

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

Rosetta bread, freshly baked to order. (V, VG)

GARLIC BREAD 9

Freshly baked bread with garlic and extra virgin olive oil. (V, VG)

HERB BREAD 9

Freshly baked bread with extra virgin olive oil and aromatic herbs. (V, VG)

BRUSCHETTA 16

Toasted bread topped with cherry tomatoes, fresh basil, aged balsamic and extra virgin olive oil. (V, VG)

SAMBUCA OLIVES 18

Warm olives with white sambuca, oregano and chilli. (V, VG, GF)

WHITE ANCHOVIES 18

Sicilian white anchovies with chilli, oregano and olive oil. (GF)

CAMEMBERT PILLOWS 18

Golden crumbed Camembert with cranberry sauce. (V)

FETA OLIVES 18

Green olives stuffed with feta, lightly coated and fried. (V)

GARLIC CRUST 19

Woodfired crust with garlic, herbs and cold-pressed olive oil. (V, VG)

GARLIC AND CHEESE CRUST 22

Woodfired crust with garlic and melted mozzarella. (V)

AMORETTI'S CRUST 25

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

FOR THE KIDS

NUGGETS AND CHIPS 16

Chicken nuggets served with chips.

NAPOLETANA PASTA 18

Penne or spaghetti with tomato sauce.

CALAMARI AND CHIPS (M) 18

Calamari served with chips.

CHICKEN SCHNITZEL AND CHIPS 18

Chicken schnitzel served with chips.

BOSCAIOLA PASTA 18

Penne or spaghetti with creamy mushroom and bacon sauce.

MAKE YOUR OWN PIZZA 18

Pizza dough, tomato sauce and cheese for children to stretch, spread and top.

VANILLA ICE CREAM 12

Choose strawberry, chocolate or caramel sauce.

AMORETTI'S

ENTRÉES

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

Freshly shucked oysters, baked Kilpatrick-style.

POTATO CROQUETTES (3) 22

Golden potato croquettes filled with mozzarella. (V)

MEATBALLS 22

Grass-fed beef meatballs in Napoletana sauce, finished with Parmesan.

ARANCINI (3) 22

Crisp risotto balls with eggplant soffritto and smoked fior di latte.

CHORIZO HOT POT 24

Chorizo with caramelised onion and a red wine reduction. (GF)

CARMELISED OCTOPUS (M) 26

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

CALAMARI FRITTI (M) 28

Crisp fried baby squid served with aioli. (GF)

GARLIC PRAWNS (M) 28

Prawns sizzled with fresh garlic and Napoletana tomato sauce. (GF, DF)

ZUCCHINI FLOWERS 30

SPECIALTY

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

TASMANIAN SCALLOPS (A) 30

Scallops with lime, ginger and chilli. (GF)

AMORETTI'S

PASTA & RISOTTO —

WILD MUSHROOM RISOTTO 34

Risotto with porcini mushrooms, sage, butter and a splash of brandy. (V, GF)

CHICKEN PENNE 36

Sautéed chicken with white wine, sun-dried tomatoes and pesto.

TORTELLINI BOSCAIOLA 36

Veal-filled tortellini with mushrooms, smoked bacon and cream.

GNOCCHI AMORETTI 36

SPECIALTY

Gnocchi with roasted pumpkin, brown butter, sage, pine nuts and pesto.

SPAGHETTI CON SALSICCIA 36

Pork sausage with chilli and fennel in a Napoletana sauce with brandy, finished with fresh pesto and ricotta.

LINGUINE GAMBERETTI 42

King prawns sautéed with garlic in Napoletana sauce.

CRAB PENNE (M) 42

Crab with asparagus and mushrooms in a vodka-infused pink sauce.

RISOTTO PESCATORE (M) 42

Seafood risotto with tomato and Semillon. Also available with spaghetti, linguine or penne.

LINGUINE VILLAGGIO (M) 42

Prawns, smoked speck and mushrooms with garlic, chilli and white truffle oil.

AMORETTI'S

SIDES & SALADS —

CHIPS 10

Golden chips. (V, VG, DF)

CHAT POTATOES 12

Roasted baby potatoes. (V, VG, DF)

BROCCOLINI 15

Broccolini with caramelised onion. (V, VG, DF, GF)

BRAISED CABBAGE AND SPECK 19

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

MIXED LETTUCE SALAD 16

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

ROCKET SALAD 18

Rocket with Spanish onion, crisp prosciutto, Parmigiano and aged balsamic. (GF)

SPINACH SALAD 18

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

GABRESE SALAD 22

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

MEATS —

CHICKEN BOSCAIOLA 42

Chicken breast with smoked bacon, mushrooms, white wine and cream sauce.

PORK CUTLET 45

Pork cutlet with Shiraz, cinnamon and seeded mustard sauce, sweet cabbage and speck.

WOODFIRED SPATCHCOCK 48

SPECIALTY

Mediterranean herb-crusted spatchcock, cooked over wood fire and served with garlic sauce.

SIRLOIN (300 G) 65

Ebony Angus MB2 sirloin with confit garlic, rosemary and extra virgin olive oil.

SCOTCH FILLET (300 G) 68

Ebony Angus MB2 scotch fillet with brown butter, thyme and green peppercorns.

BEEF RIB EYE (400 G) 86

Ebony Angus MB2 rib eye with a jumbo king prawn, half a crab, a scallop and Cognac sauce.

All meat dishes are served with roasted chat potatoes.

AMORETTI'S

SEAFOOD

CHILLI MUSSELS (1 KG) (A) 42

Mussels in a chilli tomato sauce, served in a freshly baked bread shell.

SALMON FILLET (A) 45

Salmon with a pistachio and mint crust, served with roasted potatoes and beetroot tzatziki.

BARRAMUNDI FILLET (A) 45

Oven-baked barramundi with black caviar, lemon vinaigrette and salad. (GF)

FISH AND CHIPS (M) 45

Beer-battered flathead fillets with chips, salad and aioli.

LOBSTER MORNAY (M) 95

Lobster with a brandy and Parmesan Mornay sauce, served with chips and salad.

SEAFOOD PLATTER FOR TWO (M) 195

SPECIALTY

Oysters, prawns, Moreton Bay bugs, blue swimmer crab, octopus, calamari fritti, mussels and scallops, served with seasonal fruit and chips.

Add a whole lobster +95, with garlic butter or Mornay sauce.

SAUCES 10 each

Mushroom, Cognac or peppercorn.

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.

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.

QUATTRO FORMAGGI 25

Mozzarella, Parmigiano, Camembert and Gorgonzola with pesto.

VEGGIE PATCH 26

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

BBQ CHICKEN 24

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 olive oil.

SUPREME 29

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

GARLIC KING PRAWN (M) 32

King prawns with 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 28

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

A 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

SPECIALTY

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 (M) 36

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

AMORETTI'S

WINE LIST

Prices are shown as glass | bottle where two prices appear. Bottle-only wines show one price.

HOUSE WINES - BY THE GLASS ONLY

HOUSE WHITE 12

Ask our team for today's selection.

HOUSE RED 12

Ask our team for today's selection.

ITALIAN WINES

RIPORTA PINOT GRIGIO 18 | 78

Fresh and dry, with pear, peach and citrus notes.

RIPORTA SANGIOVESE 19 | 92

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

POGGIO CIVETTA "GOVERNO" ROSSO TOSCANA 2019 115

A rich, full-bodied red with firm tannins and a lingering, lightly spiced finish.

SEMILLON

PIGGS PEAKE "SOW'S EAR" 125

Lemony citrus aromas with delicate tropical notes.

SEMILLON SAUVIGNON BLANC

WHISTLING DUCK 15 | 58

Fresh grassy, citrus and tropical aromas, with a pale straw colour and green hue.

SAUVIGNON BLANC

RICHLAND 15 | 58

A lively Sauvignon Blanc with tropical fruit aromas, crisp acidity, and a refreshing finish.

CARGO ROAD 16 | 65

Pineapple and passionfruit aromas with a fresh, grassy palate.

ALLANDALE 70

Bright and youthful, with delicate grassy notes.

PIGGS PEAKE "PASSIONATE PIG" 110

A Sancerre-inspired style with tropical fruit, cashew notes and a creamy texture.

MOSCATO

WHISTLING DUCK 13 | 48

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

CARGO ROAD 16 | 65

Gently sparkling and lightly sweet, with a balanced, refreshing finish.

CHARDONNAY

RICHLAND 15 | 58

A well-rounded Chardonnay with tropical fruit, melon, and a touch of oak. Smooth and easy to drink with a soft finish.

ERNEST HILL ALEXANDER 19 | 75

Peach and stone fruit with toasted nut notes from French oak maturation.

CAPERCAILLIE 120

Peach and melon characters balanced by toasted oak.

AMORETTI'S

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 generous texture.

VERDELHO

ALLANDALE 16 | 64

Fresh tropical fruit with a hint of spice and a floral finish.

ERNEST HILL "ROSALIE JOAN" 65

Rockmelon and passionfruit on the palate.

SPARKLING & CHAMPAGNE

CARGO ROAD SPARKLING SAUVIGNON BLANC 65

Tropical pineapple and passionfruit notes with a fresh grassy edge.

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, fresh finish.

MOËT 150

Champagne.

VEUVE CLICQUOT 175

Champagne.

PINOT GRIS

ALLANDALE 16 | 65

Fresh tropical fruit flavours; pairs well with barramundi and other 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

LAMBRUSCO

PIGGS PEAKE "PORCO ROSSO" 18 | 72

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

MERLOT

RICHLAND 16 | 65

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

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.

SHIRAZ

RICHLAND 14 | 65

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

ERNEST HILL "SHAREHOLDERS" 18 | 72

Medium-bodied, with mulberry, blackberry, smooth tannins and subtle spice.

ERNEST HILL "WILLIAM HENRY RESERVE" 230

Ripe blackcurrant and mulberry with white pepper, smoke and toasted oak.

CARGO ROAD BARBERA TWO ROWS 235

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

CAPERCAILLIE "THE GHILLIE" RESERVE 335

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

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.

PINOT NOIR

PIERRE D'AMOUR 16 | 65

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

CAPERCAILLIE 92

Sarsaparilla, red liquorice, coffee and black pepper.