

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. Sorry, no AMEX.

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.

BREADS & CRUSTS

Rustic Rosetta

Baked on site (V, VG)

5.0

Garlic

Fresh garlic & olive oil (V, VG)

6.5

Herb

Fresh & dried aromatic herbs (V, VG)

6.5

Bruschetta

Cherry Tomatoes, aged balsamic, olive oil & fresh basil (V, VG)

12.5

Garlic Crust

Garlic, herbs & cold pressed olive oil (V-VG)

16.0

Garlic & Cheese

Garlic & mozzarella cheese (V)

17.5

Amoretti's Crust

Open crust with home-style cured salami, sun dried tomato, char-grilled eggplant, chilli, pine nuts & parmesan

21.5

OYSTERS

Natural

Passion fruit, gin

28/40

Kilpatrick

Bacon, Worcestershire sauce

28/40

Mornay

With fresh & dried aromatic herbs

28/40

FOR THE KIDS

Nuggets & Chips

12.0

Calamari & Chips

14.0

Chicken Schnitzel & Chips

14.0

Napoletana | Penne or Spaghetti

12.0

Boscaiola | Penne or Spaghetti

14.0

Vanilla ice-cream | Strawberry, chocolate, or caramel topping

7.5

VEGETARIAN=V, GLUTEN FREE=GF, VEGAN=VG

TAPAS & STARTERS

Sambuca Olives	12
White sambuca, oregano, chilli (V, GF, VG)	
White Sicilian Anchovies	12
Chilli, oregano & olive oil (GF)	
Camembert Pillows	12
Crumbed camembert served with cranberry sauce	
Green Feta Olives	13
Feta stuffed, coated & fried (V)	
Arancini	16
Eggplant soffritto & scamozza (V)	
Potato Croquettes	16
Stuffed with mozzarella cheese (V)	
Meatballs	16
Grass fed beef mince, parmesan & Napoletana sauce (GF)	
Caramelized Octopus	17
With lemon & oil dressing (GF)	
Chorizo Hot Pot	16
Caramelised onion & red wine reduction (GF)	
Garlic Prawns	17
In Napoletana sauce (GF)	
Tasmanian Scallops	17
Lime, ginger & chilli (GF)	
Calamari Fritti	17.5
With limoncello mayonnaise	
Come Viene	95
Selection of chef's mixed tapas ideal for sharing	

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SIDES & SALADS

Shoestring Fries	7.0
Garlic aioli	
Potato Chats	9.0
Garlic & rosemary	
Broccolini	9.0
With caramelised onion	
Peperonata	9.5
Capsicum & eggplant ratatouille	
Mixed Leaf Salad	14
Tomatoes, cucumber, onions and olives with balsamic dressing	
Roquette Salad	16
Fried kumara, parmesan, spanish onion & balsamic dressing	
Spinach Salad	16
Goat's cheese, beetroot, walnuts & balsamic oil	
Gabrese Salad	18
Tomato, basil, ricotta & bocconcini	

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PASTA & RISOTTO

Chicken Penne	30
Sautéed chicken, white wine, sundried tomatoes & pesto	
Wild Mushroom Risotto	30
Sage, butter, brandy & porcini mushrooms (V, GF)	
Tortellini Boscaiola	32
Veal filled pasta, mushrooms, smoked bacon & cream	
Gnocchi Amoretti	34
Roasted pumpkin, burnt butter, sage, pine nuts & pesto	
Spaghetti con Salsicce	34
Pork chilli and fennel sausage, brandy, napoletana sauce topped with fresh pesto and ricotta	
Linguini Gamberetti	39
Garlic, prawns & Napoletana sauce	
Penne Crab	39
Deglazed with vodka, asparagus, mushroom & pink sauce	
Risotto Pescatore	39
Selection of seafood infused with Semillon and tomato	
Spaghetti, linguini or penne available	
Linguini Villagio	39
Smoked speck, mushroom, prawns, garlic, chilli & white truffle oil	

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MEATS

Pork Cutlet

Grilled to perfection, severed with peperonata (GF)

Chicken Boscaiola

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

Wood fired Spatchcock

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

T-Bone 400g Grass Fed

Confit garlic, thyme, rosemary & crispy prosciutto (GF)

Beef Rib Eye 450g Grass Fed

King prawn, scallop, crab with a cognac sauce (GF)

All served with baked chat potatoes

SEAFOOD

1kg Chilli Mussels

Served in a freshly baked bread shell

Salmon Fillet

Crispy skinned, creamy potato salad & asparagus (GF)

Barramundi Fillet

Oven baked, black caviar and lemon vinaigrette with fries & salad (GF)

Fish & Chips

Beer battered John Dory, limoncello aioli with chips and salad

Lobster Mornay

Brandy & parmesan mornay sauce with fries & salad

Seafood Platter

Selection of oysters, prawns, Moreton Bay bugs, blue swimmer crab, octopus, calamari fritti, mussels and Tasmanian scallops, accompanied with seasonal fruit & fries (GF option available)

Seafood Platter with full Lobster Mornay

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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 5.5

Margarita	18.9
Mozzarella & fresh basil	
Americana	19.9
Mozzarella & pepperoni	
Napoletana	19.9
Mozzarella, olives & anchovies	
Capricciosa	21.9
Mozzarella, smoked ham, mushroom & olives	
Con Patate	21.9
Mozzarella, sliced potato, rosemary & garlic	
Quattro Formaggi	22.9
Mozzarella, parmesan, camembert, gorgonzola & pesto	
Veggie Patch	22.9
Mozzarella, mushroom, grilled kumara, char grilled eggplant, roasted capsicum, olives & sautéed spinach	
BBQ Chicken	23.9
BBQ sauce, mozzarella, chicken, mushroom, onion & pineapple	
BBQ Meat Lovers	24.9
BBQ sauce, mozzarella, smoked ham, mild salami, & cabanossi	
Italian Meat Lovers	24.9
Mozzarella, smoked ham, hot salami, cabanossi, Italian style sausage	
Rocket and Prosciutto	24.9
Mozzarella, prosciutto, rocket, shaved parmesan, olive oil	
Supreme	25.9
Mozzarella, smoked ham, cabanossi, pepperoni, roasted capsicum, mushroom, onion, olives	
Garlic King Prawn	27.9
Prawns, garlic, parsley, chilli, basil, rocket	
Nautica	31.9
Mozzarella, calamari, prawns, octopus, herbs	

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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 5.5

Jose's Way24.9

Mozzarella, garlic, rosemary, oregano, onion, chilli, Italian style sausage, radicchio

Peri Peri24.9

Mozzarella, herb crusted chicken, spanish onion, topped with mixed Lettuce, sour cream & Peri Peri sauce

A Bianco26.9

Parmesan, fresh rosemary, mushroom, cherry tomato, feta stuffed olives, white anchovies, radicchio

Pork Belly28.9

Parmesan base, lemon infused pork belly, pine nuts, Spanish onion, cherry tomato, baby spinach, pear & walnut

Prosciutto and Figs29.9

Garlic, gorgonzola, caramelised onions, fresh figs, prosciutto, marscarpone & rocket

The Tango29.9

Mozzarella, grilled kumara, chorizo, sun dried tomato, caramelised onion, pesto, prawns, sour cream

Peppercorn Wagyu33

Mozzarella, peppered Wagyu, roasted capsicum, caramelised onion, salt & pepper prawns, peppercorn sauce, spinach leaves

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WINES

House White	10	
House Red	10	

ITALIAN WINES

RIPORTA PINOT GRIGIO	16	65
A dry, fresh and slightly bold wine grown in Sicily with aromas and notes of pear, peach and citrus.		
RIPORTA SAN GIOVESE	16	65
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		95
Full bodied red wine, rich and creamy, with bold tannins and a long, lightly spiced finish.		

SEMILLION

PIGGS PEAKE 'SOW'S EAR'		75
Aromatics of lemony citrus with delicate tropical notes		

SAUVIGNON BLANC

ALLANDALE	13	52
A young vibrant wine which presents hints of a pale grassy complexion		
CARGO ROAD	14	55
Tropical fruit on the nose, hints of pineapple and passionfruit with a nice little cut grass/capeskin on the palate		
PIGGS PEAKE 'PASSIONATE PIG'		65
Sancerre style wine with tropical fruits and a creamy cashew texture		

MOSCATO

CARGO ROAD	11	46
Not a sickly sweet overly fizzy style, a nice surprise with balanced fizz and little sweet on the palate.		

CHARDONNAY

CAPPERCAILLE THE CULLIN

1670

Peach and melon characters balanced by toasty oak characters

ERNEST HILL ALEXANDER

72

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

RIESLING

CARGO ROAD

1255

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

VERDELHO

ALLANDALE

1248

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

ERNEST HILL ‘ROSALIE JOAN’

51

Rockmelon and passionfruit on the palate.

SPARKLING + CHAMPAGNE

ALLANDALE GEWURTZTRAMINER

45

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

CARGO ROAD SPARKLING SAUVIGNON BLANC

45

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

PIGGS PEAKE ‘PROSCIUTTO’

48

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

MOET

135

VEUVE CLICQUOT

145

PINTO GRIS

ALLANDALE	12	48
Fresh tropical fruit flavours paired well with barramundi or white fish.		

GEWURTZTRAMINER

CAPERCAILLIE GEWURTZTRAMINER	11	46
Displays a perfumed nose of cinnamon spice, ginger and rosewater.		
ERNEST HILL ‘MAISIE EVELYN’		50
A beautiful combination of lychee, musk sticks and rose water, with crisp acidity and a touch of understated sweetness.		

ROSE

CAPERCAILLIE ROSE	12	48
Fresh fruit and plum aromas with a hint of residual sweetness, A little discernible tannin and a lingering clean finish.		
ERNEST HILL ‘CRACKLIN ROSE’		55
Strawberry on the nose with sweet cherry and musk stick undertones.		
PIGGS PEAKE ‘ROSED PORK’		58
Slightly sweet style of rose with sweet cherry and musk stick undertones.		

SWEET TOOTH REDS

CARGO ROAD PRIMITIVE LOVE	11	46
Dark, sweet with a little bit of fizz and aromas of toffee apple and candy.		
ALLANDALE LOMBARDO	12	48
Deep cherry colour, easy drinking style dominated by sweet berry flavours.		

LAMBRUSCO

PIGGS PEAKE ‘PORCO ROSSO’		48
Hints of musk stick missed with lighter berry flavour and lovely sweet palate which tends to a drier finish.		

MERLOT

ERNEST HILL ‘THE DAM’	15	65
Sweet plum and ripe cherry flavours imbued with a lovely toasty element from 12 months maturation in French and American oak.		

SHIRAZ

ERNEST HILL 'SHAREHOLDERS'	15	68
Medium bodied with rich mulberry and blackberry flavours, smooth tannins and a subtle hint of spice.		
ERNEST HILL 'WILLIAM HENRY RESERVE'		195
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 2007		295
14 month oak maturation in French hogsheads. Displaying darker berry fruits and savoury notes.		

CABERNET SAVIGNON

ERNEST HILL 'CEO'	13	54
A full bodied wine displaying aromas of violet and luscious dark plum and black currant flavours		
CARGO ROAD	15	65
Good example of ripe cabernet in a cool climate with nice blackberry and black currant characters.		
ALLANDALE WINE MAKERS RESERVE		125
Complex flavours of crushed macadamia, cinnamon, cherry cola, candied raspberries, fruit cake and liquorice.		

PINOT NOIR

CAPERCAILLIE	17	78
Unique flavours of sarsaparilla, red liquorice, ground coffee and black pepper reveal hidden depths		

FORTIFIED WINES

DRAYTONS LIQUID VERDHELO (40ML)		10
ERNEST HILL MUSCAT (40ML)		11