

BREADS

CRUSTY WOOD OVEN BREAD	
With extra virgin olive oil and balsamic vinegar	3.5
GARLIC BREAD	4.2
HERB BREAD	4.2
BRUSCHETTA TRADITIONAL	
Toasted wood oven bread with fresh tomatoes marinated in garlic, basil and olive oil, finished with shaved parmesan.	8.9
BRUSCHETTA AMORE	
Toasted wood oven bread with roasted capsicums, grilled eggplant, semi dried tomatoes, bocconcini and fresh basil, drizzled with extra virgin olive oil.	13.9
SCHIACCIATTA AMORE (SERVES MIN 2 PEOPLE)	
12 inch oven baked pita bread topped with marinated tomatoes, prosciutto, bocconcini, fresh basil and extra virgin olive oil.	21.9

ENTREES

ANTIPASTO ITALIANO	
A selection of handmade Italian delicacies.	per person 12.9
DIPS TRIO	
Three house made dips served with amore's oven baked pita bread (Extra pita bread 3.5)	16.9
PIATTO SARDO	
Warm marinated olives accompanied with grilled chorizo, fried bocconcini and oven baked pita bread.	16.9
ARANCINI	
Saffron risotto balls stuffed with shredded zucchini and mozzarella.	13.9
FUNGHI DEL' AMORE	
Portabello mushrooms, oven roasted with sherry and balsamic, resting on toasted wood oven bread topped with rocket and parmesan.	13.9

INSALATA

WARM CHICKEN SALAD	
Marinated grilled chicken, cherry tomatoes, cucumber, spanish onions, mango, honey glazed walnuts and mixed lettuce, in a white balsamic vinaigrette, lightly drizzled with lemon and lime aioli.	16.9
CHICKEN CAESAR SALAD	
Baby cos lettuce, crispy pancetta, shaved parmesan, grilled chicken pieces and anchovies, finished with a soft poached egg and amore's own caesar dressing.	17.9
CHAR GRILLED LAMB SALAD	
Medallions of lamb fillet, cherry tomatoes, spanish onions, roasted capsicum, fetta and mixed lettuce, with a garlic and lemon yoghurt dressing.	18.9
ROASTED BEETROOT SALAD	
Roasted beetroots, crispy pancetta, blue cheese, wilted rocket and toasted sesame seeds, drizzled with extra virgin olive oil.	16.9

PANINI (AVAILABLE UNTIL 3.00PM)

HAM	
Champagne ham, tomato and provolone cheese.	8.9
POLLO	
Chicken, cheese, avocado, lettuce and mayo.	9.9
SALMONE	
Smoked salmon, capers, spanish onion, rocket and cream cheese.	10.9
VEGE	
Roasted capsicum, roasted pumpkin, roasted eggplant, olive tapenade and fetta.	9.9
TURKEY	
Sliced turkey breast, crispy bacon, cream cheese, cranberry sauce and lettuce.	9.9

PIZZA (S/M/L)

MARGARITA	
Fresh tomatoes, bocconcini, basil, mozzarella and sauce	12.9 / 14.9 / 19.9
PEPPERONI	
Pepperoni, mozzarella and sauce.	12.9 / 14.9 / 19.9
DI MARE	
Prawns, calamari, mussels, fish, anchovies, mozzarella and sauce.	14.9 / 18.9 / 23.9
TROPICANA	
Leg ham, pineapple, mozzarella and sauce.	12.9 / 14.9 / 19.9
AMORE	
Salami, tiger prawns, kalamata olives, roasted capsicum, mozzarella and sauce.	14.9 / 18.9 / 23.9
GOURMET	
Salami, eggplant, roasted capsicums, kalamata olives, spanish onion, mozzarella and sauce	13.9 / 16.9 / 21.9
POLLO	
Roast pumpkin, garlic and rosemary roasted chicken, caramelised shallots, fetta and sauce.	13.9 / 16.9 / 21.9
VEGETARIAN	
Grilled eggplant, roasted capsicums, baked mushrooms, kalamata olives, roasted pumpkin, fetta, garlic and chilli.	13.9 / 16.9 / 20.9
CALZONE	
Folded pizza base filled with leg ham, salami, baked mushrooms, roasted capsicums, kalamata olives and mozzarella. Topped with a bolognese sauce and shaved parmesan.	17.9

KIDS MENU

SPAGHETTI BOLOGNESE	8.5
CHICKEN BREAST NUGGETS AND CHIPS	8.5
HAM, PINEAPPLE AND CHEESE PIZZA	8.5
BATTERED WHITING AND CHIPS	8.5

PASTA AND RISI ENTREE LESS 1.5

LINGUINI AI GAMBERI	
Linguini pasta served with brandy flamed king prawns, pan cooked pancetta, fetta and spinach in a traditional napolitana and cream sauce.	21.9
RIGATONI ALLA NAPOLITANA	
Rigatoni pasta served with traditional napolitana sauce, crumbled ricotta and fresh basil.	16.9
LINGUINI ALLA BOLOGNESE	
Authentic slow cooked meats, tomatoes, herbs, garlic and red wine.	17.9
RIGATONI CON POLLO	
Rigatoni pasta served with pan seared chicken breast, roasted capsicums, field mushrooms and garlic in a rose sauce.	19.9
LINGUINI ALLA MEDITERRANEA	
Linguini pasta cooked with fresh tomato, anchovies, garlic, chilli, basil, parsley, onions and broccoli finished with olive oil and parmesan.	18.9
LINGUINI CON GRANCHIO	
Delicately cooked crab meat flamed with brandy, served with rocket, chilli and garlic in a rose sauce.	21.9
LINGUINI ALLA MARINARA	
King prawns, calamari, fish, whole black shelled mussels and anchovies flamed in vodka, with garlic parsley and a dash of traditional napolitana sauce.	23.9
RAVIOLI DI SPINACHE E RICOTTA	
Spinach and ricotta filled ravioli cooked in a traditional napolitana sauce, garnished with fresh basil and shaved parmesan.	17.9
TORTELLINI ALLA PANNA	
Pasta with pancetta and field mushrooms served in a white wine and cream sauce.	17.9
RISOTTO CON POLLO	
Crispy pancetta, field mushrooms, chicken breast, honey and rocket, finished with mascarpone and parmesan.	19.9
RISOTTO VEGETARIAN	
Roasted pumpkin, broccolini, oven baked field mushrooms, eggplant and roasted capsicum.	18.9

PASTA AL FORNO

LASAGNE DELLA CASA	
Layers of pasta with bolognese sauce, champagne ham, and mozzarella cheese topped with bolognese sauce.	16.9
CANNELLONI DELLA CASA	
Pasta filled with low fat ricotta cheese, baby spinach, field mushrooms and pinenuts topped with a napoletana sauce.	16.9

SECONDI

INVOLTINI DI POLLO	
Chicken breast wrapped in bacon, filled with camembert cheese, pan cooked and sliced. Served on a bed of soft polenta with fresh tomato and basil salsa.	22.9
POLLO PARMIGANA	
Medallions of chicken breast, crumbed and topped with leg ham, melted mozzarella and napolitana sauce, served with steak fries and salad.	19.9
COTALETTA PARMIGANA	
Breaded veal medallions, pan cooked and layered with bocconcini, basil and tomatoes, served with rosemary potatoes, rocket and parmesan salad.	21.9
SALTIMBOCCA	
Pan cooked veal medallions with prosciutto, sage and parmesan, with a tomato and veal jus, served on a potato parsley and garlic fritter.	21.9
LAMB STIX	
House marinated chargrilled lamb skewers with a chefs salad, warm pita bread and a lemon and garlic yoghurt dip.	21.9
AMORE MIXED GRILL	
Chargrilled chorizo sausage, house marinated chicken and lamb skewers served with a side of pan cooked rosemary potatoes and salad.	25.9
GAMBERI AL AGLIO E OGLIO	
King prawns cooked in a brandy, garlic, chilli and parsley sauce, served with a preserved lemon and crabmeat risotto cake, garnished with rocket and olive oil.	25.9
SALT AND PEPPER CALAMARI	
Local calamari dusted and seasoned served with a lemon aioli, chefs salad and fries.	19.9
FISH OF THE DAY	
Please check our daily specials board.	
BISTECCA GAMBERI	
House marinated chargrilled scotch fillet topped with tiger prawns and a sauce of brandy, rosemary, garlic and honey cream served on a roasted garlic and potato cake.	28.9

SIDES

CHEFS GARDEN SALAD	8.5
WEDGES	7.5
STEAK FRIES	6.9
SEASONED VEGETABLES	7.5
SPINACH SAUTEED WITH CHILLI AND LEMON	7.5
BAKED FIELD MUSHROOMS WITH FETA	8.5

CAFFÈ

amore

AMEX AND DINERS SURCHARGE 4%

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