

Desserts

Sorbets 9

Apple Tart with Hazelnut and Cinnamon 12

Strawberries & Almond Cake with Lemon and Vincotto 12
Vegan and Gluten Free

Napolitan Babá with Yuzu Meringue and Amarena Cherries 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 - Chamomile 6

www.amorestaurant.sg

[@amorestaurant.sg](https://www.instagram.com/amorestaurant.sg)

Menu

Dairy

*Natural *Traditional *Seasonal*

Antipasti

- Spinach Salad with Lemon-Honey and Hazelnuts 18
- Crispy Calamari with Sumac and Sundried Tomato Aioli 19
- Tuna Tartare with Avocado, Apple and Cucumber 20
- Celeriac Carpaccio with Baby Rocket, Orange Salmoriglio and Dried Raspberry 22
- Prosciutto di Parma with Rucola 25
- Eggplant Salad with Walnuts and Bottarga 28
- House Cured Meats with Taralli 28

Classic Pizzas

- Ciccio *Garlic, Oregano and Extra Virgin Olive Oil* 8
- Marinara *San Marzano Tomato, Garlic, Oregano* 18
- Napoletana *San Marzano Tomato, Anchovies, Capers and Oregano* 20

Signature Pizzas

- Friarielli, Pancetta and Pumpkin 25
- Rucola, Cherry Tomatoes, Prosciutto and Balsamic Vinegar 29
- Grilled Eggplants, San Marzano Tomato, Chilli Salmoriglio and Basil 29
- San Marzano Tomatoes, Prosciutto, Rucola and Fig Vincotto 29
- Bone Marrow, Wild Garlic Pesto and Anchovy Salsa Verde 32
- Mushrooms, Truffle and Leek Sauce 35

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

Homemade & Artisanal Pastas

- Caserecce with Black Pepper, Guanciale and Saffron 27
- Tagliolini with Spicy Young Cuttlefish and Squid Ink 28
- Fettuccine with Beef Shank, Mushrooms and Orange Salmoriglio 28
- Fusilli with Porcini Cream and Mushrooms 28
- Linguine with Clams, Paprika and Cherry Tomatoes 29
- Spaghetti Chitarra with Boston Lobster and Tarragon *98 serves two*

Mains and Wood Fired Grills

- Roasted Spring Chicken with Rosemary Jus and Roman Potatoes 28
- Red Snapper with Crab Cioppino and Fregola 29
- Iberico Pork Chop with Celeriac Cake and Spinach 29
- Grilled Octopus, Friggitelli Peppers and Calabrian Chili Vinaigrette 35
- Grilled Angus Beef Tagliata with Rucola 48
- Grilled Seabass with Fennel and Orange Salad *58 serves two*

Salads & Sides

- Homemade Rustic Bread 8
- Sweet Corn with Sweet Paprika and Black Pepper 9
- Roasted Mushrooms with Egg Confit and Caramelized Onions 9
- Hand Cut Fries with Rosemary and Truffle Mayo 12
- Cherry Tomatoes and Radish Salad with White Balsamic 12
- Baby Gem Lettuce with Spices-Honey and Crispy Pancetta 12