

Desserts and Cheese

Gelato and Sorbets 9

Ricotta Cheese Castagnole with Moscato Sabayon 12

Chocolate Tart with Green Tea and Yuzu Meringue 12

Tiramisú 15

Italian Cheese Platter *Small* 22 *Large* 38

Drinks

Waters

S.Pellegrino - Acqua Panna 9

Soft Drinks

Coke - Diet Coke - Ginger Ale - East Imperial 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)

*Service charge and prevailing government taxes not included
We adopt cashless policy. Only major Credit Cards (Visa, Mastercard, Amex) and Alipay*

Menu

Natural * Traditional * Seasonal

Antipasti

Spinach Salad with Lemon Honey Yogurt and Hazelnuts 18

Crispy Calamari with Sumac and Sundried Tomato Aioli 21

Tuna Tartare with Avocado, Apple and Cucumber 23

Prosciutto di Parma with Rucola and Parmigiano 25

Burrata with Eggplant Salad, Walnuts and Bottarga 28

Classic Pizzas

Ciccio *Garlic, Oregano and Extra Virgin Olive Oil* 15

Marinara *San Marzano Tomato, Garlic, Oregano* 22

Bianca *Buffalo Mozzarella, Garlic and Oregano* 24

Margherita DOP *Buffalo Mozzarella, San Marzano Tomato, Basil* 25

Romana *Fior Di Latte Mozzarella, Anchovies, Capers, Tomato, Oregano* 28

Signature Pizzas

Broccolini, Pancetta, Pumpkin and Smoked Mozzarella 28

Pork Sausage, Caramelized Onions, Potatoes and Buffalo Mozzarella 29

Stracciatella, Prosciutto, Rucola and Fig Vincotto 32

Mushrooms, Truffle, Mascarpone and Tuscan Pecorino 35

Add-ons: 6 each

Parma Ham
Pancetta

Pork Sausage
Broccolini

Mushrooms
Anchovies

Salami
Spicy Salami

Made using the finest ingredients with natural leaven, semolina and extra virgin olive oil, the secret to our delicious doughy pizzas is the long, temperature-controlled leavening and our own aged mother starter.

Homemade & Artisanal Pastas

Spaghetti Chitarra Aglio, Olio and Collatura 27

Casarecce with Black Pepper, Guanciale and Saffron 27

Fettuccine with Beef Shank, Mushrooms and Orange Salmoriglio 28

Tagliolini with Spicy Young Cuttlefish and Squid Ink 29

Linguine with Clams, Cherry Tomatoes and Orange 32

Mains and Wood Fired Grills

Suckling Pig Chops, Spicy Broccoletti and Amarena Sauce 32

Grilled Octopus, Friggitelli Peppers and Calabrian Chili Vinaigrette 35

Butter Roasted Spring Chicken with Rosemary Jus and Roman Potatoes 35

Grilled Angus Beef Tagliata with Rucola and Parmigiano Salad 48

Grilled Seabass with Fennel and Orange Salad 68 serves two

Salads & Sides

Homemade Rustic Bread 8

Sweet Corn with Guanciale and Smoked Paprika 9

Hand Cut Fries with Rosemary and Truffle Mayo 12

Cherry Tomatoes and Radish Salad with White Balsamic 12

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