

Desserts

Ricotta Cheese Castagnole with Moscato Sabayon 12

Chocolate Tart with Green Tea and Yuzu Meringue 12

Tiramisú 15

Italian Cheese Platter *Small 22 Large 38*

Drinks

Waters

S.Pellegrino - Acqua Panna 9

Soft Drinks

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

Sanpellegrino Fruit Sodas

Pompelmo - Limonata - Aranciata Rossa 6

Menu

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*

Natural * Traditional * Seasonal

Antipasti

- Broccoli Soup 18
- Rucola Salad with Cherry Tomato and Parmigiano 18
- 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
- Baked Eggplant Parmigiana 24
- Prosciutto di Parma with Rucola and Parmigiano 25
- Burrata with Eggplant Salad, Walnuts and Bottarga 28

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

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| Parma Ham | Pork Sausage | Mushrooms | Salami |
| Pancetta | Broccolini | Anchovies | 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

- Spaghetti Chitarra Aglio, Olio and Colatura 27
- Casarecce with Black Pepper, Guanciale and Saffron 27
- Fettuccine with Beef Shank, Mushrooms and Orange Salmoriglio 28
- Linguine with Tiger Prawns and Chili 28
- Tagliolini with Spicy Young Cuttlefish and Squid Ink 29

Classic Pastas

- Penne Arrabbiata 22
- Fettuccine with Truffle Cream & Mushroom 22
- Spaghetti Pomodoro 22
- Bucatini Amatriciana with Home Cured Pancetta 24
- Spaghetti Carbonara with Home Cured Guanciale 24
- Tagliatelle Bolognese 28
- Beef Lasagna 28

Mains and Wood Fired Grills

- Suckling Pig Chops, Spicy Broccoletti and Amarena Sauce 32
- Grilled Octopus, Friggiteli 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
- Hand Cut Fries with Rosemary and Truffle Mayo 12
- Cherry Tomatoes and Radish Salad with White Balsamic 12

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