#### APERETIFI

14

15

Olive Pizza Bread

Chilli Pizza Bread

Fresh mixed salad leaves with chicken

pieces, tomatoes, red onion, capsicum &

radish topped with a homemade dressing

topped with a homemade dressing

Prosciutto, fresh melon served with

Balsamic vinegar drizzling and basil

gf Insalata di Pollo

Prosciutto Melone

13

32

27

Garlic Pizza Bread

Cheese Pizza Bread

balsamic vinegar

Side salad of Rocket leaves served with

parmesan & topped with homemade

Fresh Burrata cheese, tomato, sliced

prosciutto, pesto and basil.

gf Di Rucola

dressing

gf Burrata

Bruschetta Classic tomato, basil & olive oil	19	Marinated Olives	14	
	PR	I M I		
Classic Minestrone	19	gf Shrimp Cocktail	24	
Roman style pastina soup with seasonal vegetables served with side of bread		Classic shrimp cocktail served wi seafood sauce	ith	
Calamari on Grill E	27 /M 44	Gamberoni E 26	6 /M 46	
Grilled squid rings tossed in garlic, parsley, olive oil & served with salad		Prawn Cutlets pan fried in a rich creamy sauce, served with rice & rocket		
Fegatini di Pollo E	26/M 42	gf Beef Carpaccio	26	
Chicken livers, mushrooms, onion, sundried tomato sauteed in a creamy marsala sauce served with salad		Thin sliced beef garnished with rocket, capers, pesto & olive oil		
gf Cozze	26	Antipasto Platter	49	
Steamed fresh NZ mussels, white onion, rosemarino, homemade napoletana sauce	e wine,	Selection of prosciutto, salami, h olives, cheese, sundried tomatoe served with pizza bread		
II	N S A	LATA		
gf Caprese	25	Insalata di Mare	34	
Fresh mozarella, tomato, basil drizzle of extra virgin olive oil		Fresh mixed salad leaves with pr calamari, tomatoes, red onion &		

Vegetarian gf Gluten Free (Availability based on season)

29

#### PASTA & RISOTTO

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

* Tagliatelle Bolognese	32	* Penne Arrabiata	30
Traditional Beef ragu in a tomato sauce		Mushrooms, olives, capsicum, onior	
* Spaghetti Aglio e Olio	26	chilli cooked in a homemade napoletana sauce - add sausages +	. 0
Sliced garlic, olive oil, red chilli flak	ces		
tossed in spaghetti - add Spicy Sausa	ge <b>+8</b>	* Fettucine di Pollo	35
* Spaghetti Marinara	38	Chicken, mushroom, garlic in a crear sauce - add bacon +6	ny
Mussels, Clam meat, Shrimp, Squic pieces & Tuna in E.V.O.O sauce wit	h	Spaghetti Carbonara	32
white wine and fresh tomato piece		Bacon, eggs with cream sauce	
* Spaghetti alla Vongole	37	Gnocchi al Pesto	35
Fresh clam meat cooked in white wolive oil, tomatoes & chilli	/ine,	Potato gnocchi, green shelled beans sundried tomato , garlic, basil pesto	
gf Risotto Frutti di Mare	38	served with rocket	
Prawn cutlets, scallops, mussels, cla meat and squid pieces in a tomato	am	Canneloni	37
crema sauce topped with rocket		Rolls of pasta filled with spinach, rice & garlic. Baked in bechamel & tomat	
gf Risotto e Fungi	35	sauce	
Chicken pieces, mushrooms, arborio & pomodoro sauce. served with rock		Lasagne	38
Tortellini	38	Layers of thin sliced pasta and beef baked traditionally in a tomato crem sauce	ıa
Beef mince, olive oil, ham, mushroo and garlic in a creamy sauce served with rocket	m		
12-6	PIZ	ZA	
Margherita	28	Prosciutto en Rucola	32
Mozzarella, fresh sliced tomato, bocconcini, fresh basil		Prosciutto ham, mushrooms, rocket, grana padano	
Vegetariana	28	Salsiccia	30
Mushrooms, spinach, peppers, olive onion	es,	Italian Sausage, capsicum, mozarella	а
Napoli	29	Marinara	35
Anchovies, capers, olives, onion		Shrimps, salmon, tuna, clams, rocke	t
Pollo	30	Amore Special	35
Chicken, mushroom, spinach  Calzone	30	Ham, chicken, sausage, mushroom, olives, fresh basil	

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

salami & sausages

Folded pizza with mushrooms, ham,

# SECONDI PIATTI

	Pesce	MP	gf Pollo Parmigiana	44
	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 seasonal vegetables & roasted pota	
*	Involtini  Veal rolled with ham & camembert flamed in white wine & creamy mushroom sauce. Served with seaso vegetables & roasted potatoes	<b>44</b> onal	Pollo Camembert  Grilled chicken, camembert, aprico cooked in a creamy sauce. Served v seasonal vegetables & roasted pota  Filetto	with
	Milanese	42		
	Veal dipped in egg, flour & breadcru and panfried. Served with seasonal vegetables & roasted potatoes	umb	Grilled Eye Fillet (220g) topped wit mushroom, bacon, red wine cream sauce. Served with seasonal vegeta & roasted potatoes	
	Add Marsala sauce \$8 Add Mushroom creamy sauce \$8		Bistecca	56
	Marsala  Veal traditionally made with sweet Marsala cream sauce. Served with seasonal vegetables & roasted potat	42	Grilled Scotch Fillet (300g) topped value of a pepper-corn mustard cream sauce Served with seasonal vegetables & roasted potatoes	
*	Agnello	55		
	NZ Lamb Cutlets grilled, topped wit red wine shallot sauce. Served with seasonal vegetables	h a		
	СО	NT	ORNI	
	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

### BAMBINI

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

**Kids Gelato** 

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

V

## ENJOY YOUR MEAL

### AT

## AMORE VITALIANO RISTORANTE