine, olive oil, tomatoes & chilli

of Risotto Frutti di Mare 38

Prawn cutlets, scallops, mussels, clam meat and squid pieces in a tomato crema sauce topped with rocket

gf Risotto e Fungi

Chicken pieces, mushrooms, arborio rice & pomodoro sauce. served with rocket.

Tortellini

38

35

Beef mince, olive oil, ham, mushroom and garlic in a creamy sauce served with rocket

Margherita	28
Mozzarella, fresh sliced tomato, bocconcini, fresh basil	
Vegetariana	28
Mushrooms, spinach, peppers, olives, onion	,
Napoli	29
Anchovies, capers, olives, onion	
Pollo	30
Chicken, mushroom, spinach Calzone	30

Folded pizza with mushrooms, ham, salami & sausages

* Penne Arrabiata 30

Mushrooms, olives, capsicum, onion, chilli cooked in a homemade napoletana sauce - add sausages +8

* Fettucine di Pollo

Chicken, mushroom, garlic in a creamy sauce - add bacon +6

Spaghetti Carbonara 32

Bacon, eggs with cream sauce

Gnocchi al Pesto 35

Potato gnocchi, green shelled beans, sundried tomato, garlic, basil pesto served with rocket

Canneloni 37

Rolls of pasta filled with spinach, ricotta & garlic. Baked in bechamel & tomato sauce

Lasagne

38

35

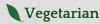
Layers of thin sliced pasta and beef baked traditionally in a tomato crema sauce

PIZZA

Prosciutto en Rucola	32
Prosciutto ham, mushrooms, rocket grana padano	.,
Salsiccia	30
Italian Sausage, capsicum, mozarell	la
Marinara	35
Shrimps, salmon, tuna, clams, rocke	et
Amore Special	35
Ham chicken sausage mushroom	

Ham, chicken, sausage, mushro olives, fresh basil

All our pizza are made with homemade sauce and Italian Mozzarella cheese



gf Gluten Free

* Can be Gluten Free pasta

Add Gluten Free Base +\$5

SECONDI PIATTI

Pesce

MP

Market fish grilled with white wine, lemon juice, capers, peeled shrimp & a drop of cream sauce. Served with risotto & side of salad

* Involtini

44

Veal rolled with ham & camembert flamed in white wine & creamy mushroom sauce. Served with seasonal vegetables & roasted potatoes

Milanese

42

Veal dipped in egg, flour & breadcrumb and panfried. Served with seasonal vegetables & roasted potatoes

Add Marsala sauce \$8 Add Mushroom creamy sauce \$8

Marsala

42

55

Veal traditionally made with sweet Marsala cream sauce. Served with seasonal vegetables & roasted potatoes

* Agnello

NZ Lamb Cutlets grilled, topped with a red wine shallot sauce. Served with seasonal vegetables

gf Pollo Parmigiana

44

49

49

Chicken grilled, mozzarella, ham, spinach in a tomato sauce. Served with seasonal vegetables & roasted potatoes

Pollo Camembert 44

Grilled chicken, camembert, apricot cooked in a creamy sauce. Served with seasonal vegetables & roasted potatoes

Filetto

Grilled Eye Fillet (220g) topped with a mushroom, bacon, red wine cream sauce. Served with seasonal vegetables & roasted potatoes

Bistecca

Grilled Scotch Fillet (300g) topped with a pepper-corn mustard cream sauce. Served with seasonal vegetables & roasted potatoes

CONTORNI

Grilled Vegetables	15	Potato al Forno	13
Seasonal vegetables on the grill		Roasted potatoes	
Bowl of Fries	14	Verde Salad	15
		Mixed salad leaves with tomato, cucumber & feta cheese	

gf Gluten Free

* Can be GF on request

ENJOY YOUR MEAL

ΑΤ

A M O R E V I T A L I A N O R I S T O R A N T E