

## Desserts

Gelato and Sorbets 9

Ricotta Cheese Castagnole with Moscato Sabayon 12

Chocolate Tart with Green Tea and Yuzu Meringue 12

Lemon Babà with Custard, Mango Sorbet and Mixed Berries 15

Tiramisú 15

## Drinks

Waters

*S.Pellegrino - Acqua Panna* 9

Soft Drinks

*Coke - Diet Coke - Ginger Ale - East Imperial Tonic* 6

Freshly Squeezed Juices

*Sicilian Orange - Pink Grapefruit* 8

Juices

*Apple - Cranberry* 6

Sanpellegrino Fruit Sodas

*Pompelmo - Limonata - Aranciata Rossa* 6

Coffees

*Espresso* 4.50    *Cappuccino - Latte* 5.50

Teas

*English Breakfast - Earl Grey - Green Tea - Mint - Camomile* 6

[www.amorestaurant.sg](http://www.amorestaurant.sg)

[@amorestaurant.sg](https://www.instagram.com/amorestaurant.sg)

Service charge and prevailing government taxes not included  
We adopt cashless policy: Only major Credit Cards (Visa, Mastercard, Amex) and Alipay

# Menu

*Natural \*Traditional \*Seasonal*

## Antipasti

Spinach Salad with Lemon Honey Yogurt and Hazelnuts 18

Crispy Calamari with Sumac and Sundried Tomato Aioli 21

Tuna Tartare with Avocado, Apple and Cucumber 23

Zucchini Flowers with Mortadella, Pistachio and Lemon Honey 24

Prosciutto di Parma with Rucola and Parmigiano 25

Burrata with Eggplant Salad, Walnuts and Bottarga 28

House Cured Meats and Cheese Platter 38 *serves two*

## Classic Pizzas

Ciccio Garlic, Oregano and Extra Virgin Olive Oil 15

Marinara San Marzano Tomato, Garlic, Oregano 22

Bianca Buffalo Mozzarella, Garlic and Oregano 24

Margherita DOP Buffalo Mozzarella, San Marzano Tomato, Basil 25

Romana Fior Di Latte Mozzarella, Anchovies, Capers, Tomato, Oregano 28

## Signature Pizzas

Broccolini, Pancetta, Pumpkin and Smoked Mozzarella 28

Pork Sausage, Caramelized Onions, Potatoes and Buffalo Mozzarella 29

Stracciatella, Prosciutto, Rucola and Fig Vincotto 32

Mushrooms, Truffle, Mascarpone and Tuscan Pecorino 35

## Add-ons 6 each

Parma Ham  
Pancetta

Pork Sausage  
Broccolini

Mushrooms  
Anchovies

Salami  
Spicy Salami

*Made using the finest ingredients with natural leaven, semolina and extra virgin olive oil, the secret to our delicious doughy pizzas is the long, temperature-controlled leavening and our own aged mother starter.*

## Homemade & Artisanal Pastas

Casarecce with Black Pepper, Guanciale and Saffron 27

Fettuccine with Beef Shank, Mushrooms and Orange Salmoriglio 28

Veal Ravioli with Porcini Cream and Parmigiano 29

Tagliolini with Spicy Young Cuttlefish and Squid Ink 29

Linguine with Clams, Cherry Tomatoes and Orange 32

Spaghetti Chitarra with Boston Lobster and Tarragon 98 *serves two*

## Mains and Wood Fired Grills

Snapper and Crab Cioppino with Fregola 32

Iberico Pork Chop with Spicy Broccolini and Celeriac Puree 32

Grilled Octopus, Friggittelli Peppers and Calabrian Chili Vinaigrette 35

Butter Roasted Spring Chicken with Rosemary Jus and Roman Potatoes 35

Grilled Angus Beef Tagliata with Rucola and Parmigiano Salad 48

Grilled Seabass with Fennel and Orange Salad 68 *serves two*

## Salads & Sides

Homemade Rustic Bread 8

Sweet Corn with Smoked Ricotta Cheese and Black Pepper 9

Roasted Mushrooms with Egg Confit and Caramelized Onions 12

Hand Cut Fries with Rosemary and Truffle Mayo 12

Cherry Tomatoes and Radish Salad with White Balsamic 12

Baby Gem Lettuce with Crispy Pancetta and Anchovy Sauce 12

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