

# Amoretti's

Where food and love come together

@amorettis\_narellan

# Amoretti's



Indulge in a simple ethos with a convergence of culture inspired by 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 menu is 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 a 1.5% surcharge.*

*A 10% surcharge applies to all transactions on a Sunday.*

*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. While all reasonable efforts are taken to accommodate our guests' dietary needs, we cannot guarantee that meals will be served allergen free. By ordering from this menu you accept these associated risks.*

## **SEAFOOD AIM LEGEND**

*A – Australian I – Imported M – Mixed*

## **DIETARY REQUIREMENTS**

*V- Vegetarian VG – Vegan DF – Dairy Free GF – Gluten Free*

## ANTIPASTO

RUSTIC ROSETTA	7
Baked fresh to order (VG)	
FOCACCIA	8
Rosemary, sea salt, EVOO, aged balsamic (VG)	
GARLIC BREAD	8
Garlic, EVOO, herbs (VG)	
HERB BREAD	8
EVOO and aromatic herbs (VG)	
MARINATED OLIVES	12
Assortment of Italian and Greek olives mixed with thyme and orange zest (VG, GF)	
BRUSCHETTA	15
Cherry tomatoes, aged balsamic, EVOO and fresh basil (VG)	
SAMBUCA OLIVES	16
Sundried black Calabrian olives with white sambuca, oregano and chilli (GF, VG)	
WHITE ANCHOVIES	16
With chilli, oregano & EVOO (GF)	
WOODFIRED PUFFED BREAD DOME	18
Freshly made to order – drizzled with EVOO and sea salt flakes (VG)	
GARLIC CRUST	18
Herbs & EVOO (VG)	
GARLIC AND CHEESE CRUST	20
Garlic and mozzarella cheese (V)	
AMORETTI'S CRUST	24
Open crust with hot salami, sun dried tomato, chargrilled eggplant, chilli, pine nuts & parmigiano	
BURRATA	25
With cherry tomatoes, basil and EVOO - pairs perfectly with our focaccia	

## BIMBI

NUGGETS & CHIPS	14
CALAMARI & CHIPS	16
CHICKEN SCHNITZEL & CHIPS	16
NAPOLETANA   Penne or Spaghetti	16
BOSCAIOLA   Penne or Spaghetti	16
STEAK, CHIPS & CUCUMBER	18
MAKE YOUR OWN PIZZA	16
Dough, sauce, cheese – kids can stretch, sauce and top their own pizza	

## CRUDO

SYDNEY ROCK OYSTERS (A)			
OYSTERS MIGNONETTE	½ DOZ	36	DOZ 65
KILPATRICK	½ DOZ	39	DOZ 68
SALMON GRAVLAX (A)			28
With taramasalata & beetroot foam (GF)			
WAGYU BRESAOLA			30
MB 8, thinly sliced, with rocket, parmigiano & EVOO (GF)			
TASMANIAN SCALLOPS (A)			32
Burnt butter, green peppercorns, Bruny Island honey reduction (GF)			
PRAWN CARPACCIO (A)			32
With fresh passionfruit, EVOO, citrus & chilli (GF, DF)			
STEAK TARTARE			39
MB6, traditional accompaniments – fresh anchovy, egg yolk, served with fried bread (DF)			
COLD SEAFOOD STARTER FOR TWO (M)			120
Cooked tiger prawns, salmon gravlax, oysters mignonette, marinated cold mussels (GF, DF)			

## PRIMI

ARANCINI			24
Rice balls with smoked fior di latte, pumpkin, sage, gorgonzola (3) (V)			
CARAMELISED OCTOPUS			26
Barbecued caramelised baby octopus served with salmoriglio dressing (GF, DF)			
ZUCCHINI FLOWERS			26
Battered zucchini flowers, filled with ricotta, mascarpone, parmigiano and lemon zest with basil foam (3) (V)			
CALAMARI FRITTI			27
Fried baby squid, parmigiano, pesto, chili, lime mayo			
GARLIC PRAWNS			27
Sizzled with fresh garlic and Napoletana sauce (GF, DF) – pairs perfectly with our rustic rosetta			

## PASTA

RISOTTO PRIMAVERA	34
Roasted pumpkin, zucchini, corn, asparagus in a vegetable broth with white truffle oil (GF, VG)	
GNOCCHI AMORETTI	34
Roasted pumpkin, burnt butter, sage, pine nuts, pesto (V)	
RIGATONI ALLA RAGU	36
Veal and pork mince, osso bucco pieces with bones in a 9-hour slow cooked Napoletana sauce (DF)	
RISOTTO CON BURRATA	38
Zucchini cream and pesto topped with a fresh burrata and crushed pistachios (V, GF)	
LINGUINE GAMBERETTI	39
King prawns, sauteed with tomato fresco and garlic in a marinara sauce (DF)	
WHITING AND CRAB RAVIOLI	46
Handmade stuffed pasta tossed in a fish infused salsa di pomodoro	
TAGLIOLINI ALLA SCOGLIO	46
Fresh handmade egg pasta with scampi, prawn, calamari, mussels, octopus, vongole and cherry tomato (DF)	

## SIDES

SNOW PEAS	12
with burnt butter and flaked almonds (V)	
CHIPS (VG)	12
CRISPY POTATO CHATS (VG, GF)	12
BROCCOLINI	15
Broccolini with caramelised onion (VG, V, DF, GF)	
DUTCH CARROTS	16
Honey, butter, roasted macadamia (V, GF)	
BRAISED CABBAGE AND SPECK	16
Tender sweet braised red cabbage and spiced speck bites (GF, DF)	
BROCCOLINI AND PORK BELLY	22
Broccolini with soy and chilli marinated pork belly (GF, DF)	

## MEATS

CHICKEN SUPREME Parmesan spinach ricotta filling, encased in prosciutto, with gorgonzola and quince reduction, potato and caramelised fig (GF)	45
PORK CUTLET (280g) Chargrilled with a cinnamon, seeded mustard and shiraz reduction paired with tender sweet braised cabbage and spiced speck bites (GF)	45
SCOTCH FILLET (300g) MB2 with a potato cream and burnt butter thyme and green peppercorn reduction (GF)	65
T-BONE (500g) MB4, sliced served with Bordelaise sauce reduction (GF)	78
OG BEEF RIB EYE (500g, A) Grass-fed MB2 with roasted potato, grilled jumbo king prawn, half crab, grilled scallop and cognac sauce	82

## SEAFOOD

RAINBOW TROUT FILLET (A) Al cartoccio style steamed trout fillet, cherry tomato, zucchini flower, leek (DF, GF)	42
WHOLE SNAPPER (A) Barbecued and served with a salmoriglio dressing and lemon	46
CORAL COAST BARRAMUNDI (I) Pan seared, with littleneck vongole, chimichurri and potato cream	52
LOBSTER MORNAY Whole lobster, mornay sauce, chips and side salad	89
SEAFOOD PLATTER FOR TWO (M) Platter of scampi, oysters, jumbo prawns, Moreton Bay bugs, blue swimmer crab, octopus, calamari fritti, mussels and Tasmanian scallops, accompanied with seasonal fruits and chips. Add whole lobster + 80 (Garlic Butter or Mornay)	195

## SAUCES

MUSHROOM COGNAC CHIMICHURRI PEPPERCORN	8
LA SPIAGIA (ADD ON OPTION) Grilled jumbo king prawn, half crab, grilled scallop	16

## TO SHARE

TOMAHAWK	MP
MB2 grass fed 60-day dry aged, wood fired (GF, DF)	
FIORENTINA BISTECCA	MP
MB2 grass fed beef 60 day dry aged, wood fired (GF, DF)	
MAIALE IN PORCHETTA	790
Whole suckling pig, cooked in the woodfired oven, cut at your table. Suitable for groups of ten. This menu item requires 7 days pre order. (GF, DF)	

## SALADS

MIXED LETTUCE SALAD	15
Mixed lettuce, tomato, cucumber, capsicum and aged balsamic (GF, 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)	

## 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 (V)	
AMERICANA	20
Mozzarella & pepperoni	
NAPOLETANA	22
Mozzarella, olives and anchovies	
CAPRICCIOSA	22
Mozzarella, smoked ham, mushroom & olives	
CON PATATE	22
Mozzarella, sliced potato, rosemary & garlic (V)	
QUATTRO FORMAGGI	23
Mozzarella, parmigiano, camembert, gorgonzola & pesto (V)	
VEGGIE PATCH	23
Mozzarella, mushroom, grilled kumara, chargrilled eggplant, roasted capsicum, olives and sauteed spinach (V)	
BBQ CHICKEN	24
BBQ sauce, mozzarella, chicken, mushroom, onion & pineapple	
BBQ MEAT LOVERS	25
BBQ Sauce, mozzarella, smoked ham, mild salami & cabanossi	
ITALIAN MEATLOVERS	26
Mozzarella, smoked ham, hot salami, cabanossi, Italian style sausage	
ROCKET AND PROSCIUTTO	26
Mozzarella, prosciutto, rocket, shaved parmigiano, EVOO	
SUPREME	26
Mozzarella, smoked ham, cabanossi, pepperoni, roasted capsicum, mushroom, onion, olives	
GARLIC KING PRAWN (A)	28
Prawns, garlic, parsley, chilli, basil and rocket	
NAUTICA (M)	32
Mozzarella, calamari, prawns, octopus, herbs	



## PIZZA MY WAY

JOSE'S WAY	25
Mozzarella, garlic, rosemary, oregano, onion, chilli, Italian style sausage, radicchio	
PERI PERI CHICKEN	25
Mozzarella, herb crusted chicken, Spanish onion, topped with mixed lettuce, sour cream and 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 and rocket	
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 and pepper prawns, peppercorn sauce, baby spinach	

# ITALIAN WINES

## WHITE

CESARE PINOT GRIGIO DELLE VENEZIE	17	68
Dry, fresh, well balanced with a good length of fresh bouquet fruit and flowers		
CANTI PROSECCO	15	60
Aromatic with hints of green apple, pear, citrus and peach		
LUMA SICILIA GRILLO	16	65
A fresh, full bodied wine grown in Sicily DOC with straw yellow colouring and delicate fruity aroma with floral notes		
RIPORTA PINOT GRIGIO	17	68
A dry, fresh and slightly bold wine grown in Sicily with aromas and notes of pear, peach and citrus		
KELLEREI ST PAUL'S PLOTZNER PINOT BIANCO		72
Aromas of apple, peach, apricot and pear		
VAL D'OCA PROSECCO SUPERIORE		72
Grown in the Valdobbiadene region DOCG with aromas of spring flowers and stone fruit		
MASSERIA FRATASSI 'DONNALAURA'		92
DOP Taburno, long perfumes of pear blossom, beautiful on the palate		

## REDS

GIANNI MASCIARELLI MONTEPULCIANO D'ABRUZZO DOC	15	60
Red fruit, cherry, currant, violet with hints of tobacco		
CEMBRA PINOT NERO	16	65
Trentino DOC. Delicate aroma evoking forest fruits and cherry while soft but full on the palate		
LUMA NERO D'AVOLA		72
Rich and generous wine, deep red in colour and character		
RIPORTA SANGIOVESE	18	72
Medium bodied and well-balanced wine with cherry and red fruit as well as hints of spice and vanilla		
APPOLINO MANI DEL SUD PRIMITOVE DI MANDURIA	18	72
DOP deep ruby red colour, intense aromas of black cherry and wild strawberry jam, elegant, spicy liquorice notes		
POGGIO CIVETTA 'GOVERNO'ROSSO TOSCANA		105
Full bodied red wine, rich and creamy, with bold tannins and a long, lightly spiced finish		

ATZEI ARU MONICA CARIGNANO ISOLA DEI NURAGHI 140  
Full bodied dark colour, contains aromas and notes of dark chocolate, blackberry and soft plum with a balanced acidity and tannins.

LUNGAROTTI RUBESCO VIGNA MONTICCHIO TORGIANO ROSSO RISERVA 360  
Warm and velvety Sangiovese with solid structure and complex, slightly balsamic fruitiness, lively and pleasantly fresh acidity

VILLA GEMMA MONTEPULCIANO D'ABBRUZZO RISERVA 368  
DOC Deep ruby red of fruit, cherry, currant and violet

GIANFRANCO FINO 'ES' SALENTO PRIMITIVO IGT 420  
Ruby red in colour with aromas of red fruit, pepper, sweet spices and cardamom. The grapes are lightly dried while 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

HOUSE WHITE (glass) 12

HOUSE RED (glass) 12

## SEMILLON

PIGGS PEAKE 'SOW'S' EAR 125  
Aromatics of lemony citrus with delicate tropical notes

## SEMILLON 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 a hint of pineapple and passionfruit with nice little grass 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 a balanced fizz and little sweet on the palate

## CHARDONNAY

ERNEST HILL 'ALEXANDER' 18 72  
Peach and stone fruit characters infused with a rich roasted nutty character from 12 months maturation in French oak

CAPERCAILLIE 120  
Peach and melon characters balanced by toasty oak characters

PEACOCK HILL 2016 RESERVE 'GODFATHER' 499  
Long palate with complex stone fruit characters, rich creamy mouth feel followed by a crisp and refreshing finish. Limited stock

## RIESLING

CARGO ROAD 16 64  
Dry floral nose like citrus blossom. Lovely fragrant nose with a lemony lime palate

PIGGS PEAKE 'RIND RIESLING' 72  
Aromas of rose petal, green leaf and chive spice. Palate of fruit citrus sorbet with full rich texture

## SPARKLING + CHAMPAGNE

CARGO ROAD SPARKLING SAUVIGNON BLANC 62  
Tropical fruit on the nose with hints of pineapple and passionfruit with capeskin on the palate. The addition of bubbles makes it an enjoyable wine any time

ALLANDALE GEWURTZTRAMINER 72  
A perfumed aroma of rose petal and orange blossom on the nose while the palate delivers the refreshing flavours of pineapple, melon and citrus

PIGGS PEAKE 'PROSCIUTTO' 78  
Aromatic elements of apple and lychees, soft almond, fresh flavour of apple and citrus and cut hay and a lengthy finish

MOET 140

VEUVE CLICQUOT 155

## VERDHELO

ALLANDALE 16 64  
Fresh tropical fruits lead the nose with a hint of spice that evolves into a floral aroma

ERNEST HILL 'ROSALIE JOAN' 65  
Rockmelon and passionfruit on the palate

## PINOT GRIS

ALLANDALE	16	64
Fresh tropical fruit flavours paired well with barramundi and white fish		

## GEWURTZTRAMINER

ERNEST HILL 'MAISIE EVELYN'	15	60
A beautiful combination of lychee, musk sticks and rosewater with crisp acidity and a touch of understated sweetness		

CAPERCAILLIE		78
Displays a perfumed nose of cinnamon spice, ginger and rosewater		

## ROSE

ERNEST HILL 'CRACKLIN ROSE'	15	60
Strawberry on the nose with sweet cherry and musk stick undertones		

CAPERCAILLIE ROSE		72
Fresh fruit and plum aromas with hints of residual sweetness, a little discernible tannin and lingering clean finish		

PIGGS PEAKE 'ROSED PORK'		78
Slightly sweet style of rose with sweet cherry and musk stick undertones		

## SWEET TOOTH REDS

CARGO ROAD 'PRIMITIVE LOVE'	15	60
Dark, sweet, with a little bit of fizz with the aromas of toffee apple and candy		

ALLANDALE LOMBARDO	17	68
Deep cherry colour, easy drinking style dominated by sweet berry flavours		

## SHIRAZ

RICHLAND	13	52
Opulent fruit notes of dark cherries, boysenberry and plum accompanied by a refreshing acidity and smooth tannins		

ERNEST HILL 'SHAREHOLDERS'	18	72
Medium bodied with rich blueberry and blackberry flavours, rich tannins and subtle hint of spice		

ERNEST HILL 'WILLIAM HENRY RESERVE'		230
Super ripe blackcurrant and mulberry infused with spicy white pepper characters. Maturation in French oak has given this wine some smoky and toasty elements		

CARGO ROAD 'BARBERA TWO ROWS'	235
Piemonte style grape native to Northwest Italy. This wine is high in alcohol, although 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'	320
Fourteen months oak maturation in French hogsheads. Displaying darker berry fruits and savoury notes	

## MERLOT

RICHLAND	13	52
A soft subtle red with a fruit driven bouquet of ripe cherry, plum and violet with cedar overtones		

ERNEST HILL 'THE DAM'	18	72
Sweet plum and ripe cherry flavoured imbued with a lovely toasty element from 12 months maturation in French and American oak		

CARGO ROAD MERLOT	85
Amazing bouquet of cherry, plums, smoke and pepper in this medium bodied wine with subtle tannins	

## CABERNET SAUVIGNON

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 blackcurrant flavours		

CARGO ROAD	82
Good example of ripe cabernet and cold climate with nice blackberry and black currant characters	

ALLANDALE WINEMAKERS RESERVE	152
Complex flavours of crushed macadamia, cherry cola, cinnamon, candied raspberry, fruit cake and liquorice	

SALTRAM MAMRE BROOK 2009	265
Full bodied red with complex aromas of fresh plums and dark chocolate. Matured in French oak overtime to yield mulberry and cassis on the palate.	

## CABERNET MERLOT

WHISTLING DUCK	13	52
Ripe plum, red berries, dark mulberry with underlying hints of spice, sometimes with a touch of oak		

## LAMBRUSCO

PIGGS PEAKE 'PORCO ROSSO'	18	72
Hints of musk stick mixed with lighter berry flavours and a lovely sweet palate which tends to a drier finish		

## PINOT NOIR

PIERRE D'AMOUR	15	60
Classic savoury notes with exotic spice, red cherry spice, silky texture and moderate bodied		

CAPERCAILLIE		92
Unique flavours of sarsaparilla, red liquorice, ground coffee and black pepper reveal hidden depths		