

Amoretti's

where food and love come
together



[@amorettis_abbotsbury](https://www.instagram.com/amorettis_abbotsbury/)

Amoretti's



Indulge in simple ethos with a convergence of culture inspired with a modern edge.

We are devoted to providing you with an exceptional dining experience rooted in Italian culture with a modern flair. Our attention to detail and our 'keep it fresh, keep it simple' philosophy is what sets us apart from the rest.

All of our ingredients are locally sourced and our menus are carefully curated to bring you a fresh, unique and delectable taste to the palate.

Welcome to Amoretti's - where food and love come together.

All card payments incur 1.5% fee surcharge.

A 10% surcharge applies to all transactions on Sundays.

A 15% surcharge applies to all transactions on Public Holidays.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate our guests' dietary needs, we cannot guarantee that meals served will be allergen free.

ANTIPASTO

RUSTIC ROSETTA	7
Baked fresh to order (V, VG)	
GARLIC BREAD	8
Bread baked fresh to order, with garlic & EVOO (V, VG)	
HERB BREAD	8
Bread baked fresh to order with EVOO & aromatic herbs (V, VG)	
BRUSCHETTA	15
Cherry Tomatoes, aged balsamic, EVOO & fresh basil (V, VG)	
SAMBUCCA OLIVES	15
White sambuca, oregano, chilli (V, GF, VG)	
MASCARPONE BELL PEPPERS	15
Mascarpone cheese & balsamic reduction (V, GF)	
WHITE ANCHOVIES	15
White Sicilian anchovies, chili, oregano & olive oil (GF)	
CAMEMBERT PILLOWS	16
Crumbed camembert served with cranberry sauce (V)	
GREEN FETA OLIVES	16
Feta stuffed, coated and fried (V)	
GARLIC CRUST	18
Garlic crust with, herbs & cold pressed olive oil (V-VG)	
GARLIC AND CHEESE CRUST	20
Woodfired crust with garlic and mozzarella (V)	
AMORETTI'S CRUST	24
Open crust with hot salami, sun dried tomato, char-grilled eggplant, chili, pine nuts & parmesano	

FOR THE KIDS

Nuggets & Chips	14
Napoletana Penne or Spaghetti	16
Calamari & Chips	16
Chicken Schnitzel & Chips	16
Boscaiola Penne or Spaghetti	16
Vanilla ice-cream Strawberry, chocolate, or caramel sauce	9

ENTREES

SYDNEY ROCK OYSTERS

Mignonette	1/2 Doz	36	Doz	65
Kilpatrick	1/2 Doz	39	Doz	68
Mornay	1/2 Doz	39	Doz	68

POTATO CROQUETTES

Stuffed with mozzarella cheese (V)

MEATBALLS

Grass-fed beef, parmesan & Napoletana sauce

ARANCINI

Eggplant sofrito, smoked fior di latte

CARAMELISED OCTOPUS

Barbecued caramelized baby octopus served with salmoriglio dressing (GF, DF)

CHORIZO HOT POT

Caramelised onion and red wine reduction (GF)

CALAMARI FRITTI

Fried baby squid with aioli (GF)

GARLIC PRAWNS

Sizzled with fresh garlic and tomato Napoletana (GF, DF)

TASMANIAN SCALLOPS

Lime, ginger, and chili (GF)

COME VIENE

Selection of chefs mixed antipasto and entrees – ideal for sharing

65

68

68

18

18

18

22

22

24

24

24

95

PASTA

CHICKEN PENNE

34

Sauteed chicken, white wine, sundried tomatoes and pesto

WILD MUSHROOM RISOTTO

30

Sage, butter, brandy and porcini mushrooms (V, GF)

TORTELLINI BOSCAIOLA

34

Veal filled pasta, mushrooms, smoked bacon and cream

GNOCCHI AMORETTI

34

Roasted pumpkin, burnt butter, sage, pine nuts and pesto

SPAGHETTI CON SALSICCE

34

Pork, chilli, and fennel sausage, brandy, Napoletana sauce topped with fresh pesto and ricotta

LINGUINE GAMBERETTI

39

Jumbo king prawns, sauteed with garlic, Napoletana sauce

PENNE CRAB

39

Deglazed with vodka, asparagus, mushroom and pink sauce

RISOTTO PESCATORE

39

Selection of seafood infused with semillion and tomato

Spaghetti, linguine or penne available

LINGUINE VILLAGIO

39

Prawns, smoked speck, mushroom, garlic, chilli and white truffle oil

MEATS

CHICKEN BOSCAIOLA	38
Chicken breast, smoked bacon, mushroom, white wine and cream sauce	
PORK CUTLET	38
Grilled to perfection, served with peperonata	
WOODFIRED SPATCHCOCK	45
Marinated and coated in a Mediterranean herb crust, accompanied with a garlic sauce	
T-BONE STEAK (400g)	76
Grass-fed T-bone, burnt butter, thyme, green peppercorn	
BEEF RIB EYE (500g)	82
Grilled jumbo king prawn, half crab, scallop and cognac sauce	

All served with roasted chat potatoes

SEAFOOD

1KG CHILLI MUSSELS	40
Served in a freshly baked bread shell	
SALMON FILLET	40
Pistachio and mint crusted, served with roast potatoes and beetroot tzatziki	
BARRAMUNDI FILLET	42
Oven baked, black caviar and lemon vinaigrette with salad	
FISH & CHIPS	42
Beer battered flathead fillets, aioli with chips and salad	
LOBSTER MORNAY	89
Brandy and parmesan mornay sauce with fries and sala	
SEAFOOD PLATTER FOR TWO	180
Platter of oysters, prawns, Moreton Bay bugs, blue swimmer crab, octopus, calamari fritti, mussels and scallops, accompanied with seasonal fruits and chips	
SEAFOOD PLATTER with full lobster mornay	260

SAUCES

Mushroom
Cognac
Peppercorn

8

SIDES AND SALADS

CHIPS (V, VG, DF)	9
POTATO CHATS (DF, VG, V)	12
BROCCOLINI Broccolini with caramelised onion (VG, V, DF, GF)	12
PEPERONATA Capsicum and eggplant ratatouille	12
MIXED LETTUCE SALAD Mixed lettuce, tomato, cucumber, capsicum and aged balsamic (GF, DF, V, VG)	14
ROCKET SALAD Spanish onion, fried prosciutto, Parmigiano and aged balsamic (GF)	16
SPINACH SALAD Spinach, pear, honey, walnut, feta and aged balsamic (GF, V)	16
GABRESE SALAD Cherry tomato, bocconcini, ricotta, EVOO (GF, V)	18

PIZZA CLASSICS

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

Additional Toppings:
Cheese 3.5, Meats 4.5, Seafood 5.5, Gluten Free 6.5

MARGHERITA	19
Mozzarella & fresh basil	
AMERICANA	20
Mozzarella & pepperoni	
NAPOLETANA	20
Mozzarella, olives & anchovies	
CAPRICCIOSA	22
Mozzarella, smoked ham, mushroom & olives	
CON PATATE	22
Mozzarella, sliced potato, rosemary & garlic	
QUATTRO FORMAGGI	23
Mozzarella, parmesan, camembert, gorgonzola & pesto	
VEGGIE PATCH	23
Mozzarella, mushroom, grilled kumara, char-grilled eggplant, roasted capsicum, olives & sautéed spinach	
BBQ CHICKEN	24
BBQ sauce, mozzarella, chicken, mushroom, onion & pineapple	
BBQ MEAT LOVERS	25
BBQ sauce, mozzarella, smoked ham, mild salami, & cabanossi	
ITALIAN MEAT LOVERS	26
Mozzarella, smoked ham, hot salami, cabanossi, Italian style sausage	
ROCKET AND PROSCIUTTO	26
Mozzarella, prosciutto, rocket, shaved parmesan, olive oil	
SUPREME	26
Mozzarella, smoked ham, cabanossi, pepperoni, roasted capsicum, mushroom, onion, olives	
GARLIC KING PRAWN	28
Prawns, garlic, parsley, chilli, basil, roquette	
NAUTICA	32
Mozzarella, calamari, prawns, octopus, herbs	

PIZZA MY WAY

Please note: pizza and kitchen items may arrive at different

times Additional Toppings:

Cheese 3.5, Meats 4.5, Seafood 5.5, Gluten Free 6.5

JOSE'S WAY	25
Mozzarella, garlic, rosemary, oregano, onion, chilli, Italian style sausage, radicchio	
PERI PERI	25
Mozzarella, herb crusted chicken, Spanish onion, topped with mixed Lettuce, sour cream & Peri Peri sauce	
A BIANCO	27
Parmigiano, fresh rosemary, mushroom, cherry tomato, feta stuffed olives, white anchovies, radicchio	
PORK BELLY	29
Parmigiano base, lemon infused pork belly, pine nuts, Spanish onion, cherry tomato, baby spinach, pear & walnut	
PROSCIUTTO AND FIG	30
Garlic, gorgonzola, caramelised onions, fresh figs, prosciutto, mascarpone & roquette	
THE TANGO	30
Mozzarella, grilled kumara, chorizo, sundried tomato, caramelised onion, pesto, prawns & sour cream	
PEPPERCORN WAGYU	33
Mozzarella, peppered Wagyu, roasted capsicum, caramelised onion, salt & pepper prawns, peppercorn sauce, spinach leaves	

WINES

HOUSE WHITE 12

HOUSE RED 12

ITALIAN WINES

RIPORTA PINOT GRIGIO 17 68

A dry, fresh and slightly bold wine grown in Sicily with aromas and notes of pear, peach and citrus

RIPORTA SAN GIOVESE 18 72

Medium bodied and well balanced wine with cherry and red fruit as well as hints of spice and vanilla

POGGIO CIVETTA 'GOVERNO' ROSSO TOSCANA 2019 105

Full bodied red wine, rich and creamy, with bold tannins and a long, lightly spiced finish

SEMILLION

PIGGS PEAKE 'SOW'S EAR' 125

Aromatics of lemony citrus with delicate tropical notes

SEMILLION SAUVIGNON BLANC

WHISTLING DUCK 12 48

Pale straw with a fresh green hue. An intriguing mix of fragrant grassy notes, citrus and tropical aromas

SAUVIGNON BLANC

CARGO ROAD 15 60

Tropical fruit on the nose, hints of pineapple and passionfruit with a nice little cut grass/capeskin on the palate

ALLANDALE 16 64

A young vibrant wine which presents hints of a pale grassy complexion

PIGGS PEAKE 'PASSIONATE PIG' 110

Sancerre style wine with tropical fruits and a creamy cashew texture

MOSCATO

CARGO ROAD 15 60

Not a sickly sweet overly fizzy style, a nice surprise with balanced fizz and little sweet on the palate

CHARDONNAY

ERNEST HILL ALEXANDER 18 72
Peach and stone fruit characters infused with a rich toasted nutty character from 12 months maturation in French oak

CAPPERCAILLE 120
Peach and melon characters balanced by toasty oak characters

RIESLING

CARGO ROAD 16 64
Dry, floral nose like citrus blossom. Lovely fragrant nose with a lemony lime palate

PIGGS PEAKE 'RIND RIESLING' 72
Aromas of rose petal, green leave and chive spice. Palate of citrus sorbet with a full rich texture

VERDELHO

ALLANDALE 16 64
Fresh, tropical fruits lead the nose with a hint of spice that evolves into a floral aroma

ERNEST HILL 'ROSALIE JOAN' 65
Rockmelon and passionfruit on the palate

SPARKLING + CHAMPAGNE

CARGO ROAD SPARKLING SAUVIGNON BLANC 62
Tropical fruit on the nose, hints of pineapple and passionfruit with nice little cut grass/capeskin on the palate

ALLANDALE GEWURTZTRAMINER 72
A perfumed aroma of rose petal and orange blossom on the nose while the palate delivers the refreshing flavours of pineapple, melon, and citrus

PIGGS PEAKE 'PROSCIUTTO' 78
Aromatic elements of apple and lychees, soft almond, fresh flavours of apple, citrus and cut hay and a lengthy finish

MOET 140

VEUVE CLICQUOT 155

PINTO GRIS

ALLANDALE 16 64
Fresh tropical fruit flavours paired well with barramundi or white fish

GEWURTZTRAMINER

ERNEST HILL 'MAISIE EVELYN' 15 60
A beautiful combination of lychee, musk sticks and rose water, with crisp acidity and a touch of understated sweetness

CAPERCAILLIE 78
Displays a perfumed nose of cinnamon spice, ginger and rosewater

ROSE

ERNEST HILL 'CRACKLIN ROSE' 15 60
Strawberry on the nose with sweet cherry and musk stick undertones

CAPERCAILLIE ROSE 72
Fresh fruit and plum aromas with a hint of residual sweetness and a little discernible tannin and a lingering clean finish

PIGGS PEAKE 'ROSED PORK' 78
Slightly sweet style of rose with sweet cherry and musk stick undertones

SWEET TOOTH REDS

CARGO ROAD PRIMITIVE LOVE 15 60
Dark, sweet with a little bit of fizz and aromas of toffee apple and candy

ALLANDALE LOMBARDO 17 68
Deep cherry colour, easy drinking style dominated by sweet berry flavours

LAMBRUSCO

PIGGS PEAKE 'PORCO ROSSO' 18 72
Hints of musk stick missed with lighter berry flavour and lovely sweet palate which tends to a drier finish

MERLOT

RICHLAND 13 52
A soft subtle red with a fruit driven bouquet of ripe cherry, plum and violet with cedar overtones

ERNEST HILL 'THE DAM' 18 72
Sweet plum and ripe cherry flavours imbued with a lovely toasty element from 12 months maturation in French and American oak

CARGO ROAD MERLOT 85
Cherry, plums, smoke and pepper in this medium bodied wine with subtle tannins

SHIRAZ

RICHLAND

13 52

Opulent fruity notes of dark cherries, boysenberry and plum accompanied by a refreshing acidity and smooth tannins

ERNEST HILL 'SHAREHOLDERS'

18 72

Medium bodied with rich mulberry and blackberry flavours, smooth tannins and a subtle hint of spice

ERNEST HILL 'WILLIAM HENRY RESERVE'

230

Super ripe blackcurrant and mulberry infused with spicey white pepper characters. Maturation in new French oak has given this wine some smokey and toasty elements

CARGO ROAD BARBARA TWO ROWS

235

Piemonte style grape native to northwest Italy. This wine is high in alcohol, though has a beautiful balance, with dark olive tapenade, dark chocolate and dark fruits with a hint of cigar box on the nose

CAPERCAILLIE 'THE GHELLIE' RESERVE

335

Fourteen months oak maturation in French hogsheads. Displaying darker berry fruits and savoury notes

CABERNET SAUVIGNON

RICHLAND

13 52

A classic palate of juicy mulberry and blackcurrant fruits supported by French oak and finishing with dense persistent tannins

ERNEST HILL 'CEO'

19 78

A full bodied wine displaying aromas of violet and luscious dark plum and black currant flavours

CARGO ROAD

82

Good example of ripe cabernet in a cool climate with nice blackberry and black currant characters

ALLANDALE WINE MAKERS RESERVE

152

Complex flavours of crushed macadamia, cinnamon, cherry cola, candied raspberries, fruit cake and liquorice

PINOT NOIR

PIERRE D'AMOUR

15 60

Classic savoury notes with exotic spice, red cherry spice, silky texture and moderate body

CAPERCAILLIE

92

Unique flavours of sarsaparilla, red liquorice, ground coffee and black pepper reveal hidden depths