

## *Desserts*

Tiramisú 18

Ricotta Cheese Castagnole with Moscato Sabayon 15

Strawberries & Almond Cake with Lemon Honey and Vincotto 15

Chocolate Tarte with Green Tea and Yuzu Meringue 15

Gelato and Sorbets 12

## *Drinks*

**Waters**

*S.Pellegrino - Acqua Panna 9*

**Soft Drinks**

*Coke - Diet Coke - Ginger Ale - East Imperial Yuzu 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)

# *Menu*

*Natural \*Traditional \*Seasonal*

## *Antipasti*

Spinach Salad with Lemon-Honey Yogurt and Hazelnuts 18

Crispy Calamari with Sumac and Sundried Tomato Aioli 22

Burrata with Eggplant Salad, Walnuts and Bottarga 28

Zucchini Flowers with Mortadella, Pistachio and Lemon Honey 26

Tuna Tartare with Avocado, Apple and Cucumber 26

Prosciutto di Parma with Rucola and Parmigiano 25

House Cured Meats and Cheese Platter 38 *serves two*

## *Classic Pizzas*

Margherita DOP *Buffalo Mozzarella, San Marzano Tomato, Basil* 26

Marinara *San Marzano Tomato, Garlic, Oregano* 22

Romana *Fior di Latte Mozzarella, Anchovies, Capers, Tomato, Oregano* 24

Bianca *Buffalo Mozzarella, Garlic and Oregano* 25

## *Signature Pizzas*

Bone Marrow, Wild Garlic Pesto and Anchovy Salsa Verde 32

Friarielli, Pancetta, Pumpkin and Smoked Mozzarella 28

Mushrooms, Truffle, Mascarpone and Tuscan Pecorino 35

Straciatella, Prosciutto, Rucola and Fig Vincotto 29

*Made using the finest ingredients with natural leaven, semolina and extra virgin olive oil, Amò pizzas are full of pleasant nooks and crannies with an addictive crunchy crust that is nutritious and easily digestible. The secret to our delicious doughy pizzas is the long, temperature-controlled leavening and our own aged mother starter.*

*Service charge and prevailing government taxes not included*

## *Homemade & Artisanal Pastas*

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

Caserecce with Black Pepper, Guanciale and Saffron 27

Linguine with Clams, Paprika and Cherry Tomatoes 29

Tagliolini with Spicy Young Cuttlefish and Squid Ink 29

Fettuccine with Beef Shank, Mushrooms and Orange Salmoriglio 28

Veal Ravioli with Porcini Cream and Parmigiano 32

## *Mains and Wood Fired Grills*

Grilled Seabass with Fennel and Orange Salad 58 *serves two*

Black Cod with Crab Cioppino and Fregola 38

Grilled Octopus, Friggittelli Peppers and Calabrian Chili Vinaigrette 35

Pork Cheeks with Delica Pumpkin, Kale and Crispy Rind 35

Grilled Angus Beef Tagliata with Rucola and Parmigiano Salad 48

Butter Roasted Golden Chicken with Rosemary Jus 58 *serves two*

## *Salads & Sides*

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

Sweet Corn with Smoked Ricotta Cheese and Black Pepper 12

Roasted Mushrooms with Egg Confit and Caramelized Onions 15

Homemade Rustic Bread 8