



THE MENU

TRAVELLING THROUGH ITALIAN CUISINE

AMORE

DO EAT BETTER

Italian cuisine is continual work in progress.

Family secrets, local traditions and contamination with international trends create a multitude of distinctive recipes.

Amore Ristorante is a journey through Italy today to rediscover the flavours of a unique gastronomic culture.

Discover our menu:

you'll find recipes for every palate!

...Dedicated to you.

Artisans and fans of taste have contributed to the creation of special recipes that celebrate the richness of Italian cuisine.

Discover who they are and find their dishes on our menu.



Andrea Ribaldone

Masterfully combines modernity and tradition in signaturing some of our 1st course dishes.



Renato Bosco

Defined a "pizza-researcher" because of the passion and know-how with which he calibrates the dough, leavening and cooking that make his pizza a real masterpiece.



Simone Salvini

This staunch supporter of ayurvedic cuisine started experimenting when very young and now produces vegan/vegetarian dishes.



Luca Montersino

Creatively revisits the classics of Italian pastry cooking, with passion.



Salvatore De Riso

This award-winning pastry chef is a veritable global ambassador of the baba!

TO START
WITH

Let's treat ourselves
to something nice

COLD STARTERS

PDO Prosciutto di Parma (ham)
with PDO Parmigiano Reggiano (cheese) 9,00€

Capresina with burrata (cheese)
or PDO Campania buffalo mozzarella 8,50€

HOT STARTERS

Fried squid and shrimps
with polenta sticks 9,50€

Rustic veal meatballs 7,00€

Batter-fried pumpkin flowers
with cocktail sauce and paprika. 7,00€



AD OGNUNO
IL SUO SFIZIO!

Let's revel in
...the flavour of tradition

THE PLATTER

PDO Prosciutto di Parma (ham)
with PDO Campania buffalo mozzarella
and cherry tomatoes and leccino olives

15,00€

1ST COURSES MAKE ITALY ITALIAN.
DISCOVER THE GOODNESS
OF OUR RECIPES,
TRADITION AND NOT ONLY,
PREPARED EXPRESSLY FOR YOU.



First LOVE

1st course dishes made well

All our 1st course dishes are dressed with Parmigiano Reggiano.

PARMIGIANO
REGGIANO

LA PASTA

Our pasta is De Cecco.



Mezze maniche alla carbonara .

Bronze-drawn mezze maniche (pasta) with carbonara sauce,
crispy bacon and flaked pecorino romano (sheep cheese)

13,50€

Mezzi paccheri tricolore

Bronze-drawn mezzi paccheri (pasta) with cherry tomato sauce,
burratina (cheese) and chopped pistachios

14,00€

IL RISOTTO

Risotto alla milanese

with Carnaroli Gran Riserva rice and a PDO Parmigiano Reggiano wafer

13,50€

EGG PASTA

Tortellini Amore

Tortellini (pasta) alla bolognese with Parmigiano Reggiano
sauce and a crispy wafer of PDO Parma ham

14,50€

Pappardelle alla bolognese .

Pappardelle (egg pasta) with meat sauce alla bolognese
and a Parmigiano Reggiano wafer

13,50€

Recipes by chef Andrea Ribaldone

2nd course dishes... how I LOVE them

...grilled, fried, oven baked and in the pan

All our second course dishes are served with potatoes, buttered spinach or salad.

BURGER

Burger Amore

Hamburger with Chianina beef, bacon, cheddar, caramelized onion, lettuce, tomato and Amore sauce

16,50€

WOW Burger .

Turmeric bun, vegetable burger, pea hummus, rice slices, vegetable bacon, tomatoes and WO sauce

13,00€

MEAT

Cutlet alla milanese

Crispy breaded veal cutlet

21,00€

Sliced beef

Sliced beef with rocket and Parmigiano Reggiano (cheese)

22,00€

FISH

Pan-seared yellow-fin tuna

with leaf spinach, caramelized onion and sprouts

20,00€

Fried squid and shrimps with polenta sticks

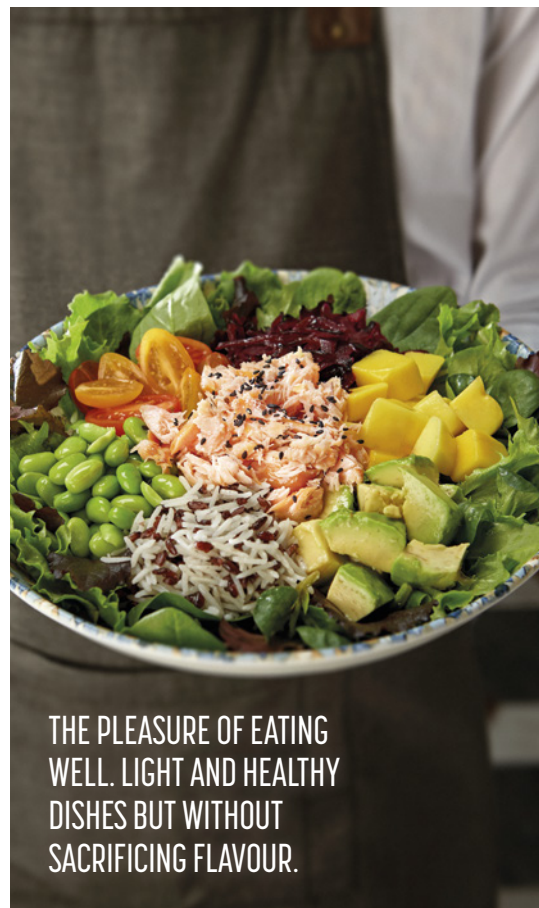
19,00€

Recipes by chef Simone Salvini

Simone Salvini 



HAMBURGERS GRILLED
ON DEMAND AND CLASSIC
MEAT- AND FISH-BASED DISHES.
A FESTIVAL OF FLAVOURS!



THE PLEASURE OF EATING
WELL. LIGHT AND HEALTHY
DISHES BUT WITHOUT
SACRIFICING FLAVOUR.

I LOVE myself

...flavour and wellbeing every day

SALADS

Salmon

Basmati and Venus rice, smoked salmon, mango, avocado, pickled red cabbage, edamame, lettuce and cherry tomatoes

14,00€

Bufala

Lettuce, cherry tomatoes, PDO Campania buffalo mozzarella (hand cut), Leccine olives and capers

14,00€

Hummus trio .

Basmati and Venus rice, beetroot hummus, pea hummus, turmeric hummus, chickpea & spinach falafel, edamame, pickled red cabbage, avocado, lettuce, mango, cherry tomatoes and black sesame

13,50€

Recipes by chef Simone Salvini

Simone Salvini 

 Vegetarian

I LOVE Pizza

...round, crunchy, gourmet or classic...

LA TONDA

Having the classic round shape, which Renato gives a puffy rim, and flavours in continual evolution. Highly digestible because the dough enjoys a long slow rise, as required by tradition.

La Margherita Saporé

Tomato sauce, PDO Campania buffalo mozzarella, cherry tomato confit and basil

14,00€

La Crudo

Cow's milk mozzarella, stracchino (cheese), PDO Parma ham and rocket

16,00€

La Diavola

Tomato sauce, cow's milk mozzarella fiordilatte, spicy salami, peppers, 'nduja (PORK) and leccino olives

15,50€

La Capricciosa

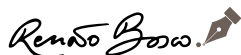
Tomato sauce, cow's milk mozzarella, ham, artichokes in oil, fresh mushrooms and leccino olives

15,50€

Add taste to your pizza!

Your choice of ingredients: spicy salami, ham, cow's milk mozzarella, PDO Campania buffalo mozzarella, PDO Prosciutto di Parma

2,00€

Pizzas by chef Renato Bosco 

DISCOVER RENATO BOSCO'S
TAKE ON PIZZAS, WITH GOURMET
PAIRINGS AND SOPHISTICATED
INGREDIENTS.



TO END ON A
SWEET NOTE

Last KISS

...the irresistible classics...

DESSERT

Tiramisù Amore

7,00€

Pastry cream tart with strawberries and blueberries

7,00€

Shortcrust pastry with pastry cream, pine nuts, strawberries and blueberries

Babà

Rum baba

7,00€

Desserts by chef Luca Montersino 

FRUIT AND ICE CREAM

Ice cream

7,00€

Choice of flavours: hazelnut, chocolate, cream, strawberry

Seasonal fruit

7,00€

Seasonal fruit with ice cream

7,50€

Desserts by chef Salvatore De Riso 

WHAT IS LIFE WITHOUT DESSERT?!
SURRENDER TO TEMPTATION AND GIVE
YOURSELF A MOMENT OF SWEETNESS.



Our coffees

Italy in a cup

House espresso

The Neapolitan flavour of dark roasted coffee.
Intense aroma, with notes of chocolate and spices.

2,00€

DecAmore

Intense without caffeine.
Intense aroma, with notes of chocolate and spices.

2,10€

Our coffees are served with a cantuccio (biscuit)

What shall we drink?

a selection of beverages

WATER / SOFT DRINKS

WATER	500 ml	2,50€	750 ml	3,50€
COCA-COLA			330 ml	4,00€
<i>Coca-Cola, Coca-Cola Zero, Fanta, Sprite</i>				
FUZE TEA			250 ml	4,00€
<i>Lemon, Peach</i>				
LURISIA			275 ml	4,00€
<i>Tonic, Orange, Gazzosa, Chinotto</i>				
SAN PELLEGRINO			200 ml	4,00€
<i>Lemonade, Chinotto, Bitter orange</i>				

AND BEERS

OFFICINA DELLA BIRRA BIO	330 ml	6,00€
<i>La Bionda, La Weizen, La Rossa</i>		
PERONI NASTRO AZZURRO	330 ml	5,50€
PERONI NASTRO AZZURRO Zero	330 ml	4,50€
PORETTI 4 luppoli	330 ml	6,00€
BIRRA DEL BORGO Lisa	330 ml	6,00€
GRIMBERGEN Blanche	330 ml	6,00€
BALADIN Nazionale	330 ml	6,00€
BALADIN Rock&Roll	330 ml	6,00€
BIRRA ALLA SPINA PICCOLA	200 ml	5,00€
<i>Peroni Nastro Azzurro e Peroni Cruda</i>		
BIRRA ALLA SPINA MEDIA	300 ml	6,00€
<i>Peroni Nastro Azzurro e Peroni Cruda</i>		

SPARKLING WINES

	GLASS 125 ml	BOTTLE 750 ml
Valdobbiadene DOCG Prosecco "Col de Mez"	-	25,00€
<i>Colli del Soligo</i>		
Prosecco DOC Poeti - Bottega	5,00€	20,00€
Franciacorta DOCG Brut - Corte Fusia	-	45,00€
O White (bevanda analcolica) - Bottega	-	18,00€

ROSÉ WINES

	GLASS 125 ml	BOTTLE 750 ml
Cerasuolo d'Abruzzo DOC "AVO" - Valle Martello	-	20,00€
Cirò Rosato DOC "Manyari" - Brigante	-	20,00€
Valtenesi Chiaretto DOC - Sguardi di Terra	-	25,00€

RED WINES

	GLASS 125 ml	BOTTLE 750 ml
Barolo DOCG - Terre del Barolo	8,00€	20,00€
Amarone Valpolicella DOCG Villa Maria - Sartori	9,00€	25,00€
Nebbiolo Langhe DOC - Mario Costa	-	25,00€
Valpolicella Classico Superiore DOC Ripasso		
<i>"Le Morete" - Manara</i>		
	-	30,00€
Bolgheri Rosso DOC "Acciderba" - Serni	-	30,00€
Brunello di Montalcino DOCG - Piccini	9,00€	25,00€
Chianti Classico DOCG - Luiano	9,00€	30,00€
Morellino di Scansano DOCG - Montecivoli	-	25,00€
Primitivo Salento IGT "Terramare"		
<i>Feudi di Guagnano</i>		
	-	20,00€
Nero d'Avola		
<i>Sicilia DOC "Donnatà" - Alessandro di Camporeale</i>		
	-	20,00€
Cannonau di Sardegna		
<i>DOC "Maimone" - Cantina della Vernaccia</i>		
	-	20,00€
Negroamaro Salento IGT		
<i>"Terramare" Feudi di Guagnano</i>		
	-	20,00€

WHITE WINES

	GLASS 125 ml	BOTTLE 750 ml
Ribolla Gialla Colli Orientali del Friuli DOC		
<i>Petrucchio</i>		
	8,00€	30,00€
Roero Arneis DOCG - Mario Costa	5,00€	20,00€
Gewürztraminer Alto Adige DOC "Stoass"		
<i>Pfitscher</i>		
	-	39,00€
Pinot Grigio Colli Orientali del Friuli - Petrucchio	-	30,00€
Vermentino di Sardegna DOC "Benas"		
<i>Cantina della Vernaccia</i>		
	-	20,00€
Verdicchio Castelli di Jesi DOC		
<i>Conti di Buscareto</i>		
	-	20,00€
Vernaccia di San Gimignano DOCG		
<i>Fattoria San Donato</i>		
	5,00€	20,00€
Pecorino Falerio DOC "Ribelle" - Bastianelli	-	25,00€
Cataratto Sicilia DOC "Benedè"		
<i>Alessandro di Camporeale</i>		
	-	20,00€
Etna Bianco Etna DOC "Trainara"		
<i>Generazione Alessandro</i>		
	-	35,00€
Greco di Tufo DOCG - Sertura	-	30,00€
Fiano di Avellino DOCG - Sertura	8,00€	30,00€

Beers contain **gluten**. Wines contain **sulphites**.

For information on allergens contained in the dishes, please ask the floor staff for our notice.

List of products deep-frozen or frozen at source: fried squid and shrimps, Batter-fried pumpkin flowers, rustic meatballs, batter-fried pumpkin flowers, pasta, bacon, carbonara sauce, meat sauce, risotto, Parmigiano Reggiano sauce, potatoes, spinach, turmeric bun, vegetable burger, hamburger with Chianina beef, veal cutlet, grilled vegetables, yellow-fin tuna, polenta sticks, basmati and Venus rice, beetroot hummus, pea hummus, turmeric hummus, chickpea & spinach falafel, avocado, edamame, mango, smoked salmon, round pizza, focaccia, babà, tiramisù, apple tart, pastry cream. Images are for product presentation purposes only.