

AMORETTI'S

Where food and love come together

AMORETTI'S

Welcome

Italian tradition, a modern touch and warm hospitality.

Our cooking celebrates fresh ingredients and thoughtful preparation, with dishes made to share around the table.

We are delighted to welcome you to Amoretti's, where food and love come together.

Gabriele Moretti

PLEASE NOTE

A 10% service charge applies on Sundays. A 20% service charge applies on public holidays.

A 3% service charge applies to groups of 10 or more.

Our kitchen handles nuts, shellfish, gluten and other allergens. Please tell our team about allergies or dietary requirements before ordering. We take care to accommodate requests, but cannot guarantee an allergen-free meal.

Seafood origin: A Australian · I Imported · M Mixed.

AMORETTI'S

ANTIPASTO —

RUSTIC ROSETTA 8

Freshly baked to order. (VG)

FOCACCIA 9

Rosemary, sea salt, extra virgin olive oil and aged balsamic. (VG)

GARLIC BREAD 9

Garlic, extra virgin olive oil and herbs. (VG)

HERB BREAD 9

Extra virgin olive oil and aromatic herbs. (VG)

MARINATED OLIVES 14

Italian and Greek olives with thyme and orange zest. (VG, GF)

BRUSCHETTA 16

Cherry tomatoes, aged balsamic, extra virgin olive oil and fresh basil. (VG)

SAMBUCA OLIVES 18

Sun-dried black Calabrian olives with white sambuca, oregano and chilli. (GF, VG)

WHITE ANCHOVIES 18

White anchovies with chilli, oregano and extra virgin olive oil. (GF)

WOOD-FIRED PUFFED BREAD DOME 19

Freshly baked to order, drizzled with extra virgin olive oil and sea salt flakes. (VG)

GARLIC CRUST 19

Wood-fired crust with herbs and extra virgin olive oil. (VG)

GARLIC AND CHEESE CRUST 22

Wood-fired crust with garlic and mozzarella. (V)

AMORETTI'S CRUST 24

Open crust with hot salami, sun-dried tomatoes, chargrilled eggplant, chilli, pine nuts and Parmigiano.

BURRATA 25

With cherry tomatoes, basil and extra virgin olive oil. Perfect with our focaccia.

AMORETTI'S

BIMBI

NUGGETS AND CHIPS 15

CALAMARI AND CHIPS 17

CHICKEN SCHNITZEL AND CHIPS 17

NAPOLETANA PASTA 17

Penne or spaghetti in Neapolitan sauce.

BOSCAIOLA PASTA 17

Penne or spaghetti in Boscaiola sauce.

STEAK, CHIPS AND CUCUMBER 19

MAKE YOUR OWN PIZZA 18

Dough, sauce and cheese for children to shape and top their own pizza.

AMORETTI'S

PRIMI

SYDNEY ROCK OYSTERS (A) - MIGNONETTE Half dozen 39 / Dozen 68

Freshly shucked oysters with mignonette dressing.

SYDNEY ROCK OYSTERS (A) - KILPATRICK Half dozen 42 / Dozen 72

Baked oysters Kilpatrick.

ARANCINI (3) 26

Rice balls with smoked fior di latte, pumpkin and sage, served with Gorgonzola sauce. (V)

CARAMELISED OCTOPUS (I) 28

Barbecued baby octopus with salmoriglio dressing. (GF, DF)

ZUCCHINI FLOWERS (3) 28

Battered zucchini flowers filled with ricotta, mascarpone, Parmigiano and lemon zest, served with basil foam. (V)

CALAMARI FRITTI (I) 28

Fried baby squid with Parmigiano, pesto, chilli and lime mayonnaise.

GARLIC PRAWNS (I) 29

Prawns sizzled with fresh garlic and Napoletana sauce. Perfect with our rustic rosetta. (GF, DF)

NANNATA FRITTERS (M) 29

Whitebait fritters with lemon zest and Parmesan, served with fresh taramasalata.

WAGYU BRESAOLA 32

Thinly sliced MB8 Wagyu with rocket, Parmigiano and extra virgin olive oil. (GF)

TASMANIAN SCALLOPS (A) 34

Scallops with brown butter, green peppercorns and Bruny Island honey reduction. (GF)

STEAK TARTARE 39

Black Angus MB4 with traditional accompaniments, anchovy and egg yolk, served with crisp fried potatoes. (DF)

SALADS

MIXED LETTUCE SALAD 16

Mixed lettuce, tomato, cucumber and capsicum with aged balsamic. (GF, VG)

SPINACH SALAD 17

Baby spinach, pear, honey, walnuts and feta with aged balsamic. (GF, V)

ROCKET SALAD 19

Rocket, pomegranate, strawberries and fetta.

GABRESE SALAD 20

Cherry tomatoes, bocconcini and ricotta with extra virgin olive oil. (GF, V)

AMORETTI'S

PASTA —

RISOTTO PRIMAVERA 36

Roasted pumpkin, zucchini, corn and asparagus in vegetable broth with white truffle oil. (GF, VG)

GNOCCHI AMORETTI 36

Roasted pumpkin, brown butter, sage, pine nuts and pesto. (V)

RIGATONI AL RAGÙ 38

Veal and pork ragù with bone-in cuts, slow-cooked for nine hours in Napoletana sauce. (DF)

LINGUINE AI GAMBERETTI (A) 41

King prawns sautéed with fresh tomato and garlic in marinara sauce. (DF)

WHITING AND CRAB RAVIOLI (A) 48

Handmade pasta filled with whiting and crab, tossed in fish-infused salsa di pomodoro.

TAGLIOLINI ALLO SCOGLIO (M) 48

Fresh handmade egg pasta with scampi, prawns, calamari, mussels, octopus, vongole and cherry tomatoes. (DF)

SQUID-INK PRAWN AND SCALLOP RISOTTO 52

Fresh scallops and prawns sautéed with capers and chilli, finished with white wine cream. (GF)

SIDES —

SNOW PEAS 15

With brown butter and flaked almonds. (V)

CHIPS 15

(VG)

CRISPY CHAT POTATOES 15

(VG, GF)

BROCCOLINI 18

With caramelised onion. (VG, DF, GF)

DUTCH CARROTS 19

With honey, butter and roasted macadamias. (V, GF)

BRAISED CABBAGE AND SPECK 19

Sweet braised red cabbage with spiced speck. (GF, DF)

BROCCOLINI AND PORK BELLY 22

Broccolini with soy and chilli-marinated pork belly. (GF, DF)

AMORETTI'S

SAUCES & ADD-ONS

SAUCES **10 each**

Mushroom, Cognac, chimichurri or peppercorn.

LA SPIAGGIA **18**

Add grilled jumbo king prawn, half a crab and a grilled scallop.

MEATS

CHICKEN SUPREME **47**

Prosciutto-wrapped chicken with Parmesan, spinach and ricotta, Gorgonzola and quince reduction, potato and caramelised fig. (GF)

PORK CUTLET (280 G) **47**

Chargrilled pork cutlet with cinnamon and wholegrain mustard Shiraz reduction, sweet braised cabbage and spiced speck. (GF)

SCOTCH FILLET (300 G) **68**

Grass-fed MB2 scotch fillet with potato cream, brown butter, thyme and green peppercorn reduction. (GF)

OG BEEF RIB EYE (400 G, A) **88**

Ebony Black Angus MB2 with herb-dressed chat potatoes, grilled king prawn, half a crab, grilled scallop and house Cognac sauce.

BLACK ONYX MB6 SIRLOIN (380 G) **120**

With Matador truffle-infused butter and Bordelaise reduction.

AMORETTI'S

SEAFOOD

RAINBOW TROUT FILLET (A) 45

Steamed in parchment with cherry tomatoes, zucchini flower and leek. (DF, GF)

WHOLE SNAPPER (A) 48

Barbecued and served with salmoriglio dressing and lemon.

CORAL COAST BARRAMUNDI (I) 54

Crisp-skinned barramundi in acqua pazza sauce with zucchini flowers, cherry tomatoes and capers.

LOBSTER MORNAY 98

Whole Western Australian lobster with Mornay sauce, chips and salad.

SEAFOOD PLATTER FOR TWO (M) 205

Scampi, oysters, jumbo prawns, Moreton Bay bugs, blue swimmer crab, octopus, calamari fritti, mussels and Tasmanian scallops with seasonal fruit and chips. Add a whole lobster +98, with garlic butter or Mornay sauce.

FROM THE TANK

LIVE LOBSTER MP

Australian east coast lobster, wood-fired with grass-fed butter, Argentinian confit garlic, crushed almonds, herbs and lemon zest.

GABRIELE'S TOP PICKS

RIGATONI ALLA SCOGLIO (M) 56

Rigatoni with scampi, prawns, calamari, mussels, octopus, vongole and cherry tomatoes in a slow-cooked Amoretti's Italian and Singaporean chilli sauce. (DF)

1 KG CHILLI MUSSELS (A) 48

Slow-cooked in Amoretti's sauce, inspired by Italian and Singaporean chilli flavours. (DF)

WOOD-FIRED SEAFOOD PLATE (A) 95

Western Australian scampi and butterflied jumbo king prawns, slow-cooked in the wood-fired oven and finished with lemon garlic butter.

TO SHARE

DRY-AGED TOMAHAWK MP

Ebony Black Angus MB2+, dry-aged for 28 days and cooked over wood fire. Subject to availability. (GF, DF)

DRY-AGED FIORENTINA BISTECCA MP

Ebony Black Angus MB2+, dry-aged for 28 days and cooked over wood fire. Subject to availability. (GF, DF)

MAIALE IN PORCHETTA 790

Whole suckling pig cooked in the wood-fired oven and carved at your table. Serves ten. Seven days' pre-order required. (GF, DF)

AMORETTI'S

PIZZA CLASSICS —

Pizza and kitchen dishes may arrive at different times. Extra toppings: cheese 3.50; meat 4.50; seafood 5.50. Gluten-free base 6.50.

MARGHERITA 22

Mozzarella and fresh basil. (V)

AMERICANA 22

Mozzarella and pepperoni.

NAPOLETANA 24

Mozzarella, olives and anchovies.

CAPRICCIOSA 24

Mozzarella, smoked ham, mushrooms and olives.

CON PATATE 24

Mozzarella, sliced potato, rosemary and garlic. (V)

QUATTRO FORMAGGI 25

Mozzarella, Parmigiano, Camembert, Gorgonzola and pesto. (V)

VEGGIE PATCH 26

Mozzarella, mushrooms, grilled kumara, chargrilled eggplant, roasted capsicum, olives and sautéed spinach. (V)

BBQ CHICKEN 27

Barbecue sauce, mozzarella, chicken, mushrooms, onion and pineapple.

BBQ MEAT LOVERS 27

Barbecue sauce, mozzarella, smoked ham, mild salami and cabanossi.

ITALIAN MEAT LOVERS 29

Mozzarella, smoked ham, hot salami, cabanossi and Italian sausage.

ROCKET AND PROSCIUTTO 29

Mozzarella, prosciutto, rocket, shaved Parmigiano and extra virgin olive oil.

SUPREME 29

Mozzarella, smoked ham, cabanossi, pepperoni, roasted capsicum, mushrooms, onion and olives.

GARLIC KING PRAWN (A) 32

Prawns, garlic, parsley, chilli, basil and rocket.

NAUTICA (M) 35

Mozzarella, calamari, prawns, octopus and herbs.

AMORETTI'S

PIZZA MY WAY —

JOSE'S WAY 28

Mozzarella, garlic, rosemary, oregano, onion, chilli, Italian sausage and radicchio.

PERI PERI CHICKEN 28

Mozzarella, herb-crusted chicken and Spanish onion, topped with mixed lettuce, sour cream and peri peri sauce.

IN BIANCO 30

Parmigiano, rosemary, mushrooms, cherry tomatoes, feta-stuffed olives, white anchovies and radicchio.

PORK BELLY 32

Parmigiano base with lemon-infused pork belly, pine nuts, Spanish onion, cherry tomatoes, baby spinach, pear and walnut.

PROSCIUTTO AND FIG 33

Garlic, Gorgonzola, caramelised onion, fresh figs, prosciutto, mascarpone and rocket.

THE TANGO 33

Mozzarella, grilled kumara, chorizo, sun-dried tomato, caramelised onion, pesto and prawns, finished with sour cream.

PEPPERCORN WAGYU 36

Mozzarella, peppered Wagyu, roasted capsicum, caramelised onion, salt and pepper prawns, peppercorn sauce and baby spinach.

AMORETTI'S

ITALIAN WINES - WHITE

CANTI PROSECCO 16 / 65

Aromatic green apple, pear, citrus and peach.

CESARE PINOT GRIGIO DELLE VENEZIE 17 / 72

Dry, fresh and well-balanced, with floral and fruit notes.

RIPORTA PINOT GRIGIO 18 / 78

Sicilian Pinot Grigio with pear, peach and citrus notes.

VAL D'OCA PROSECCO SUPERIORE 75

Valdobbiadene DOCG with spring flowers and stone fruit.

MASSERIA FRATTASI "DONNALAURA" 102

DOP Taburno, with pear blossom aromas and a generous palate.

ITALIAN WINES - RED

GIANNI MASCIARELLI MONTEPULCIANO D'ABRUZZO DOC 16 / 65

Red fruit, cherry, currant and violet with a hint of tobacco.

RIPORTA SANGIOVESE 19 / 82

Medium-bodied with cherry, red fruit, spice and vanilla.

POGGIO CIVETTA "GOVERNO" ROSSO TOSCANA 115

A full-bodied red with rich fruit, bold tannins and a long, lightly spiced finish.

ATZEI ARU MONICA CARIGNANO ISOLA DEI NURAGHI 140

A full-bodied red with dark chocolate, blackberry and plum, balanced by fresh acidity and tannins.

LUNGAROTTI RUBESCO VIGNA MONTICCHIO TORGIANO ROSSO RISERVA 360

Warm and velvety Sangiovese with rich fruit, balsamic notes and lively acidity.

VILLA GEMMA MONTEPULCIANO D'ABRUZZO RISERVA 368

Deep ruby red with cherry, currant and violet notes.

GIANFRANCO FINO "ES" SALENTO PRIMITIVO IGT 420

Red fruit, pepper, sweet spice and cardamom. The grapes are lightly dried on the vine and hand-harvested.

ARCENO VALADORNA SUPER TUSCAN 2015 490

Ripe black cherry, vanilla and cedar, with tart cherry, dried berries and black liquorice on the palate.

AMORETTI'S

HOUSE WINES - BY THE GLASS ONLY

HOUSE WHITE 13

Ask our team for today's selection.

HOUSE RED 13

Ask our team for today's selection.

SEMILLON

PIGGS PEAKE "SOW'S EAR" 125

Lemony citrus aromas with delicate tropical notes.

SEMILLON SAUVIGNON BLANC

WHISTLING DUCK 15 / 58

Pale straw with a fresh green hue, grassy notes, citrus and tropical aromas.

SAUVIGNON BLANC

RICHLAND 15 / 58

Tropical fruit aromas, crisp acidity and a refreshing finish.

CARGO ROAD 16 / 65

Pineapple and passionfruit with a fresh, grassy palate.

ALLANDALE 70

A bright, youthful wine with delicate grassy notes.

PIGGS PEAKE "PASSIONATE PIG" 110

Tropical fruit with cashew notes and a creamy texture, in a Sancerre-inspired style.

MOSCATO

WHISTLING DUCK 13 / 48

A fruity palate with natural sweetness. Low in alcohol, with a clean, gently sweet finish.

CARGO ROAD 16 / 65

Gently sparkling and lightly sweet, with a balanced finish.

CHARDONNAY

RICHLAND 15 / 58

Well-rounded, with tropical fruit, melon and a touch of oak. Smooth, with a soft finish.

ERNEST HILL "ALEXANDER" 19 / 75

Peach and stone fruit with toasted nut notes from 12 months in French oak.

CAPERCAILLIE 120

Peach and melon balanced by toasted oak.

RIESLING

CARGO ROAD 16 / 65

Dry and floral, with citrus blossom aromas and a lemon-lime palate.

PIGGS PEAKE "RIND RIESLING" 72

Rose petal, green leaf and chive aromas with citrus sorbet flavours and a rich texture.

AMORETTI'S

SPARKLING & CHAMPAGNE

CARGO ROAD SPARKLING SAUVIGNON BLANC 65

Pineapple and passionfruit with a fresh grassy note and lively bubbles.

ALLANDALE GEWÜRZTRAMINER 75

Rose petal and orange blossom aromas with pineapple, melon and citrus flavours.

PIGGS PEAKE "PROSCIUTTO" 78

Apple and lychee aromas with almond, citrus and a long finish.

MOËT 150

Champagne.

VEUVE CLICQUOT 175

Champagne.

VERDELHO

ALLANDALE 16 / 65

Tropical fruit with a hint of spice and a floral finish.

ERNEST HILL "ROSALIE JOAN" 65

Rockmelon and passionfruit on the palate.

PINOT GRIS

ALLANDALE 16 / 65

Fresh tropical fruit flavours, well matched with barramundi or white fish.

GEWÜRZTRAMINER

ERNEST HILL "MAISIE EVELYN" 16 / 65

Lychee, musk and rosewater with crisp acidity and a touch of sweetness.

CAPERCAILLIE 78

Fragrant cinnamon, ginger and rosewater aromas.

ROSÉ

ERNEST HILL "CRACKLIN' ROSÉ" 16 / 65

Strawberry aromas with cherry and musk notes.

CAPERCAILLIE ROSÉ 72

Fresh fruit and plum aromas with gentle sweetness and a clean finish.

PIGGS PEAKE "ROSED PORK" 78

A gently sweet rosé with cherry and musk notes.

SWEET REDS

CARGO ROAD "PRIMITIVE LOVE" 16 / 65

Dark and lightly sparkling, with toffee apple and confectionery aromas.

ALLANDALE LOMBARDO 17 / 68

An easy-drinking red with sweet berry flavours.

AMORETTI'S

SHIRAZ

RICHLAND 14 / 60

Dark cherry, boysenberry and plum with fresh acidity and smooth tannins.

ERNEST HILL "SHAREHOLDERS" 18 / 72

Blueberry and blackberry flavours, rich tannins and subtle spice.

ERNEST HILL "WILLIAM HENRY RESERVE" 230

Blackcurrant and mulberry with white pepper, smoke and toasted French oak.

CAPERCAILLIE "THE GHILLIE RESERVE" 335

Dark berries and savoury notes after 14 months in French oak.

BARBERA

CARGO ROAD "BARBERA TWO ROWS" 235

A bold Piedmont-inspired red with dark fruit, olive tapenade, chocolate and cigar box aromas.

MERLOT

RICHLAND 16 / 65

Soft and fruit-driven, with ripe cherry, plum, violet and cedar.

ERNEST HILL "THE DAM" 18 / 72

Plum and cherry with toasted notes from French and American oak.

CARGO ROAD MERLOT 85

Medium-bodied, with cherry, plum, smoke and pepper over subtle tannins.

CABERNET SAUVIGNON

RICHLAND 14 / 65

Mulberry and blackcurrant with French oak and firm, persistent tannins.

ERNEST HILL "CEO" 19 / 78

Full-bodied, with violet, dark plum and blackcurrant.

CARGO ROAD 82

Cool-climate Cabernet with ripe blackberry and blackcurrant.

ALLANDALE WINEMAKERS RESERVE 152

Macadamia, cinnamon, cherry cola, raspberry, fruitcake and liquorice.

SALTRAM MAMRE BROOK 2009 265

Full-bodied, with plum, dark chocolate, mulberry and cassis after maturation in French oak.

CABERNET MERLOT

WHISTLING DUCK 14 / 60

Ripe plum, red berries and dark mulberry with spice and a touch of oak.

LAMBRUSCO

PIGGS PEAKE "PORCO ROSSO" 18 / 72

Musk and light berry flavours, with a sweet palate and a drier finish.

PINOT NOIR

PIERRE D'AMOUR 16 / 65

Medium-bodied and silky, with savoury spice and red cherry.

CAPERCAILLIE 92

Sarsaparilla, red liquorice, ground coffee and black pepper.