

• AMORETTI'S

SEAFOOD-PIZZAS-TAPAS- WINE BAR



GABRIELE AND HIS TEAM WELCOME YOU TO AMORETTI'S.

What makes the Amoretti's experience different from the rest? Keep it fresh
keep it simple. Our ingredients are locally sourced, bringing you a fresh,
unique and mouth-watering taste to the palette.

I believe perfection cannot be rushed, so certain items require optimal cooking
time.

If there's anything you require or not on the menu, please don't hesitate to ask
myself or my friendly staff.

Now sit back, relax and capture the beautiful surroundings of what nature has
to offer.

AMORETTI'S

'WHERE FOOD & LOVE COME
TOGETHER.'

GABRIELE MORETTI.

BREADS

RUSTIC ROSETTA	4.9
Cold pressed Olive Oil, aged Balsamic & sea salt flakes	
GARLIC	4.9
Wood fired with fresh garlic and olive oil	
HERB	4.9
Wood fired with fresh and dried aromatic herbs	

CRUSTS

GARLIC CRUST	14.9
Fresh garlic - cold pressed olive oil	
GARLIC & CHEESE	15.9
Fresh garlic and mozzarella cheese	
AMORETTI'S CRUST	17.9
Open crust with home-style cured salami, sundried tomato, char-grilled eggplant, pine nuts, and parmesan flakes -extra virgin & chilli oil	

G.F = GLUTEN FREE OPTION

Cake charge \$2 per person

10% surcharge Sundays and public holidays

APPETIZERS

PER SERVE

9.9

SAMBUCA OLIVES

Black Sambuca- Oregano- Rosemary

SAN DANIELE PROSCIUTTO

Mature Dutch Goat's cheese and cold pressed Olive oil

WHITE SICILIAN ANCHOVIES

Chilli, Oregano and Olive oil

BISCOTTO DURO

Italian style hard bread prepared with oregano, olive oil and mouth-watering hand cut pancetta

MASCARPONE BELL PEPPERS

Infused with Mascarpone cheese & Balsamic reduction

BRUSCHETTA

Baby grape tomatoes dashed with aged Balsamic, Olive oil & fresh local Basil

SHARING PLATTERS

Served on a rustic wooden board

SELECTION OF FOUR APPETISERS

30

Select from the appetizers menu

GOURMET SAUSAGES G.F

42

Award-winning, premium gourmet sausages, exclusively for Amoretti's. Ask our friendly waiter for the selection of the week

COME VIENE

75

Translated as 'How It Comes' a term which was used over my Chef career. A mixed tapas platter combined with creativity. Gluten free upon request

TAPAS

GREEN FETTA OLIVES	12
Crumbed and fried	
POTATO CROQUETTES	13
Filled with pockets of mozzarella cheese	
CAMEMBERT PILLOWS	13
Served with fresh Cranberry relish	
EGGPLANT INVOLTINI G.F	14
Filled with fresh ricotta and pesto, sautéed in fresh pomodoro sauce, topped with melted grana shavings and pinenuts	
MEATBALLS	14
Local Grain fed beef mince, slowly cooked in home style pomodoro sauce	
STUFFED MUSHROOMS	14
Pork Belly and parmesan Sofritto with 2012 capercaillie Semillon and fennel jus	
CARAMELIZED OCTOPUS G.F	15
Grilled with fresh herbs, olive oil and lemon	
CALAMARI FRITTI	15
Topped with fried leek straws and Lemoncello Mayonnaise	
GARLIC PRAWNS G.F	15
Sautéed in garlic and traditional home-style Pomodoro sauce	
CHILLI MUSSELS G.F	16
Sautéed with Ernest Hill, chicken shed Chardonnay, fresh Pomodoro and chilli sauce	
TASMANIAN SCALLOPS G.F	16
Infused with a fresh lime & ginger, chilli sauce	

PASTAS & RISOTTO

- PENNE CON PISELLI 24.9
Sautéed spring peas with pancetta and onion, topped with boiled egg slices
- SPAGHETTI CON SALSICCE 25.9
Chilli & Fennel sausage, Sautéed with brandy and tomato deglaze, topped with pesto and fresh ricotta
- WILD MUSHROOM RISOTTO G.F 25.9
Sage and butter brandy deglaze, topped with Porcini mushroom and aged Shiraz
- LINGUINI GAMBERETTI 26.9
Prawns sautéed with fresh basil and tomato segments, topped with wild baby Roquette
- LINGUINI CON CALAMARETTI 26.9
Salt and pepper baby calamari, sautéed with fresh zucchini batters and fresh mint topped with fresh chilli oil.
- RISOTTO PESCATORE G.F 27.9
A Selection of Seafood fruits, infused with Ernest hill Cyril Semillon, Pomodoro segments and Saffron.

SIDES

ONION & CHILLI JAM RELISH	3.5
SHOESTRING FRIES	6.0
BROCCOLINI WITH CARAMELISED ONION	8.0
ROSEMARY AND SEA-SALT POTATO CHATS	8.0

SALADS

MIXED LEAF	10
Tomato, cucumber and onion	
ROQUETTE	12
Parmesan, Spanish onion fried kumara	
SPINACH	14
pear, blue cheese & walnuts	
GABRESE	15
Tomato chunks, Bocconcini, basil and fresh ricotta	
SEAFOOD SALAD	22
mixed leaf salad topped with grilled octopus, salt and pepper calamari, with lime mayo and sweet chilli dressing	

MAINS

- CHICKEN BREAST G.F** **31.9**
Chargrilled, served on a bed of semidried tomato and paprika mash with Spanish chorizo and Dijon cream
- PORK CUTLET G.F** **32.9**
Chargrilled, served on a bed potato chats, and spiced red cabbage and balsamic and apple cider glaze
- LAMB CUTLETS G.F** **34.9**
Incrusted with fresh herbs & Amoretti's seasoning. Served on a stack of Rosemary and sea-salt polenta with chargrilled Portobello mushroom
- SALMON FILLET** **34.9**
Baked with a pistachio and mint crust, served on a bed of zucchini frittata and fresh made tzatziki. Gluten free upon request
- OCEAN KING PRAWNS** **34.9**
Grilled, topped with capsicum and cucumber salsa, served on a bed of shoe string fries
- BEEF RIB EYE G.F** **45.9**
Grass fed, mounted with half crab, king prawns and scallop, served on a bed of rosemary chats and cognac cream sauce
- GRAPPA SCAMPI** **M/P**
Pan-fried and de-glazed with a burnt butter & sage and Grappa. Served on a bed of parmesan and spinach mash. Gluten free upon request
- FISH OF THE DAY** **M/P**
Market fresh. Please ask our friendly wait-staff for more information
Gluten free upon request
- SEAFOOD PLATTER FOR 2 G.F** **135**
Selection of Hot & Cold fruits of the sea, grilled & fried to perfection served on a double deck platter. Gluten free upon request

CLASSICS

PLEASE NOTE:
PIZZA AND KITCHEN ITEMS MAY ARRIVE AT SEPARATE TIMES.
WE THANK YOU FOR YOUR CO-OPERATION.

Extra Toppings Cheese 1, Vegetables 1.5, Meats 2.5, Seafood 3.5

MARGARITA	17
Mozzarella, cherry tomatoes and fresh basil	
AMERICANA	18
Mozzarella and pepperoni	
CAPRICCIOSA	18
Mozzarella, smoked ham, mushroom & olives	
CON PATATE	19
Mozzarella, desire potato, fresh rosemary, and garlic & sea salt flakes	
VEGGIE PATCH	20
Mozzarella, mushroom, grilled kumara, char-grilled eggplant, roasted capsicum, olives & sautéed spinach	
SUPREME	21
Mozzarella, smoked ham, cabanossi, pepperoni, roasted capsicum, mushroom, onion & olives	
BBQ CHICKEN	21
BBQ sauce, mozzarella, herb crusted chicken, mushroom, onion & pineapple	
BBQ MEAT LOVERS	21
BBQ sauce, mozzarella, smoked ham, mild salami, cabanossi & Italian style sausage	
ITALIAN MEAT LOVERS	21
Mozzarella, smoked ham, hot salami, cabanossi, & Italian style sausage	
GARLIC KING PRAWNS	22
King prawns coated with fresh garlic, parsley, chilli, and basil topped with fresh rocket	
NAUTICA	24
Garlic, mozzarella, baby calamari, king prawns, tender baby octopus, topped with light herbs	

MY WAY

PLEASE NOTE:

PIZZA AND KITCHEN ITEMS MAY ARRIVE AT SEPARATE TIMES.
WE THANK YOU FOR YOUR CO-OPERATION.

Extra Toppings Cheese 1, Vegetables 1.5, Meats 2.5, Seafood 3.5

- JOSE WAY** 22
Mozzarella, garlic, fresh rosemary, oregano topped onion, chilli, Italian style sausage & hand chopped radicchio
- PERI PERI** 24
Mozzarella, herb crusted chicken, Spanish onions, topped with mixed lettuce, sour cream & peri peri sauce
- A BIANCO** 24
Parmesan, fresh rosemary, wild mushroom, cherry tomatoes, fetta stuffed olives, topped with white anchovies & hand chopped radicchio
- PORK BELLY** 25
Parmesan base, lemon infused pork belly, pinenuts, Spanish onion cherry tomatoes topped with fresh spinach, Bartlett pear & walnut mix
- PROSCIUTTO AND FIGS** 25
Garlic, gorgonzola cheese, caramelised onions topped with fresh figs, san Daniele prosciutto, mascarpone & rocket.
- THE TANGO** 25
Mozzarella, grilled kumara, Spanish chorizo, sundried tomatoes, caramelised onion topped with pesto crusted prawns, chilli & sour cream
- PEPPERCORN WAGYU** 27
Mozzarella, peppered Wagyu, roasted capsicum, caramelised onion topped with salt, pepper prawns, peppercorn sauce & spinach leaves