

[AMORE]
Ristorante

Menu

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Welcome to Amore Ristorante, where every meal is a celebration of authentic Italian and Mediterranean flavours. We invite you to indulge in a culinary journey, crafted with passion and made with the freshest, locally sourced ingredients. From time-honored pasta dishes to the finest seafood and seasonal produce, our menu reflects the essence of the Mediterranean coastline. Whether you're here for a relaxed meal with loved ones or a special occasion, we promise a memorable dining experience that brings the heart of Italy to the Gold Coast.

Buon appetito!

Starter

Bread Selection , Olive Oil, and Balsamic	8
Anchovies, Stracciatella , Lemon, and Dried Chili on Sourdough Chips	9
Veal Carpaccio , Tuna Mayonnaise, Rocket, Capers	22
Grilled King Prawns with Olive Oil and Lemon	38
Octopus in Tomato Sriracha, Olive, Sourdough	28

Antipasto to Share 38

Cured meats from Salumi, stracciatella from Byron Bay Mozzarella, char-grilled vegetables, summer pickles, olives, spiced nuts, garden greens, and lavosh.

Pasta

Spaghetti Carbonara , Guanciale, Black Pepper	28
Lasagna , Sugo, and Crispy Basil	30
Penne Amatriciana , Chilli, Pancetta, Pecorino	29
Wagyu Beef Bolognese with Pappardelle, Parmesan	28
King Prawn Spaghettini , Chilli, Anchovies, Lemon, and Parsley	45
Pumpkin Tortellini and Chèvre , Mustard Fruits, Pine Nuts, and Sage	36
Gnocchi with braised brisket, pecorino	30

Pizza

Quattro Formaggi	32	Napoletana	30
Mozzarella, Provolone, Gorgonzola, Pecorino.		Pomodoro, Stracciatella, Anchovies, Chilli, Olives, Basil.	
Guanciale	34	Dolce Inferno	34
Pork Sausage, Rosemary, Provolone, Cracked Pepper, Guanciale.		Stracciatella and Chilli Honey Ham.	
Pepperoni	32	Gamberi	36
Fiore di Latte, Pepperoni, Confit Garlic, and Thyme.		Mozzarella, Marinated Prawns, Green Olives, and Chilli.	
Fungi	36	Pumpkin	30
Gourmet Mushrooms, Caramelised Onion, Dried Chilli, Goat Cheese, and Basil.		Pesto, Pumpkin, Fried Onion, Pecorino.	
Margherita	26	Bresaola	32
Pomodoro, Mozzarella, Basil, Extra Virgin Olive Oil.		Green Tomato, Bresaola, Gremolata, Fiore di Latte.	
Prosciutto	28	Romana	34
Pomodoro, Mozzarella, Prosciutto.		Smoked Chicken, Bocconcini, Sundried Tomatoes.	
Lunita	28		
Fiore di Latte, Capsicum, Roasted Onion, Basil.			

Mains

Mahi Mahi with Kolrabi, charred Asparagus and Agrodolce	48
Pork Cutlet with Apple, Mustard, and Fennel	46
Cioppino of Fresh Local Wild-Caught Seafood and Sourdough	55
Eye Fillet (200g) with Mushroom Arancini, Onion Jam, and Aioli	58
Whole Deboned Chicken with Lemon Cream, Garlic, and Thyme	80
Whole Dorper Lamb Shoulder with Balsamic and Tomato	96

Vassoio di Frutti di Mare (Seafood Platter)

Oysters natural, scallops and snapper-stuffed blossoms, tuna crudo with tomato vinaigrette, Australian bay lobster and lemon, salt and pepper calamari, king prawns, and tartare.

160 With caviar 260

Sides

Green salad with green dressing / String fries and aioli.	12
Tomato, basil, and mozzarella / Chopped Italian salad.	18
Steamed greens with garlic and lemon / Polenta and pecorino.	15



Grazie