

Amoretti's

where food and love come
together



@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 & parmigiano	

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	½ Doz	36	Doz	65
Kilpatrick	½ Doz	39	Doz	68
Mornay	½ Doz	39	Doz	68

POTATO CROQUETTES				18
Stuffed with mozzarella cheese (V)				

MEATBALLS				18
Grass-fed beef, parmesan & Napoletana sauce				

ARANCINI				18
Eggplant soffrito, smoked fior di latte				

CARAMELISED OCTOPUS				22
Barbecued caramelized baby octopus served with salmoriglio dressing (GF, DF)				

CHORIZO HOT POT				22
Caramelised onion and red wine reduction (GF)				

CALAMARI FRITTI				24
Fried baby squid with aioli (GF)				

GARLIC PRAWNS				24
Sizzled with fresh garlic and tomato Napoletana (GF, DF)				

TASMANIAN SCALLOPS				24
Lime, ginger, and chili (GF)				

COME VIENE				95
Selection of chefs mixed antipasto and entrees – ideal for sharing				

PASTA

CHICKEN PENNE

Sauteed chicken, white wine, sundried tomatoes and pesto

34

WILD MUSHROOM RISOTTO

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

30

TORTELLINI BOSCAIOLA

Veal filled pasta, mushrooms, smoked bacon and cream

34

GNOCCHI AMORETTI

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

34

SPAGHETTI CON SALSICCE

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

34

LINGUINE GAMBERETTI

Jumbo king prawns, sauteed with garlic, Napoletana sauce

39

PENNE CRAB

Deglazed with vodka, asparagus, mushroom and pink sauce

39

RISOTTO PESCATORE

Selection of seafood infused with semillion and tomato
Spaghetti, linguine or penne available

39

LINGUINE VILLAGIO

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

39

MEATS

CHICKEN BOSCAIOLA

Chicken breast, smoked bacon, mushroom, white wine and cream sauce

38

PORK CUTLET

Grilled to perfection, served with peperonata

38

WOODFIRED SPATCHCOCK

Marinated and coated in a Mediterranean herb crust, accompanied with a garlic sauce

45

T-BONE STEAK (400g)

Grass-fed T-bone, burnt butter, thyme, green peppercorn

76

BEEF RIB EYE (500g)

Grilled jumbo king prawn, half crab, scallop and cognac sauce

82

All served with roasted chat potatoes

SEAFOOD

1KG CHILLI MUSSELS

Served in a freshly baked bread shell

40

SALMON FILLET

Pistachio and mint crusted, served with roast potatoes and beetroot tzatziki

40

BARRAMUNDI FILLET

Oven baked, black caviar and lemon vinaigrette with salad

42

FISH & CHIPS

Beer battered flathead fillets, aioli with chips and salad

42

LOBSTER MORNAY

Brandy and parmesan mornay sauce with fries and sala

89

SEAFOOD PLATTER FOR TWO

Platter of oysters, prawns, Moreton Bay bugs, blue swimmer crab, octopus, calamari fritti, mussels and scallops, accompanied with seasonal fruits and chips

180

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, parmigiano, 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 parmigiano, 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/cape skin 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

Peach and stone fruit characters infused with a rich toasted nutty character from 12 months maturation in French oak

1872

CAPPERCAILLE

Peach and melon characters balanced by toasty oak characters

120

RIESLING

CARGO ROAD

Dry, floral nose like citrus blossom. Lovely fragrant nose with a lemony lime palate

1664

PIGGS PEAKE 'RIND RIESLING'

Aromas of rose petal, green leave and chive spice. Palate of citrus sorbet with a full rich texture

72

VERDELHO

ALLANDALE

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

1664

ERNEST HILL 'ROSALIE JOAN'

Rockmelon and passionfruit on the palate

65

SPARKLING + CHAMPAGNE

CARGO ROAD SPARKLING SAUVIGNON BLANC

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

62

ALLANDALE GEWURTZTRAMINER

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

72

PIGGS PEAKE 'PROSCIUTTO'

Aromatic elements of apple and lychees, soft almond, fresh flavours of apple, citrus and cut hay and a lengthy finish

78

MOET

140

VEUVE CLICQUOT

155

PINTO GRIS

ALLANDALE

Fresh tropical fruit flavours paired well with barramundi or white fish

1664

GEWURTZTRAMINER

ERNEST HILL 'MAISIE EVELYN'

A beautiful combination of lychee, musk sticks and rose water, with crisp acidity and a touch of understated sweetness

1560

CAPERCAILLIE

Displays a perfumed nose of cinnamon spice, ginger and rosewater

78

ROSE

ERNEST HILL 'CRACKLIN ROSE'

Strawberry on the nose with sweet cherry and musk stick undertones

1560

CAPERCAILLIE ROSE

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

72

PIGGS PEAKE 'ROSED PORK'

Slightly sweet style of rose with sweet cherry and musk stick undertones

78

SWEET TOOTH REDS

CARGO ROAD PRIMITIVE LOVE

Dark, sweet with a little bit of fizz and aromas of toffee apple and candy

1560

ALLANDALE LOMBARDO

Deep cherry colour, easy drinking style dominated by sweet berry flavours

1768

LAMBRUSCO

PIGGS PEAKE 'PORCO ROSSO'

Hints of musk stick missed with lighter berry flavour and lovely sweet palate which tends to a drier finish

1872

MERLOT

RICHLAND

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

1352

ERNEST HILL 'THE DAM'

Sweet plum and ripe cherry flavours imbued with a lovely toasty element from 12 months maturation in French and American oak

1872

CARGO ROAD MERLOT

Cherry, plums, smoke and pepper in this medium bodied wine with subtle tannins

85

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 GHILLIE' RESERVE	335
Fourteen months oak maturation in French hogsheads. Displaying darker berry fruits and savoury notes	

CABERNET SAVIGNON

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	