

Handmade Pizza

✔ Margherita - 18

The holy trinity: Sweet, juicy tomatoes, fresh mozzarella cheese and chopped basil.

Prosciutto Di Parma - 27

Savoury parma ham and crumbly grana padano cheese on a bed of arugula leaves.

✔ Quattro Formaggi - 24

The pizza for cheese lovers: Fresh mozzarella, nutty parmesan, mild fontina and sharp gorgonzola.

Pepperoni - 24

A classic favorite. Delicious pizza crust topped with tomato sauce, oregano and savoury pepperoni.

Fennel Sausage - 27

Flavorful sausage brushed with garlic oil and topped with a combo of Spanish and spring onions.

Meat Lover - 27

Loaded with pepperoni, fennel sausage, grilled chicken chunks and bacon.

✔ Truffle Wild Mushroom - 27

Inhale the earth aroma of wild mushrooms and truffle, with juicy tomatoes and fontina cheese.

✔ Burrata - 27

A healthy pizza that will make you feel good inside - fresh burrata cheese, sweet tomatoes and a drizzle of basil pesto.

Hawaiian - 18

A tropical stunner dressed in sweet pineapples, juicy bacon slices, tomatoes and onions.

Prawn & Bacon - 27

Surf & Turf on a pizza: Juicy tiger prawns streaky bacon, with plenty of onions and garlic.

*All prices are subject to 10% service charge. No GST.

Dolci (Dessert)

Panna Cotta - 12

A delicious pudding made from vanilla custard and mixed berry compote.

Tiramisu - 12

An Italian classic: Fluffy sponge layered with a light mascarpone cream, topped with cocoa shavings.

Warm Lava Cake - 12

A warm molten chocolate cake with vanilla gelato and fresh berries.

Gelato - 12

An assortment of creamy gelato: Classic chocolate, Vanilla and Pistachio

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AMANO

HANDMADE WITH HEART

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Antipasto

Prosciutto & Burrata - 18

Parma ham with fresh burrata cheese, drizzled with balsamic glaze.

Calamari - 15

Crispy squid with a squeeze of lemon and spicy arrabbiata sauce.

Truffle Fries - 10

Golden shoestring fries drenched with truffle oil and topped off with shaved parmesan cheese.

Italian Meatballs - 14

Juicy beef meatballs in tangy tomato sauce, topped with a sprinkle of parmesan cheese.

Sautéed Tiger Prawn - 15

A medley of black tiger prawns in olive oil, garlic and chili.

Breaded Portobello Mushroom - 16

Piping hot mushroom in special breading with truffle mayo. Paired with mesclun drizzled with a balsamic glaze.

Insalate & Zuppe

Caprese - 16

A simple and delicious salad made of fresh mozzarella, tomato and nutty pesto sauce.

Arugula Salad - 13

Salad with arugula, tomatoes and prosciutto with lemon dressing.

Grilled Chicken Salad - 13

Tender chicken breast slices and tomatoes on a bed of mesclun salad, tossed with pine nuts and lemon dressing.

Truffle Mushroom Soup - 9

Velvety wild mushroom soup with a dash of truffle oil.

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Pasta

Aglio Olio - 15

There's beauty in simplicity - Spaghetti tossed with olive oil, spicy chili, garlic, and freshly chopped Italian parsley.

Vongole - 23

Light yet flavorful pasta infused with garlic, briny clams, white wine, and chili flakes.

Seafood Linguine - 28

Linguine with a seafood medley of prawns, scallops, mussels and tomatoes.

Carbonara - 20

Creamless carbonara made with bacon, pecorino cheese, egg yolk and spaghetti.

Orecchiette - 22

Shell pasta with fennel sausage topped with scallions and grated parmesan cheese.

Beef Lasagna - 24

Handmade lasagna sheets layered with rich bolognese and creamy ricotta cheese.

Beef Bolognese - 20

A all time favorite. Made with homemade bolognese sauce and tender meat.

Mushroom Risotto - 20

Rich and creamy risotto with wild mushroom and truffle oil, topped with shaved parmesan.

Arrabiatta - 15

Spicy penne pasta with garlic and tomatoes.

Cacio e Pepe Ravioli - 22

A simple but delicious three ingredient pasta featuring parmesan, black pepper and ricotta cheese.

Spinach & Ricotta Tortellini - 22

Half-moon tortellini pasta with spinach and ricotta filling.

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Secondi (Main Course)

(All mains comes with mesclun & potato)

Grilled Ribeye - 25

A generous 200g slab of New Zealand grass-fed ribeye with a mushroom sauce.

Pan Seared Salmon - 24

Tender piece of Norwegian salmon in a lemon butter caper sauce.

Oven-Baked Chicken Breast - 22

Juicy chicken breast stuffed with herb butter served with mushroom sauce.

US Duroc Porkchop - 24

A deliciously marbled slab of USA pork paired with a fruity cranberry sauce.

Additional Topping

(For pizzas and pastas)

Bacon - 5

Prawn - 6

Parma Ham - 7

Pepperoni - 7

Fennel Sausage - 7

Grilled Chicken - 5

Mushroom - 4

Arugula - 4

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