

Menu



Amore Mio Ristorante Pizzeria

Cooking with Fine Ingredients &
Love

Antipasti / Entrée

Tagliere Misto / Meat & Cheese Platter of the House \$47

DOP San Daniele prosciutto, bresaola Valtellina, salame feline, DOP gorgonzola picante blue cheese, Asiago pressato di montagna DOP, Italian marinated artichokes and selected pickles.

Mixed Olives ✓ \$11

House marinated green olives of Cerignola, baby black Ligurian & black Kalamata.

Herb Focaccia ✓ \$11

Freshly baked focaccia with oregano, premium cold pressed evoo & salt flakes.

Smoked eggplant croquettes ✓ \$15

Smoked eggplant bocconcini with DOP Parmigiano Reggiano cheese. Served on a bed of rocket & with aioli sauce.

Beef Arancini della Casa \$15

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

Porcini & Black Truffle Arancini ✓ \$17

Arancini balls with porcini mushrooms, black truffle of San Giovanni dei Gelsi & provola cheese. Served on a bed of rocket & with pecorino & house green mayonnaise.

Chili Mussels Sardinian Style \$29

Australian Mussels cooked with chilli, garlic and Napoletano sauce. Served with our house carasau bread.

Hand cut potato wedges ✓ \$15

Hand cut potato wedges, roasted and fried. Seasoned with Italian herbs, DOP Reggiano parmesan and served with housemade aioli & secret sauce.

Bruschetta focaccia ✓ \$16

Diced Roma tomatoes, fresh basil, premium cold pressed evoo, a touch of garlic & salt flakes on a freshly baked focaccia.
add DOP San Daniele prosciutto \$14 add Buffalo DOP mozzarella \$12

Confit garlic & rosemary focaccia ✓ \$12

Freshly baked focaccia with confit garlic cream, rosemary, premium cold pressed evoo & salt flakes.

Housemade Sardinian Pane Carasau bread ✓ \$11

Italian style salt & pepper squid rings, \$28

WA wild catch king prawns & baby octopus

Served with lemon, zucchini & house green mayonnaise.

Pizze regionali e specialità della casa

Amore Mio margherita

Mozzarella di Bufala Campana DOP, tomato sauce, fresh basil, fior di latte mozzarella, oregano & premium cold pressed evoo. \$28.50

Devil woman

Cacciatore salami, provola piccante selezione Auricchio, grilled capsicum, Kalamata olives, fior di latte mozzarella, tomato sauce, oregano & chilli. \$31.50

Montanara / Highlander

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. \$34.50

Ortolana

Grilled capsicum, zucchini & eggplant, fior di latte mozzarella, tomato sauce, fresh basil, grated DOP Reggiano parmesan, oregano & premium evoo. \$29.50

Super capricciosa alla Bismark

Premium leg ham, mushrooms & trifolati mushrooms, grilled artichokes, Kalamata olives, egg, cracked black pepper, fior di latte, tomato sauce & oregano. Finished with shaved DOP Grana Padano parmesan & white truffle oil infusion. \$32.50

Crudo rucola & grana

DOP San Daniele prosciutto on a margherita base with rocket, cherry tomatoes, premium evoo & shaved DOP Grana Padano parmesan. \$32

Babbalucca

Porcini mushrooms, housemade pork sausage, stracchino, DOP Taleggio, fior di latte mozzarella, tomato sauce & shaved DOP Grana Padano parmesan. \$33

Funghi

Mushrooms & trifolati mushrooms, stracchino cheese, fior di latte mozzarella, tomato sauce, a touch of garlic & fresh parsley. \$29.50

Hot Sardegna

DOP Pecorino Sardo, housemade Campidanese pork sausage, onions, black Kalamata olives, mozzarella, tomato sauce, chilli & cracked black pepper. \$32

Crudo & porcini

Prosciutto di San Daniele DOP, porcini mushrooms, melted stracchino cheese, fior di latte & tomato sauce. \$33

Quattro formaggi / Cheeselovers

Emmental Switzerland AOP, Gorgonzola piccante blue cheese DOP, fior di latte, provola piccante selezione Auricchio & tomato sauce. \$30

Pizze regionali e specialità della casa - 2

San Daniele

Mozzarella di Bufala Campana DOP, prosciutto di San Daniele DOP, a touch of fior di latte mozzarella & tomato sauce. \$33.50

4 X 4 (pizza bianca) ✓

4 Cheeses & 4 mushrooms: Taleggio DOP, stracchino, DOP Grana Padano parmesan & fior di latte with 2 porcini mushroom varieties, mushrooms & trifolati. \$33

Friarielli rossa 🌶️

Naples broccolini, housemade Italian pork sausage, fresh chilli, fior di latte mozzarella & tomato sauce. \$31.50

Burrata special

A creamy handcrafted fior di Burrata melted & surrounded by DOP San Daniele prosciutto, fresh basil, tomato sauce & a filo of premium cold pressed evoo. \$35.50

Golosa

Salame cacciatore, Chèvre goat curd, basil pesto Genovese, grilled capsicum, premium Kalamata olives, fior di latte mozzarella & tomato sauce. \$31.50

Tirolese

Speck prosciutto San Michele, porcini mushrooms, würstel sausage, mascarpone, fior di latte mozzarella, tomato sauce & shaved DOP Grana Padano parmesan. \$33

Nduja 🌶️

Nduja Calabrese hot sausage, red onions, green olives, anchovy fillets, fior di latte & tomato sauce. \$31.50

Pizza Caprese (pizza bianca) ✓

Mozzarella di Bufala Campana DOP, sliced Roma tomatoes, oregano, a touch of fior di latte mozzarella, fresh basil & premium cold pressed evoo. \$31

Melanzane parmigiana ✓

Grilled eggplant, grated DOP Reggiano parmesan, fresh basil, tomato sauce with a touch of garlic, premium cold pressed evoo & oregano. \$28.50

Crema di provola

Provola piccante selezione Auricchio cream cheese, aged salame casalingo, grilled artichokes, basil, tomato sauce, fior di latte & oregano. \$29.50

4 Mori

Salame cacciatore, porcini mushrooms, cream of DOP pecorino Sardo cheese, 4 black olives, tomato sauce & fior di latte mozzarella. \$32

Vulcano 🌶️

Nduja Calabrese hot sausage, fresh rocket, sliced chilli, \$30.50

fior di latte mozzarella & tomato sauce.

Pizze regionali e specialità della casa - 3

Bresaola (pizza bianca)

Premium beef bresaola, fior di latte mozzarella, fresh rocket, cherry tomatoes, cold pressed evoo & shaved DOP Grana Padano parmesan. \$31.50

Capricciosa

Grilled artichokes, mushrooms, free-range leg ham, black Kalamata olives, fior di latte mozzarella, tomato sauce & oregano. \$30.50

Pizza Pugliese

A creamy handcrafted fior di Burrata, basil, tomato sauce & a filo of evoo. \$28.50

Monte Serpeddi

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. \$32.50

2006

Italian DOP San Daniele prosciutto & French Camembert, cherry tomatoes, fior di latte mozzarella, tomato sauce & shaved DOP Grana Padano parmesan. \$32.50

Emiliana special (pizza bianca)

A creamy handcrafted fior di Burrata cheese surrounded by premium mortadella, pistachio nuts & a touch of fior di latte mozzarella. \$32.50

Rustica

Housemade Campidanese pork sausage, grilled capsicum, DOP Gorgonzola piccante blue cheese, black Kalamata olives, fior di latte & tomato sauce. \$31

Pizze di mare / Seafood pizza

Prawn marinara

House marinated prawn meat with garlic & parsley, marinara tomato sauce, fresh chilli, oregano, a touch of fior di latte mozzarella & fresh parsley. \$33.50

Salmone (pizza bianca)

Smoked TAS salmon, caviar, mascarpone cheese, red onions, capers, a touch of fior di latte mozzarella, cracked black pepper & fresh parsley. \$32

Frutti di mare

House marinated prawn meat with garlic & parsley, clams (shell on), house marinated mussels, fish sticks, Kalamata olives, marinara tomato sauce, a touch of fior di latte mozzarella & fresh parsley. \$36

Tonny

Premium Mediterranean yellow fin Sicilian tuna, basil pesto Genovese, cherry tomatoes, red onion, fior di latte mozzarella & tomato sauce. \$30

Baked Calzones

Classico con ricotta

Premium free-range leg ham, fresh farm ricotta, DOP Reggiano parmesan, fior di latte mozzarella, tomato sauce, fresh basil, cold pressed evoo & oregano. \$32

Calzone bomba

Hot salame casalingo, DOP Asiago cheese, Emmental Le Gruyere Switzerland AOP, fior di latte mozzarella & tomato sauce. Gratinato with DOP Gorgonzola piccante blue cheese. \$32

Cotto e funghi

Premium free-range leg ham, mushrooms & trifolati mushrooms, mozzarella & tomato sauce. \$29

Calzone Francese

An inside of porcini mushrooms, stracchino, DOP Taleggio, free-range leg ham, mix mushrooms, fior di latte. Topped with porcini mushroom sauce. Finished with shaved DOP Grana Padano parmesan & white truffle oil infusion. \$35

Margherita calzone

Fior di latte mozzarella, tomato sauce, fresh basil, oregano & a filo of premium cold pressed evoo. \$24

Gourmet Aussie Pizzas / chef selection

4 Meats

Chorizo sausage, free-range leg ham, rolled pancetta, aged salami free-range, mushrooms, fior di latte mozzarella, tomato sauce & oregano. \$31.50

Shepherd

Housemade roast lamb sausage, Chèvre goat curd, artisan semi-dried tomatoes, caramelised onion relish, spinach & a touch of fior di latte mozzarella. \$31.50

Suprema 3

First section: premium leg ham, hot salami casalingo, rolled pancetta & mushrooms. \$35.50
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.

Deluxe pizzas

Fior di pizza

A fresh creamy handcrafted fior di Burrata, DOP San Daniele prosciutto, cherry tomatoes, fresh rocket, sprinkled with first class evoo on a margherita base \$39

with a touch of fior di latte mozzarella.

Mari e monti / Mountain & sea

Mountain side; housemade pork sausage, porcini mushrooms, DOP Taleggio & fior di latte mozzarella. Topped with tomato sauce & shaved DOP Grana parmesan. \$39
Sea side with two sections; one with house marinated prawn meat, olives & marinara tomato sauce, the second with smoked TAS salmon, mascarpone cheese & caviar, both finished with fresh parsley.

Milano

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 & tomato sauce. \$37

Lord Micial

Sliced black summer truffle from Centro Tartufi Molise. DOP San Daniele prosciutto, organic mountain porcini mushrooms, DOP Taleggio, famigliole trifolati mushrooms & stracchino. On a base of San Giovanni dei Gelsi black truffle & porcini pesto with fior di latte mozzarella. \$65
Finished with a filo of world class CTM white truffle oil infusion & grated DOP pecorino.

Pizze regolari

Regular margherita  \$24.50
Fior di latte mozzarella, tomato sauce, oregano, premium cold pressed evoo & basil.

Canadese \$27.50
Premium free-range leg ham, mushrooms, würstel sausage, tomato sauce, fior di latte mozzarella & oregano.

Hot casalingo  \$27.50
Hot salame casalingo, provola piccante selezione Auricchio, fior di latte mozzarella, tomato sauce, oregano & basil.

Veggies  \$27.50
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 & Kalamata olives on a margherita base with oregano.

Cacciatore \$27.50
Premium cacciatore sausage, black Kalamata olives, fior di latte mozzarella, fresh basil, oregano & tomato sauce.

House Steak

WA premium Angus Striploin fonduta 350gr \$63
Grilled delicacy Angus beef top cut covered in melted DOP Fontina cheese from Val D'Aosta Italy, stir fried mushrooms. Served with a side of salad & red wine jus.
add hand cut chips & aioli \$9 add freshly baked focaccia \$9

Ham & cheese \$25.50
Premium free-range leg ham, fior di latte mozzarella & tomato sauce.

Salami \$25.50
Free-range aged salami, mozzarella, oregano, tomato sauce & fresh basil.

Ham & mushrooms \$26.50
Premium free-range leg ham, mushrooms, fior di latte mozzarella & tomato sauce.

Pancetta & patate (pizza bianca) \$26
Rolled pancetta, garlic & rosemary baked potatoes & fior di latte mozzarella.

Napoli \$25.50
Anchovy fillets, capers, fior di latte mozzarella, tomato sauce, oregano & basil.

Hawaiana \$26
Premium free-range leg ham, pineapple, fior di latte mozzarella & tomato sauce.

Pasta fresca all'uovo / Homemade egg pappardelle

Wild boar ragù alla cacciatora

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. \$37

Crema di funghi Porcini & Taleggio ✓

Juicy organic porcini mushrooms cooked into a creamy sauce with fresh mascarpone & DOP Taleggio cheese. Finished with DOP parmigiano Reggiano & a filo of white truffle oil infusion from Centro Tartufi Molise. \$37.50

Lamb ragù

Tender ragù of lamb, slow cooked with veggies & tomato sauce into a strongly flavoured sauce. Seasoned with shaved organic pecorino Sardo. \$36.50

Ravioli Sardi / Culurgiones ✓ not available GF

Culurgiones are a traditional ancient Sardinian pasta resembling a grain of wheat. 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. \$37.50

Bronze-Drawn Pasta

Spaghetti alla Marinara

This seafood spaghetti marinara is made with wild WA king prawns, Australian mussels, Mediterranean Gold caviar (bottarga), premium Australian scallops, Sea Urchin cherry marinara sauce, chili (mild), a squeeze of lemon juice, premium cold pressed evoo & a touch of fresh parsley. \$47

Gnocchetti Sardi

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. \$34

Traditional Carbonara

Following the traditional Italian recipe; our housemade smoked guanciale (cured pork cheek), eggs & a mix of DOP Reggiano, DOP pecorino Romano & black pepper. \$33.50

Boscaiolo spaghetti ✓ (vegan)

Mixed mushroom sauce of porcini, field mushrooms & trifolati tossed with a pesto of San Giovanni dei Gelsi black truffle & porcini mushrooms, fresh parsley. \$35

Gluten free option your choice of penne or gnocchi

Sides

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. \$22.50

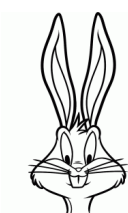
Burrata salad

A creamy fior di Burrata & cherry tomato salad, fresh rocket, seasoned with 100% cold pressed Italian evoo, salt flakes & fresh basil. \$26

Hand cut potato wedges

Hand cut potato wedges, roasted and fried. Seasoned with Italian herbs, DOP Reggiano parmesan and served with housemade aioli & secret sauce. \$15

Kids



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 \$18.50

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

Housemade gluten free base +\$6.50

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

Vegan cheese swap

no charge
Additional vegan cheese +\$5

Cheeses

Mozzarella di Bufala Campana DOP +\$11
Fior di Burrata cheese +\$13
Fior di latte mozzarella +\$5
Gorgonzola blue cheese picante DOP, Premium goat cheese +\$8
Grated DOP pecorino Romano, shaved DOP Grana Padano parmesan, grated DOP Reggiano parmesan +\$4.50

Oil

White truffle oil infusion +\$3.50

Meats

DOP San Daniele prosciutto +\$14
Housemade pork sausage, chorizo, cacciatore salami +\$6.50
Nduja Calabrese hot sausage, speck San Michele (smoked), premium beef bresaola +\$9
Free-range ham, rolled pancetta, free-range salami, hot salame casalingo, bacon rasher +\$5.50
Chicken breast +\$6

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 or artichokes +\$5
Baked potatoes +\$4.50

Fish

Anchovies +\$4
House marinated prawn meat with garlic & parsley +\$11
Premium Mediterranean yellow fin Sicilian tuna, smoked TAS salmon +\$9