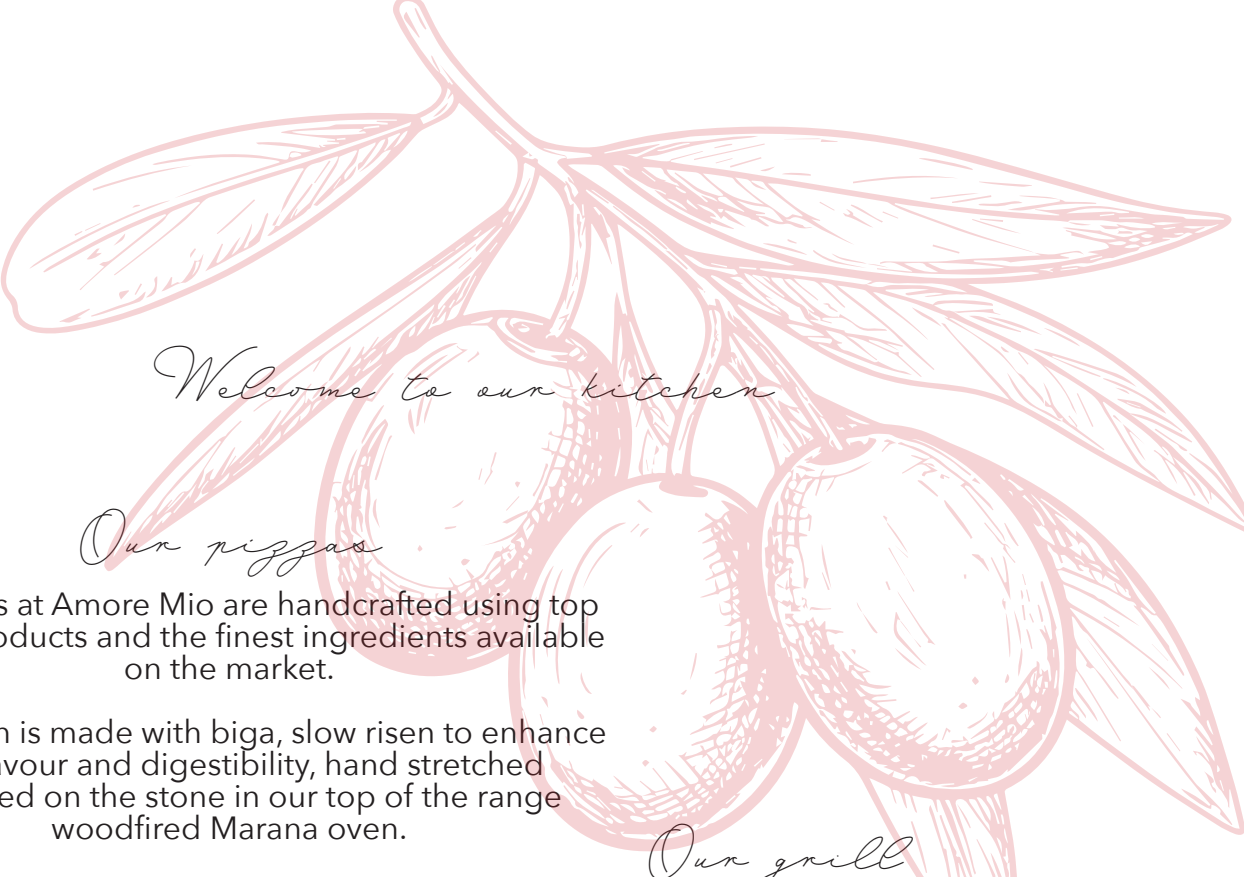


FOOD *Menu*



Cooking with Fine Ingredients & Love





Welcome to our kitchen

Our pizzas

The pizzas at Amore Mio are handcrafted using top quality products and the finest ingredients available on the market.

The dough is made with biga, slow risen to enhance the flavour and digestibility, hand stretched & cooked on the stone in our top of the range woodfired Marana oven.

Our grill

Our Parrilla grill features carefully selected premium meats, cooked over an open charcoal flame. Served with complementary accompaniments, each dish is crafted to highlight the natural flavour and quality of every cut.

Our pastas

Inspired by the traditions of Italy, our pasta dishes are prepared with premium ingredients and time-honoured recipes.

We proudly handcraft our egg pappardelle and ravioli in-house, pairing them with classic favourites to rich, slow-cooked ragùs, creating authentic Italian flavours.

DOP - Denominazione di Origine Protetta.

DOP is the highest certification of quality in Italy; it guarantees that a product is made where it has been invented according to tradition & with local genuine ingredients.

IGP & AOP - Guarantee of origin & high quality of Italian products and European products respectively.

Pizza bianca - pizza without tomato sauce base.

evoo - extra virgin olive oil. At Amore Mio we use 100% certified Italian cold pressed Colavita evoo, for the extraction of this world class oil no chemicals are involved.

(v) = vegetarian

Pizzas with buffalo cheese are served uncut. Please let us know if you prefer it sliced.

ANTIPASTI *Entrée*

Tagliere Misto /Meat & Cheese Platter of the House

\$47

DOP San Daniele prosciutto, bresaola Valtellina, salame felino, Riserva Esclusiva Pecorino Collesardo, DOP Asiago pressato di montagna, Italian marinated artichokes and selected pickles.

Mixed Olives (v) - house marinated green olives of Cerignola, baby black Ligurian & black Kalamata.

\$12

Chilli Mussels Sardinian Style

\$29

Australian live Mussels cooked with chilli, garlic and tomato sauce. With house guttaiu bread, a traditional thin & crispy flatbread from Sardinia.

Ciabattino San Daniele - freshly baked ciabattino bread with olive tapenade, prosciutto DOP, fresh rocket & confit cherry tomatoes.

\$28

FRITTI *Fried Delights*

Polenta Chips (v) - golden, crispy-on-the-outside polenta fries. Served with a tangy dipping sauce.

\$15

Smoked eggplant croquettes (v) - DOP Parmigiano cheese. Served on a bed of rocket & with aioli sauce.

\$15.5

Beef Arancini della Casa - beef Bolognese, peas & provola cheese. Served on a bed of rocket & finished with DOP Grana & house aioli.

\$15.5

Porcini & Black Truffle Arancini (v) - porcini mushrooms, black truffle of San Giovanni dei Gelsi & provola cheese. Served on a bed of rocket & with pecorino & house green mayonnaise.

\$18

Hand cut potato wedges (v) - seasoned with Italian herbs, DOP Reggiano parmesan. Served with housemade aioli & secret sauce.

\$15.5

Italian style salt & pepper squid rings - with WA wild king prawns & baby octopus. Served with lemon, zucchini & house green mayonnaise.

\$28.5

FOCACCE *Freshly Baked*

Confit garlic cream & rosemary (v) - cold pressed evoo & salt flakes.

\$12.5

Herb focaccia (v) - oregano, premium cold pressed evoo & salt flakes.

\$12

Bruschetta focaccia (v) - diced Roma tomatoes, fresh basil, premium cold pressed evoo, a touch of garlic & salt flakes.

\$16.5

PASTA Selection

Ravioli Sardi / Culurgiones (v)

\$38

This fresh durum wheat pasta is handcrafted one by one with a creamy filling of potato, DOP pecorino Sardo cheese, mint & a fresh garlic evoo infusion. Seasoned with a light tomato sauce, basil & pecorino Sardo DOP.

Homemade egg pappardelle

Wild boar ragù alla cacciatora

\$38

This traditional Italian, rich and intensely flavoured pasta sauce is made with marinated Australian wild boar meat slow cooked with veggies, spices, red wine, tomato sauce, a bit of chilli, green olives of Cerignola & black Kalamata. Finished with DOP Reggiano & a filo of world class cold pressed evoo.

Crema di funghi Porcini & Taleggio (v)

\$38.5

Juicy organic porcini mushrooms cooked into a creamy sauce with mascarpone & DOP Taleggio cheese. Finished with DOP parmigiano Reggiano and a filo of white truffle oil infusion from Centro Tartufi Molise.

Lamb ragù

\$37

Tender ragù of lamb, slow cooked with veggies & tomato sauce into a strongly flavoured sauce. Seasoned with shaved organic pecorino Sardo.

Bronze-Drawn Pasta

Spaghetti alla Marinara

\$46

This seafood spaghetti marinara is made with wild WA king prawns, Australian mussels, local bottarga Gold caviar, marinara cherry tomato sauce (mild) enriched with premium South American Sea Urchin, 100% Italian cold pressed evoo & a touch of fresh parsley.

Gnocchetti Sardi

\$35

Traditional durum wheat baby gnocchi from South Sardinian with a sauce made according to tradition with our housemade fresh Campidanese pork and fennel sausage and saffron. Finished with DOP pecorino cheese & cracked black pepper.

Traditional Carbonara

\$34

Following the traditional Italian recipe; our housemade smoked guanciale (cured pork cheek), eggs & a mix of DOP Reggiano, DOP pecorino Romano & black pepper.

Boscaiolo spaghetti (vegan)

\$36

Mixed mushroom sauce of porcini, field mushrooms & trifolati tossed with a pesto of San Giovanni dei Gelsi black truffle & porcini mushrooms, fresh parsley.

*Gluten free option your choice of penne or gnocchi for egg pappardelle or bronze-drawn pastas.

*To ensure every dish is served at its best, pizzas and other menu items may arrive separately as they are prepared in different sections of our kitchen. Thank you for your patience.

CHARCOAL *Parrilla Grill*

Fiorentina steak - range 1 kg to 1.6 kg

MP \$42 per 300 grams

Margaret River Black Angus, **one month** dry aged on site.

Sides included: a creamy house taleggio & porcini sauce, baked potatoes & salad.

Standard cooking: rare / medium-rare.

Eye Fillet 200gr

\$58.5

Margaret River Black Angus Eye Fillet.

Served with a creamy black truffle & porcini sauce and sided with sautéed greens.

HOUSE *Roast*

Porchetta

\$42

House-made slow-roasted porchetta sprinkled with Modena balsamic glaze.

Served with grilled capsicum & crispy herb-roasted potatoes.

Barramundi Isolana

\$42

Barramundi Isolana is an Italian-Mediterranean seafood dish inspired by the coastal traditions of Southern Italy. It features pan-seared & then roasted local barramundi baked with thinly sliced potatoes, roasted tomatoes, zucchini, capers and olives in an evoo, white wine, garlic and fresh herb sauce.

SIDES *Contorni*

Amore Mio salad

Premium Chèvre goat cheese, fresh rocket, cherry tomatoes, black Kalamata olives, shaved red onion, Modena Balsamic IGP glaze, premium cold pressed evoo & salt flakes.

\$23

Burrata salad

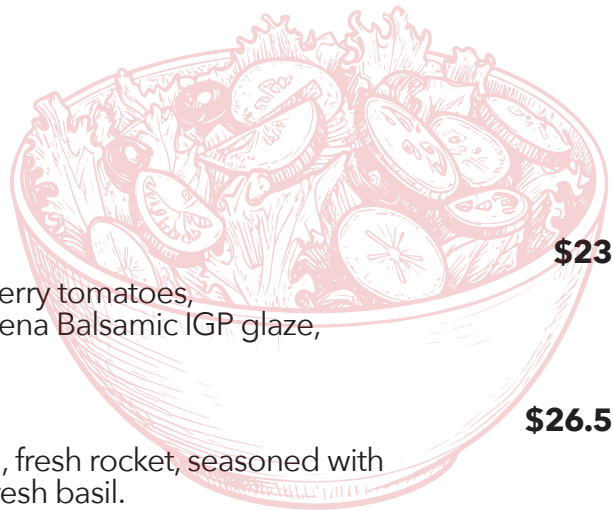
A creamy fior di Burrata & cherry tomato salad, fresh rocket, seasoned with 100% cold pressed Italian evoo, salt flakes & fresh basil.

\$26.5

Hand cut potato wedges

Seasoned with Italian herbs, DOP Reggiano parmesan and served with housemade aioli & secret sauce.

\$15.5



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LE NOSTRE Pizze

Our handcrafted pizzas

Discover our collection of handcrafted pizzas, made with a traditional thin base, carefully selected ingredients and baked to order.

PIZZE Regionali - House

Amore Mio Margherita (v) **\$29**

Mozzarella di Bufala Campana DOP, tomato sauce, fresh basil, fior di latte mozzarella, oregano & premium cold pressed evoo.

Devil woman **\$32**

Cacciatore salami, provola piccante selezione Auricchio, grilled capsicum, Kalamata olives, fior di latte mozzarella, tomato sauce, oregano & chilli.

Montanara / Highlander **\$35**

Pesto of porcini mushrooms & San Giovanni dei Gelsi black truffle, stracchino cheese, mushrooms & trifolati mushrooms, premium leg ham & fior di latte mozzarella. Finished with white truffle oil & DOP pecorino.

Ortolana (v) **\$30**

Grilled capsicum, zucchini & eggplant, fior di latte mozzarella, tomato sauce, fresh basil, grated DOP Reggiano parmesan, oregano & premium evoo.

Super capricciosa alla Bismark **\$33**

Premium leg ham, mushrooms & trifolati mushrooms, grilled artichokes, Kalamata olives, egg, black pepper, fior di latte, tomato sauce & oregano. Finished with shaved DOP Grana Padano parmesan & white truffle oil infusion.

Crudo rucola & grana **\$32.5**

DOP San Daniele prosciutto on a margherita base with rocket, cherry tomatoes, premium evoo & shaved DOP Grana Padano parmesan.

Babbalucca **\$33.5**

Porcini mushrooms, housemade pork sausage, stracchino, DOP Taleggio, fior di latte mozzarella, tomato sauce and shaved DOP Grana Padano parmesan.

Funghi (v) **\$29.5**

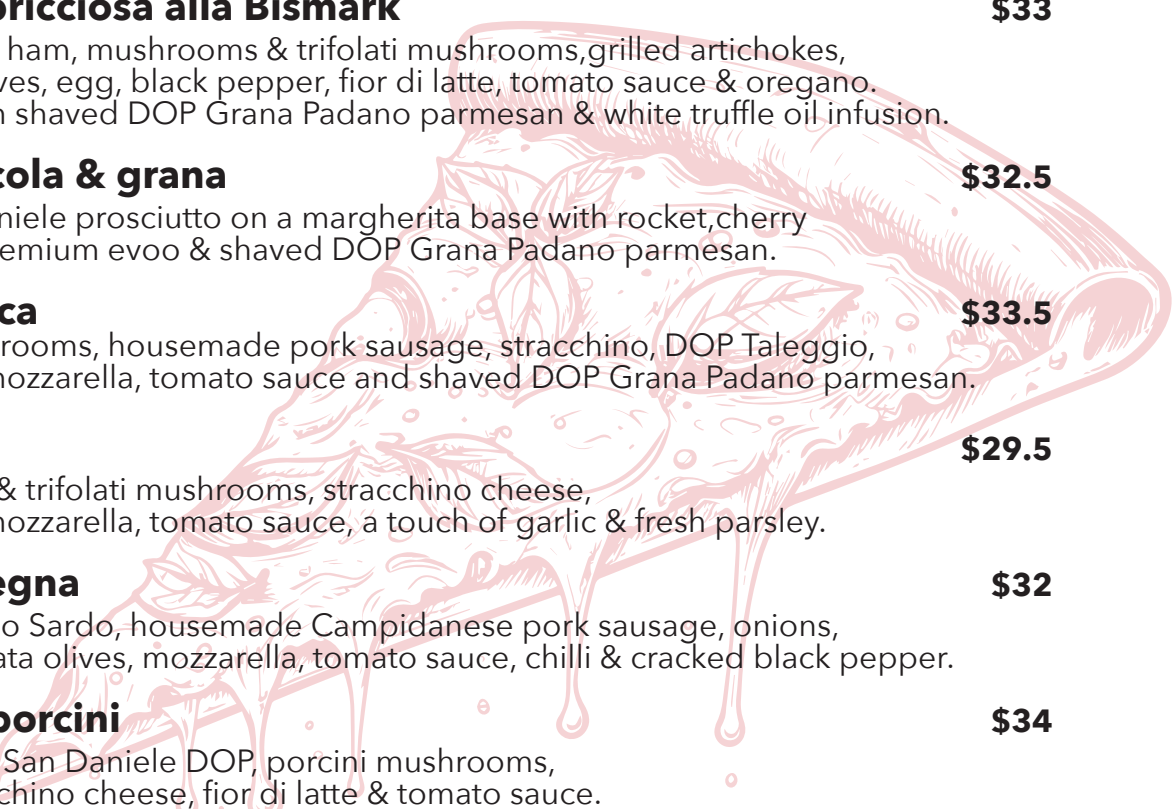
Mushrooms & trifolati mushrooms, stracchino cheese, fior di latte mozzarella, tomato sauce, a touch of garlic & fresh parsley.

Hot Sardegna **\$32**

DOP Pecorino Sardo, housemade Campidanese pork sausage, onions, black Kalamata olives, mozzarella, tomato sauce, chilli & cracked black pepper.

Crudo & porcini **\$34**

Prosciutto di San Daniele DOP, porcini mushrooms, melted stracchino cheese, fior di latte & tomato sauce.



PIZZE Regionali - House

San Daniele

\$34

Mozzarella di Bufala Campana DOP, prosciutto di San Daniele DOP, a touch of fior di latte mozzarella & tomato sauce.

4 X 4 (pizza bianca) (v)

\$33.5

4 Cheeses & 4 mushrooms: Taleggio DOP, stracchino, DOP Grana Padano parmesan & fior di latte with 2 porcini mushroom varieties, mushrooms & trifolati.

Friarielli rossa

\$32

Naples broccolini, housemade Italian pork sausage, fresh chilli, fior di latte mozzarella & tomato sauce.

Burrata special

\$36

A creamy handcrafted fior di Burrata melted and surrounded by DOP San Daniele prosciutto, fresh basil, tomato sauce and a filo of premium cold pressed evoo.

Golosa

\$32

Salame cacciatore, Chèvre goat curd, basil pesto Genovese, grilled capsicum, premium Kalamata olives, fior di latte mozzarella and tomato sauce.

Quattro formaggi / Cheeselovers (v)

\$31

Emmental Switzerland AOP, Gorgonzola piccante blue cheese DOP, fior di latte, provola piccante selezione Auricchio & tomato sauce.

Tirolese

\$33.5

Speck prosciutto San Michele, porcini mushrooms, würstel sausage, mascarpone, fior di latte mozzarella, tomato sauce and shaved DOP Grana Padano parmesan.

Nduja

\$32

Nduja Calabrese hot sausage, red onions, green olives, anchovy fillets, fior di latte & tomato sauce.

Pizza Caprese (pizza bianca) (v)

\$31.5

Mozzarella di Bufala Campana DOP, sliced Roma tomatoes, oregano, a touch of fior di latte mozzarella, fresh basil & premium cold pressed evoo.

Melanzane parmigiana (v)

\$29

Grilled eggplant, grated DOP Reggiano parmesan, fresh basil, tomato sauce with a touch of garlic, premium cold pressed evoo & oregano.

Crema di provola

\$30.5

Provola piccante selezione Auricchio cream cheese, aged salame casalingo, grilled artichokes, basil, tomato sauce, fior di latte & oregano.

4 Mori

\$33

Salame cacciatore, porcini mushrooms, cream of DOP pecorino Sardo cheese, Kalamata olives, tomato sauce & fior di latte mozzarella.

Vulcano

\$31.5

Nduja Calabrese hot sausage, fresh rocket, sliced chilli, fior di latte mozzarella & tomato sauce.

PIZZE *Regionali - House*

Bresaola (pizza bianca)

\$32.5

Premium beef bresaola, fior di latte mozzarella, fresh rocket, cherry tomatoes, cold pressed evoo & shaved DOP Grana Padano parmesan.

Capricciosa

\$30.5

Grilled artichokes, mushrooms, free-range leg ham, black Kalamata olives, fior di latte mozzarella, tomato sauce & oregano.

Pizza Pugliese (v)

\$29

A creamy handcrafted fior di Burrata, basil, tomato sauce & a filo of evoo.

Monte Serpeddì

\$33

Housemade Campidanese pork sausage, mix mushrooms, premium black Kalamata olives, fior di latte mozzarella, fresh chilli & tomato sauce. Finished with grated DOP pecorino Sardo & a filo of white truffle oil infusion.

2006

\$33

Italian DOP San Daniele prosciutto & French Camembert, cherry tomatoes, fior di latte mozzarella, tomato sauce and shaved DOP Grana Padano parmesan.

Emiliana special (pizza bianca)

\$33.5

A creamy handcrafted fior di Burrata cheese surrounded by premium mortadella, pistachio nuts & a touch of fior di latte mozzarella.

Rustica

\$31.5

Housemade Campidanese pork sausage, grilled capsicum, DOP Gorgonzola piccante blue cheese, black Kalamata olives, fior di latte & tomato sauce.

SEAFOOD PIZZAS *Mare*

Prawn marinara

\$34.5

House marinated WA prawn meat with garlic & parsley, marinara tomato sauce, fresh chilli, oregano, a touch of fior di latte mozzarella & fresh parsley.

Salmone (pizza bianca)

\$33

Smoked TAS salmon, caviar, mascarpone cheese, red onions, capers, a touch of fior di latte mozzarella, cracked black pepper & fresh parsley.

Frutti di mare - made with WA seafood

\$33

House marinated prawn meat with garlic & parsley, clams (shell on), house marinated mussels, fish sticks, Kalamata olives, marinara tomato sauce and a touch of fior di latte mozzarella & fresh parsley.

Tonno

\$31

Premium Mediterranean yellow fin Sicilian tuna, basil pesto Genovese, cherry tomatoes, red onion, fior di latte mozzarella & tomato sauce.

CALZONI *Baked*

Classico con ricotta

\$32.5

Premium free-range leg ham, fresh farm ricotta, DOP Reggiano parmesan, fior di latte mozzarella, tomato sauce, fresh basil, cold pressed evoo & oregano.

Calzone bomba

\$32.5

Hot salame casalingo, DOP Asiago cheese, Emmental Le Gruyere Switzerland AOP, fior di latte mozzarella & tomato sauce. Gratinato with DOP Gorgonzola piccante blue cheese.

Cotto e funghi

\$29.5

Premium free-range leg ham, mushrooms and trifolati mushrooms, mozzarella & tomato sauce.

Calzone Francese

\$36

An inside of porcini mushrooms, stracchino, DOP Taleggio, free-range leg ham, mix mushrooms, fior di latte. Topped with Black Truffle & porcini mushroom sauce and finished with shaved DOP Grana Padano parmesan & white truffle oil infusion.

Margherita calzone (v)

\$24.5

Fior di latte mozzarella, tomato sauce, fresh basil, oregano and a filo of premium cold pressed evoo.

DELUXE *Pizzas*

Fior di pizza

\$39

A fresh creamy handcrafted fior di Burrata, DOP San Daniele prosciutto, cherry tomatoes, fresh rocket, sprinkled with first class evoo. Everything on a margherita base with a touch of fior di latte mozzarella.

Tris Special

\$43

First section: an explosive combination of pistachio sauce, mozzarella, anchovies, black olives & white onion.

Second section: DOP prosciutto, rucola & DOP shaved Grana Padano cheese, fior di latte & tomato sauce.

Third section: rich combination of rolled pancetta, garlic & rosemary potatoes & earthy black tartufo (truffle) from Centro Tartufi Molise, fior di latte mozzarella.

Mari e monti / Mountain & sea

\$39

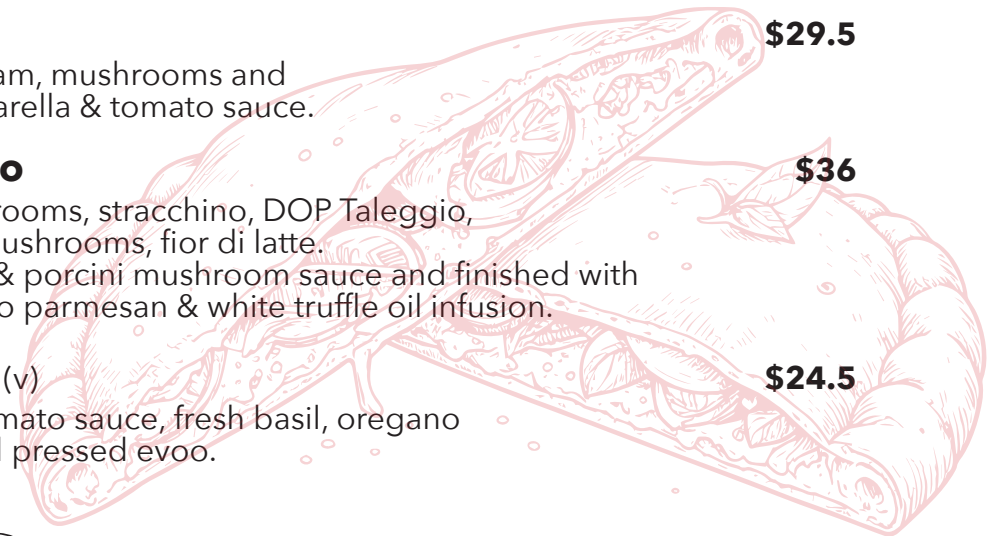
Mountain side: housemade pork sausage, porcini mushrooms, DOP Taleggio and fior di latte mozzarella. Topped with tomato sauce & shaved DOP Grana parmesan.

Sea side with two sections: one with house marinated prawn meat, olives and marinara tomato sauce, the second with smoked TAS salmon, mascarpone cheese and caviar, both finished with fresh parsley.

Milano

\$38

DOP San Daniele prosciutto, mozzarella di Bufala Campana DOP, premium black olives, cherry tomatoes, shaved DOP Grana Padano parmesan, a touch of fior di latte mozzarella and tomato sauce.



AUSSIE Chef's Selection

4 Meats

\$32

Chorizo sausage, free-range leg ham, rolled pancetta, aged salami free-range, mushrooms, fior di latte mozzarella, tomato sauce and oregano.

Shepherd

\$32

Housemade roast lamb sausage, Chèvre goat curd, artisan semi-dried tomatoes, caramelised onion relish, spinach & a touch of fior di latte mozzarella.

Suprema 3

\$36

First section: premium leg ham
hot salami casalingo, rolled pancetta & mushrooms.

Second section: mild chorizo sausage,
grilled capsicum, egg with pepper & salt flakes.

Third section: housemade pork sausage,
garlic & rosemary baked potatoes & onions.
Everything on a margherita base finished with oregano.

REGULAR Pizzas

Regular margherita (v)

\$25

Fior di latte mozzarella, tomato sauce, oregano, premium cold pressed evoo & basil.

Napoli

\$26

Anchovy fillets, capers, fior di latte, mozzarella, tomato sauce, oregano & basil.

Canadese

\$28

Premium leg ham, mushrooms, würstel sausage, tomato sauce, fior di latte mozzarella & oregano.

Salami

\$26

Free-range aged salami, mozzarella, oregano, tomato sauce & fresh basil.

Veggies (v)

\$28

Mushrooms, grilled capsicum, black Kalamata olives, fior di latte mozzarella, tomato sauce, oregano & fresh basil.

4 Stagioni

\$28

4 different sections: grilled artichokes, premium leg ham, mushrooms and Kalamata olives on a margherita base with oregano.

Ham & cheese

\$26

Premium free-range leg ham, fior di latte mozzarella & tomato sauce.

Hot casalingo

\$28

Hot salame casalingo, provola piccante selezione Auricchio, fior di latte mozzarella, tomato sauce, oregano & basil.

Ham & mushrooms

\$27

Premium free-range leg ham, mushrooms, fior di latte mozzarella & tomato sauce.

Cacciatore

\$28

Premium cacciatore sausage, black Kalamata olives, fior di latte mozzarella, fresh basil, oregano & tomato sauce.

Pancetta & patate (bianca)

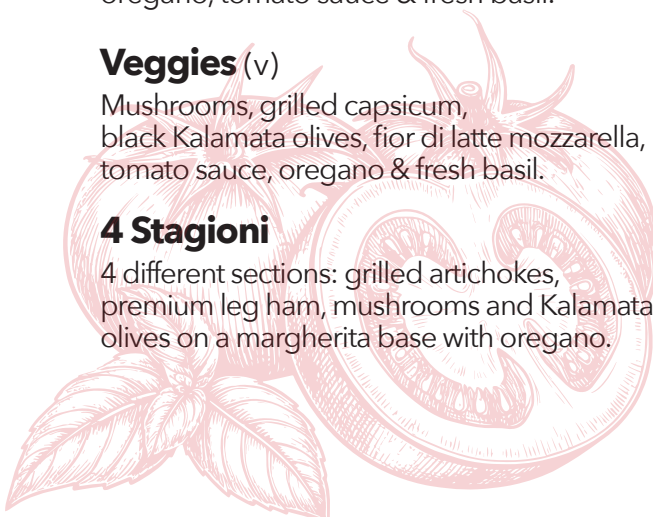
\$26.5

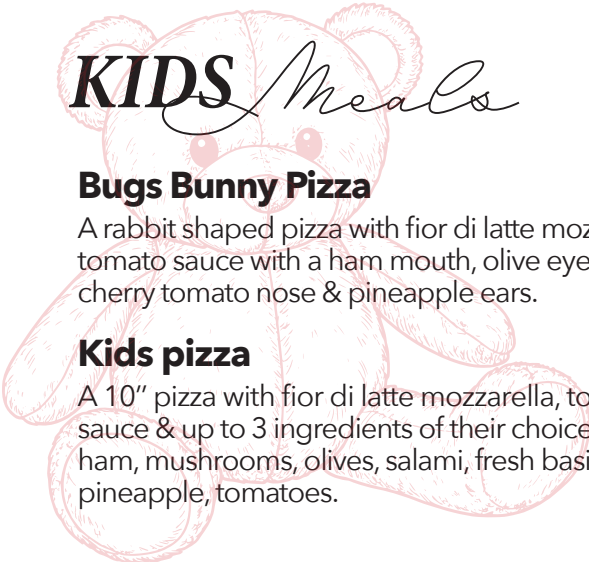
Rolled pancetta, garlic & rosemary potatoes & fior di latte mozzarella.

Hawaiana

\$26.5

Premium free-range leg ham, pineapple, fior di latte mozzarella & tomato sauce.





KIDS Meals

Bugs Bunny Pizza

\$22

A rabbit shaped pizza with fior di latte mozzarella, tomato sauce with a ham mouth, olive eyes, cherry tomato nose & pineapple ears.

Kids pizza

\$18.5

A 10" pizza with fior di latte mozzarella, tomato sauce & up to 3 ingredients of their choice: ham, mushrooms, olives, salami, fresh basil, pineapple, tomatoes.

Kids Bolognese

\$16

Slow cooked rich beef Bolognese ragù sauce, premium DOP Reggiano parmesan. Served with spaghetti.

Kids Napoletana

\$13

Napoletana sauce with premium DOP Reggiano parmesan & a filo of world class evoo. Served with spaghetti.

PIZZA Extras

Vegan cheese swap (no charge)

Additional vegan cheese (+\$5)

Cheese

Mozzarella di Bufala Campana DOP (+\$11)

Fior di Burrata cheese (+\$13)

Fior di latte mozzarella (+\$5)

Gorgonzola blue cheese picante DOP (+\$8)

Premium goat cheese (+\$8)

Grated DOP pecorino Romano (+\$4.5)

Shaved DOP Grana Padano parmesan (+\$4.5)

grated DOP Reggiano parmesan (+\$4.5)

Veggies

Porcini mushrooms (+\$12)

Fresh chilli, Kalamata olives, rocket, onions, pineapple, jalapenos, spinach, cherry tomatoes, sliced Roma tomatoes (+\$4)

Mushrooms or trifolati mushrooms, Naples broccolini (friarielli), grilled capsicum, zucchini, eggplant, artichokes (+\$5)

Baked potatoes (+\$4.50)

White truffle oil infusion (+\$3.5)

Housemade gluten free base (+\$6.5)

Made with the best Italian gluten free flour available on the Australian market imported from Naples

Meats

DOP San Daniele prosciutto (+\$14)

Housemade pork sausage, Chorizo,

Cacciatore salami (+\$6.5)

Nduja Calabrese hot sausage (+\$9)

Speck San Michele (smoked),

Premium beef bresaola (+\$9)

Free-range ham, rolled pancetta,

Free-range salami, Hot salame casalingo,

bacon rasher (+\$5.5)

Chicken breast (+\$6)

Fish

Anchovies +\$4

Marinated prawn meat with garlic & parsley (+\$11)

Premium Mediterranean yellow fin Sicilian tuna, smoked TAS salmon (+\$9)

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