

## BREADS

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<b>Rustic Rosetta</b> – handmade bread baked on site	4.5
<b>Garlic</b> – Fresh garlic, herbs and olive oil (V-VG)	5.5
<b>Herb</b> – Aromatic herbs and olive oil (V-VG)	5.5
<b>Bruschetta</b> – Cherry tomatoes, aged balsamic, olive oil & fresh basil (V-G)	10

## CRUSTS

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<b>Garlic Crust</b> – Garlic, herbs & cold pressed olive oil (V-VG)	15
<b>Garlic &amp; Cheese</b> - Garlic and mozzarella cheese (V)	16
<b>Amoretti's Crust</b> - Open crust with home-style cured salami, sundried tomato, char-grilled eggplant, chilli, pine nuts, and parmesan flakes	20

## OYSTERS

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<b>Natural</b> – Gin, cucumber & fresh lime	24/36
<b>Kilpatrick</b> – Bacon and Worcestershire Sauce	24/36
<b>Mornay</b> – Béchamel sauce and parmesan cheese	26/38

## KIDS

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<b>Nuggets &amp; chips</b>	12
<b>Calamari &amp; chips</b>	14
<b>Chicken Schnitzel &amp; chips</b>	14
<b>Napoletana</b> – Penne or Spaghetti	12
<b>Boscaiola</b> – Penne or Spaghetti	14
<b>Vanilla ice cream</b> – Strawberry, chocolate, or caramel topping	7.5

VEGETERIAN = V, GLUTEN FREE = GF, VEGAN = VG  
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 AMORETTI'S

# TAPAS & STARTERS

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<b>Sambuca Olives</b> – White Sambuca, oregano and chilli (V-GF-VG)	10
<b>White Sicilian Anchovies</b> – Chilli, oregano and olive oil (V-GF)	10
<b>Mascarpone Bell peppers</b> – Mascarpone cheese & Balsamic reduction (V-GF)	10
<b>Camembert Pillows</b> – Coated & fried with cranberry relish (V)	12
<b>Green Fetta Olives</b> – Fetta stuffed, coated and fried (V)	13
<b>Arancini</b> – Eggplant soffritto, Scamorza (V)	15
<b>Potato Croquettes</b> – Mozzarella cheese (V)	15
<b>Meatballs</b> – Beef mince, parmesan and Napoletana sauce (GF)	16
<b>Caramelized Octopus</b> – Crispy skinned, with lemon and dressing (GF)	16
<b>Calamari Fritti</b> – Fried leek and limoncello mayonnaise	16
<b>Chorizo hot pot</b> – Pork chipolatas with Chimichurri (GF)	16
<b>Garlic Prawns</b> – Garlic, in Napoletana sauce (GF)	16
<b>Tasmanian Scallops</b> – Lime, ginger & chili dressing (GF)	17
<b>Come Viene</b> – Selection of chefs mixed tapas (Ideal for 4 people)	75

# SIDES & SALADS

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<b>Shoestring Fries</b> – Garlic aioli	6.5
<b>Potato chats</b> – Garlic and rosemary	8.5
<b>Broccolini</b> – Sautéed with caramelized onion	8.5
<b>Peperonata</b> – Capsicum, potato & eggplant ratatouille	9.5
<b>Mixed leaf</b> – Tomato, cucumber, onions and olives with balsamic dressing	12
<b>Roquette</b> – Fried kumara, parmesan, Spanish onion with balsamic dressing	15
<b>Spinach</b> – Goat cheese, beetroot, walnuts and balsamic dressing	15
<b>Gabrese</b> – Tomato, basil, ricotta and bocconcini	16

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# PASTAS & RISOTTO

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<b>Chicken Penne</b> – Sautéed chicken, white wine, sundried tomatoes and pesto	24
<b>Tortellini Boscaiola</b> – Veal pasta, mushroom, smoked bacon and cream sauce	25
<b>Linguini Gamberetti</b> – Garlic, sautéed prawns and napoletana sauce	26
<b>Gnocchi Amoretti</b> – Roasted pumpkin, burnt butter, sage, pine nuts and pesto	26
<b>Wild Mushroom Risotto</b> – Sage butter and brandy, deglazed with Porcini mushrooms (V-GF-VG)	27
<b>Spaghetti con Salsicce</b> – Pork chilli & fennel sausage, brandy and Neapolitan sauce, topped with fresh pesto and ricotta	27
<b>Penne Crab</b> – Deglazed with vodka, grilled asparagus and mushroom in a pink sauce	28
<b>Pescatore</b> – Selection of seafood infused with Ernest hill Semillon and tomato (V- GF) - <i>Spaghetti, Linguini or Penne</i>	28
<b>Linguini Villaggio</b> – Smoked bacon, mushroom, garlic, chilli and white truffle oil	28
<b>Linguini con Scampi</b> – Pork speck, diced prawns, vongole, capsicum and fresh mint	31
<b>Pasta platter</b> – Choose three from the above selection. Suitable for sharing between four people as an entrée	75

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## MEATS

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<b>Pork Cutlet</b> – grilled, served with peperonata (GF)	32
<b>Chicken Boscaiola</b> – Chicken breast, smoked speck, mushroom with a white wine cream sauce	30
<b>Veal Parmigiana</b> – Grilled eggplant, white wine, provolone and napoletana sauce	30
<b>Veal Mare Monte</b> – King prawn and avocado in brandy pink sauce	35
<b>T-BONE</b> – Grass fed, marinated with garlic, fresh thyme, rosemary and topped with crispy prosciutto (GF)	40
<b>Beef Rib Eye</b> – Grass fed, king prawn, scallop, half crab and cognac sauce (GF)	48

*All meats served with a side of crispy chat potatoes*

## SEAFOOD

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<b>1kg Chili Mussels</b> – Ernest Hill Semillon, tomato and Napoletana sauce, served in a freshly baked bread shell	34
<b>Salmon Fillet</b> – Salsa criolla, fries and salad (GF)	35
<b>Barramundi fillet</b> – Grilled, topped with chimichurri and served with fries and salad (GF)	35
<b>Lobster Mornay</b> – Western Australian lobster, brandy and parmesan mornay sauce served with fries & salad	70
<b>Seafood Platter</b> – Scampi, oysters, prawns, Moreton bay bugs, blue swimmer crab, octopus, calamari fritti, mussels, Tasmanian scallops, served with seasonal fruit and fries (GF)	145
<b>WITH ½ LOBSTER</b>	180

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# PIZZA CLASSICS

Please note: pizza and kitchen items may arrive at different times

Extra Toppings: Cheese \$2 | Vegetables \$2.5 | Meats \$3.5 | Seafood \$4.5

<b>Margarita</b> – Mozzarella and fresh basil	17
<b>Americana</b> – Mozzarella and pepperoni	18
<b>Napoletana</b> – Mozzarella, olives and anchovies	18
<b>Capricciosa</b> – Mozzarella, smoked ham, mushroom and olives	20
<b>Con Patate</b> – Mozzarella, sliced potato, rosemary and garlic-sea salt flakes	20
<b>Quattro Formaggio</b> – Mozzarella, parmesan, camembert, gorgonzola and pesto	22
<b>Veggie Patch</b> – Mozzarella, mushroom, grilled kumara, char-grilled eggplant roasted capsicum, olives and sautéed spinach	22
<b>BBQ Chicken</b> – BBQ sauce, mozzarella, herb crusted chicken, mushroom, onion and pineapple	23
<b>BBQ Meat lovers</b> – BBQ sauce, mozzarella, smoked ham, mild salami and cabanossi	23
<b>Italian Meat Lovers</b> – Mozzarella, smoked ham, hot salami, cabanossi and italian style sausage	23
<b>Rocket and Prosciutto</b> – Mozzarella, prosciutto, rocket, shaved parmesan and olive oil	23
<b>Supreme</b> – Mozzarella, smoked ham, cabanossi, pepperoni, roasted capsicum, mushroom, onion and olives	25
<b>Garlic King Prawn</b> – King prawn, garlic, parsley, chilli, basil and fresh rocket	27
<b>Nautica</b> – Mozzarella, garlic, baby calamari, king prawns, baby octopus and herbs	30

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# GOURMET PIZZAS

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Extra Toppings: Cheese \$2 | Vegetables \$2.5 | Meats \$3.5 | Seafood \$4.5

<b>Jose Way</b> – Mozzarella, garlic, rosemary, oregano, onion, chilli, Italian style sausage and Radicchio	24
<b>Peri Peri</b> – Mozzarella, herb crusted chicken, Spanish onion, topped with mixed lettuce, sour cream and Peri Peri sauce	24
<b>A Bianco</b> – Parmesan base, fresh rosemary, mushroom, cherry tomatoes, fetta stuffed olives, white anchovies and radicchio	26
<b>Pork Belly</b> – Parmesan base, lemon infused pork belly, pine nuts, Spanish onion, cherry tomato, fresh spinach, pear & crushed walnuts	28
<b>Prosciutto and Fig</b> – Garlic, gorgonzola cheese, caramelised onion, fresh fig, Serrano prosciutto, mascarpone and rocket	29
<b>The Tango</b> – Mozzarella, grilled kumara, Spanish chorizo, sundried tomato, caramelised onion, prawns and sour cream	29
<b>Peppercorn Wagyu</b> – Mozzarella, peppered wagyu beef, roasted capsicum, caramelised onion, salt and pepper prawns, peppercorn sauce and baby spinach	33

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