

# 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)	
SAMBUCOLA 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 & parmesano	
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, parmesan & 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, parmesan and lemon zest with basil foam (3) (V)	
CALAMARI FRITTI	27
Fried baby squid, parmesan, 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	45
Parmesan spinach ricotta filling, encased in prosciutto, with gorgonzola and quince reduction, potato and caramelised fig (GF)	
PORK CUTLET (280g)	45
Chargrilled with a cinnamon, seeded mustard and shiraz reduction paired with tender sweet braised cabbage and spiced speck bites (GF)	
SCOTCH FILLET (300g)	65
MB2 with a potato cream and burnt butter thyme and green peppercorn reduction (GF)	
T-BONE (500g)	78
MB4, sliced served with Bordelaise sauce reduction (GF)	
OG BEEF RIB EYE (500g, A)	82
Grass-fed MB2 with roasted potato, grilled jumbo king prawn, half crab, grilled scallop and cognac sauce	

## SEAFOOD

RAINBOW TROUT FILLET (A)	42
Al cartoccio style steamed trout fillet, cherry tomato, zucchini flower, leek (DF, GF)	
WHOLE SNAPPER (A)	46
Barbecued and served with a salmoriglio dressing and lemon	
CORAL COAST BARRAMUNDI (I)	52
Pan seared, with littleneck vongole, chimichurri and potato cream	
LOBSTER MORNAY	89
Whole lobster, mornay sauce, chips and side salad	
SEAFOOD PLATTER FOR TWO (M)	195
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)	

## SAUCES

8

MUSHROOM  
COGNAC  
CHIMICHURRI  
PEPPERCORN

LA SPIAGIA (ADD ON OPTION)	16
Grilled jumbo king prawn, half crab, grilled scallop	

## 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, parmesano 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'ABRUZZO 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'

Sancerre style wine with tropical fruits and a creamy cashew texture

110

## 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 GHLILLIE 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