

Desserts

Gelato and Sorbets 9

Ricotta Cheese Castagnole with Moscato Sabayon 12

Neapolitan Babà with Coconut-Vanilla Yogurt and Amarena Cherries 12
Dairy Free

Chocolate Tart with Green Tea and Yuzu Meringue 12

Tiramisú 15

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

[@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 19

Tuna Tartare with Avocado, Apple and Cucumber 20

Zucchini Flowers with Mortadella, Pistachio and Lemon Honey 22

Prosciutto di Parma with Rucola and Parmigiano 25

Burrata with Eggplant Salad, Walnuts and Bottarga 28

House Cured Meats and Cheese Platter 38 *serves two*

Classic Pizzas

Ciccio *Garlic, Oregano and Extra Virgin Olive Oil* 8

Marinara *San Marzano Tomato, Garlic, Oregano* 18

Bianca *Buffalo Mozzarella, Garlic and Oregano* 20

Margherita DOP *Buffalo Mozzarella, San Marzano Tomato, Basil* 22

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

Signature Pizzas

Broccolini, Pancetta, Pumpkin and Smoked Mozzarella 25

Straciatella, Prosciutto, Rucola and Fig Vincotto 29

Bone Marrow, Wild Garlic Pesto and Anchovy Salsa Verde 32

Mushrooms, Truffle, Mascarpone and Tuscan Pecorino 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 mother starter.

Service charge and prevailing government taxes not included

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

Veal Ravioli with Porcini Cream and Parmigiano 28

Linguine with Clams, Paprika and Cherry Tomatoes 29

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

Mains and Wood Fired Grills

Butter 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 and Parmigiano Salad 48

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

Salads & Sides

Homemade Rustic Bread 8

Sweet Corn with Smoked Ricotta Cheese 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 Crispy Pancetta and Anchovy Sauce 12