

Amoretti's

where food and love come
together



@amorettis_narellan

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 Baked fresh to order (V, VG)	6.5
FOCACCIA Made in house daily. Rosemary, sea salt, EVOO, aged balsamic (V, VG)	7.5
GARLIC BREAD Bread baked fresh to order, with garlic & EVOO (V, VG)	7.5
HERB BREAD Bread baked fresh to order with EVOO & aromatic herbs (V, VG)	7.5
MARINATED OLIVES Warm marinated olives (V, VG)	12
BRUSCHETTA Cherry Tomatoes, aged balsamic, EVOO & fresh basil (V, VG)	12.5
SAMBUCCA OLIVES White sambuca, oregano, chilli (V, GF, VG)	14
WHITE ANCHOVIES White Sicilian anchovies, chili, oregano & olive oil (GF)	14
GARLIC CRUST Garlic crust with, herbs & cold pressed olive oil (V-VG)	17
GARLIC AND CHEESE CRUST Woodfired crust with garlic and mozzarella (V)	19
AMORETTI'S CRUST Open crust with salami, sun dried tomato, char-grilled eggplant, chili, pine nuts & parmigiano	22
BURRATA Drizzled with infused EVOO and fresh tomato and basil	22
WAGYU BRESAOLA Thinly sliced layers, served with rocket and shaved parmigano	29

BIMBI

Nuggets & Chips	12
Calamari & Chips	14
Chicken Schnitzel & Chips	14
Napoletana Penne or Spaghetti	14
Boscaiola Penne or Spaghetti	14
Vanilla ice-cream Strawberry, chocolate, or caramel sauce	7.5

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

ENTREES

SYDNEY ROCK OYSTERS

Oysters Mignonette

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Kilpatrick

1/2 Doz 39 Doz 68

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MAINS

RAINBOW TROUT FILLET

Al cartoccio style steamed rainbow trout fillet, cherry tomato, zucchini flower, leek (DF, GF)

42

CHICKEN SUPREME

Chargrilled, glazed with mustard cream reduction topped with fried smoked pork speck crumble with roasted potatoes

42

PORK BELLY

Sous-vide 12 hour slow braised, with pumpkin and sweet potato puree and sauteed spinach

44

WHOLE SNAPPER

Pan-fried with fragrant herbs, green olives and capers in a white wine, tomato reduction

46

T-BONE STEAK (500g)

Grass-fed T-bone, aged balsamic glazed red onion, roast potato (DF)

58

OG BEEF RIBE EYE (500g)

Succulent Grass-fed beef rib eye with roasted potato, grilled jumbo king prawn, half crab, grilled scallop and cognac sauce

78

ZUPPA DI MARE

Scampi, prawn, crab, scallop, mussels, Moreton Bay bugs, marinara sauce served in a bread shell (DF, GF)

82

LOBSTER MORNAY

Whole lobster, mornay sauce, chips and side salad

89

SAUCES AND ADD ONS

Mushroom
Cognac
Chimichurri
Peppercorn

8

LA SPIAGIA (ADD ON OPTION)

Grilled jumbo king prawn, half crab, grilled scallop

16.5

TO SHARE

SEAFOOD PLATTER FOR TWO

180

Platter of scampi, oysters, prawns, Moreton Bay bugs, blue swimmer crab, octopus, calamari fritti, mussels and Tasmanian scallops, accompanied with seasonal fruits and chips
Add whole lobster + 80.0

TOMAHAWK

MP

Grass-fed, 60 day dry aged, wood fired

FIORANTINA BISTECCA

MP

Grass-fed, beef 60 day dry aged, wood fired

MAIALE IN PORCHETTA

790

Whole suckling pig, cooked in the wood fired oven, cut at your table. Suitable for groups of ten.
This menu item requires 7 day pre-order.

SIDES AND SALADS

BEER BATTERED CHIPS (V, VG, DF)

10

ROASTED POTATOES (DF, VG, V)

10

SNOW PEAS

10

with butter and flaked almonds (V)

BROCCOLINI

10

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

MIXED LETTUCE SALAD

15

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

ROCKET SALAD

16

Spanish onion, fried prosciutto, Parmigiano and aged balsamic (GF)

SPINACH SALAD

16

Spinach, pear, honey, walnut, feta and aged balsamic (GF, V)

GABRESE SALAD

18

Cherry tomato, bocconcini, ricotta, EVOO (GF, V)

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

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 Mozzarella & fresh basil	19
Americana Mozzarella & pepperoni	20
Napoletana Mozzarella, olives & anchovies	20
Capricciosa Mozzarella, smoked ham, mushroom & olives	22
Con Patate Mozzarella, sliced potato, rosemary & garlic	22
Quattro Formaggi Mozzarella, parmigiano, camembert, gorgonzola & pesto	23
Veggie Patch Mozzarella, mushroom, grilled kumara, char-grilled eggplant, roasted capsicum, olives & sautéed spinach	23
BBQ Chicken BBQ sauce, mozzarella, chicken, mushroom, onion & pineapple	24
BBQ Meat Lovers BBQ sauce, mozzarella, smoked ham, milk salami, & cabanossi	25
Italian Meat Lovers Mozzarella, smoked ham, hot salami, cabanossi, Italian style sausage	25
Rocket and Prosciutto Mozzarella, prosciutto, rocket, shaved parmigiano, olive oil	25
Supreme Mozzarella, smoked ham, cabanossi, pepperoni, roasted capsicum, mushroom, onion, olives	26
Garlic King Prawn Prawns, garlic, parsley, chilli, basil, rocket	28
Nautica Mozzarella, calamari, prawns, octopus, herbs	32

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 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, marscarpone & 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	

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

ITALIAN WINES



WHITE

CESARE Pinot Grigio Delle Venezie

Dry, fresh and well-balanced with a good length of fresh bouquet of fruit and flowers

14

49

VAL D'OCA Prosecco Superiore

Grown in the Valdobbiadene D.O.C.G. with aromas of spring flower & stone fruit

15

54

LUMA Sicilia Grillo

A fresh, full bodied wine Grown in Sicily D.O.C with straw yellow and delicate fruity aroma with floral notes

15

58

KELLEREI St Paul's Plotzner Pinot Bianco

Aromas of apple, peach, apricot and pear.

65

MASSERIA FRATASSI 'Donnalaura' Falanghina del Sannio

D.O.P. Taburno. Long perfumes of pear blossoms, beautiful on the palate.

72

ITALIAN WINES



RED

GIANNI MASCIARELLI MONTEPULCIANO D'ABRUZZO D.O.C.

12

54

Red fruit, cherry, currant, violet, with tobacco hints

CEMBRA PINOT NERO

15

60

Trentino D.O.C. Delicate aroma evoking forest fruits and cherry while soft but full on the palate.

LUMA NERO D'AVOLA

65

Rich and generous wine, deep red in colour and character. Great personality, intense and harmonious, with ripe fruits and spicy aromas.

APPOLONIO MANI DEL SUD PRIMITIVO DI MANDURIA

17

78

D.O.P. Deep ruby red colour, intense aromas of black cherry and wild strawberry jam, elegant spicy licorice notes.

POGGIO CIVETTA 'GOVERNO' ROSSO TOSCANA 2017

95

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

LUNGAROTTI RUBESCO VIGNA MONTICCHIO TORGIANO

360

ROSSO RISERVA

Warm and velvety Sangiovese, with solid structure and complex, slightly balsamic fruitiness; lively and pleasantly fresh acidity.

VILLA GEMMA MONTEPULCIANO D'ABBRUSSO RISERVA

368

D.O.C. Deep ruby red of fruit, cherry, currant, violet, with tobacco hints.

GIANFRANCO FINO 'ES' SALENTO PRIMITIVO IGT 2015

420

Ruby-red in colour with aromas of red fruit, pepper, sweet spices and cardamom. The grapes are lightly dried while still on the vine and harvested by hand at the end of August.

ARCENO VALDORAN SUPER TUSCAN 2015

490

The wine exhibits high-toned aromas of ripe black cherries, vanilla bean and cedar. The palate shows flavours of tart cherry pie, dried red berries and black liquorice, with a long finish of white pepper, dusty roses and stony minerality.



House White

10

House Red

10

SEMILLON

ERNEST HILL CYRILL

13

52

Citrus fruit and pear aromas, intense lemon lime with a zingy acid structure

PIGGSPEAKE 'SOW'S EAR'

75

Aromatics of lemony citrus with delicate tropical notes

SEMILLON SAUVIGNON

BLANC

DRAYTON'S

12

48

Rich floral & tropical fruit characters balanced with fresh citrus flavours with great length

SAUVIGNON BLANC

ALLANDALE

12

52

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

CARGO ROAD

13

55

Tropical Fruit on the nose hints of pineapple and passion fruit with nice little cut grass/capeskin on the pallet

PIGGS PEAKE 'SAVVY PIG'

65

Sancerre style wine with tropical fruits and a creamy cashew texture

MOSCATO



CARGO ROAD

Not a sickly sweet over fizzy style, a nice surprise with balanced fizz and little sweet on the pallet.

11

46

CHARDONNAY

CAPERCAILLIE THE CULLIN

Peach and melon characters balanced by toasty oak characters

16

70

ERNEST HILL ALEXANDER

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

72

PEACOCK HILL 2016 RESERVE 'GODFATHER'

Long palate with complex stone fruit characters, a rich creamy mouth feel followed by a crisp and refreshing finish. Limited stock.

285

RIESLING

PIGGS PEAKE 'Rind Riesling'

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

11

55

CARGO ROAD

Dry, Floral nose like citrus Blossom lovely fragrant nose, with a lemony lime palate

53

SPARKLING + CHAMPAGNE



ALLANDALE GEWURZTRAMINER

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

45

CARGO ROAD SPARKLING SAUVIGNON BLANC

Tropical Fruit on the nose hints of pineapple and passion fruit with nice little cut grass / capeskin on the pallet. The addition of bubbles makes it a very enjoyable wine any time

45

PIGGS PEAK 'PROSCIUTTO'

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

48

DRAYTONS HUNTER CUVÉE

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

68

MOET

135

VEUVE CLICQUOT

145

VERDELHO

ALLANDALE

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

12

48

ERNEST HILL 'ROSALIE JOAN'

Rockmelon and passionfruit on the palate. A big fruity white wine.

51

PINOT GRIS



ALLANDALE

12

48

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

GEWURZTRAMINER

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'

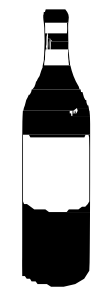
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Strawberry on the nose with sweet cherry and musk stick undertones

PIGGS PEAKE 'ROSED PORK'

58

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



SWEET TOOTH REDS

CARGO ROAD PRIMITIVE LOVE

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

10

46

ALLANDALE LOMBARDO

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

12

48

SHIRAZ

DRAYTONS 5555

Deep cherry in colour with peppery fruit aromas, delicate flavours

11

46

ERNEST HILL 'Shareholders'

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

14

58

ERNEST HILL 'William Henry' Reserve

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

110

CARGO ROAD BARBARA TWO ROWS

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

235

CAPERCAILLIE 'THE GHILLIE' RESERVE 2007

14 month oak maturation in French hogsheads. Displaying darker berry fruits and savoury notes.

295

MERLOT



DRAYTON'S

Rich intensity of colour with full flavoured rich berry fruit and a soft tannin finish

11

46

ERNEST HILL 'THE DAM'

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

15

65

CAPERCAILLIE MERLOT

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

70

CABERNET SAUVIGNON

ERNEST HILL 'CEO'

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

12

54

CARGO ROAD CABERNET SAUVIGNON

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

15

65

ALLANDALE 2015 WINEMAKERS RESERVE

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

125

CABERNET MERLOT



DRAYTON'S CABERNETTI

12

55

Rich intensity of colour full flavoured rich berry fruit with a soft tannin finish.

LAMBRUSCO

PIGGS PEAKE 'PORCO ROSSO'

48

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

PINOT NOIR

CAPERCAILLIE

78

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

PIGGS PEAKE 'PIG NOIR'

85

Medium bodied red, red fruit, light oak, green grass. A smooth, approachable red.

FORTIFIED WINES

Drayton's Liquid Verdelho (40ml)

10

Ernest Hill Muscat (40ml)

11

Drayton's 1978 Tawny (40ml)

25