



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**

Andrea Ribaldone

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



**Simone
Salvini**

Simone Salvini

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



**Luca
Montersino**

Luca Montersino

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



**Salvatore
De Riso**

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)	9,90€
Capresina with burrata (cheese) or PDO Campania buffalo mozzarella	8,50€
Tomato bruschetta with stracciatella (cheese)	7,00€

HOT STARTERS

Fried squid and shrimps with polenta sticks	9,90€
Rustic veal meatballs	7,00€
Zeppoline (seaweed fritters)	6,00€



AD OGNUNO
IL SUO SFIZIO!

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

GRAN FRITTO (Mixed fry)

Zeppoline, pasta omelette, croquettes, mondegili (meatballs),
potatoes served with tartare and cocktail sauces **15,50€**

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.



Mezzi paccheri tricolore Bronze-drawn mezzi paccheri (pasta) with cherry tomato sauce, burratina (cheese) and chopped pistachios	14,00€
Mezze maniche alla carbonara .✍️ Bronze-drawn mezze maniche (pasta) with carbonara sauce, crispy bacon and flaked pecorino romano (sheep cheese)	13,50€
Spaghetti ai tre pomodori Spaghetti with a sauce of three tomato varieties (cherry, piccadilly and datterino), basil and extra-virgin olive oil	12,50€
Spaghetti ai tre pomodori con Bufala Spaghetti with a sauce of three tomato varieties (cherry, piccadilly and datterino), PDO Campania buffalo mozzarella, basil and extra-virgin olive oil	14,50€
Mezzi paccheri alla puttanesca di tonno Bronze-drawn mezzi paccheri (pasta) with tomato sauce, yellowfin tuna, capers and olives	14,50€
Rigatoni dell'orto .✍️🌱 Rigatoni (pasta) with tomato sauce, veggio ragù and vegetable proteins	13,50€

IL RISOTTO

Risotto alla milanese with Carnaroli Gran Riserva rice and a PDO Parmigiano Reggiano wafer	13,50€
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EGG PASTA

Tortellini Amore Tortellini (pasta) 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	14,00€

Recipes by chef Andrea Ribaldone

Recipes by chef Simone Salvini

🌱 Vegetarian

Andrea Ribaldone ✍️

Simone Salvini ✍️

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 16,50€

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

Burger l'Italiano 17,50€

Hamburger with heifer and Chianina beef, PDO Prosciutto di Parma (ham), tomato, caramelized onions, PDO buffalo's milk mozzarella, BBQ sauce, leaf spinach and mayonnaise

MEAT

Polpette al sugo 15,50€

Beef meatballs with tomato sauce, oil and basil

Cutlet alla milanese 20,90€

Crispy breaded veal cutlet

Sliced beef  22,00€

"La Granda" Piemonte Fassona sliced beef with rocket, Parmigiano Reggiano (cheese) and datterino tomatoes

FISH

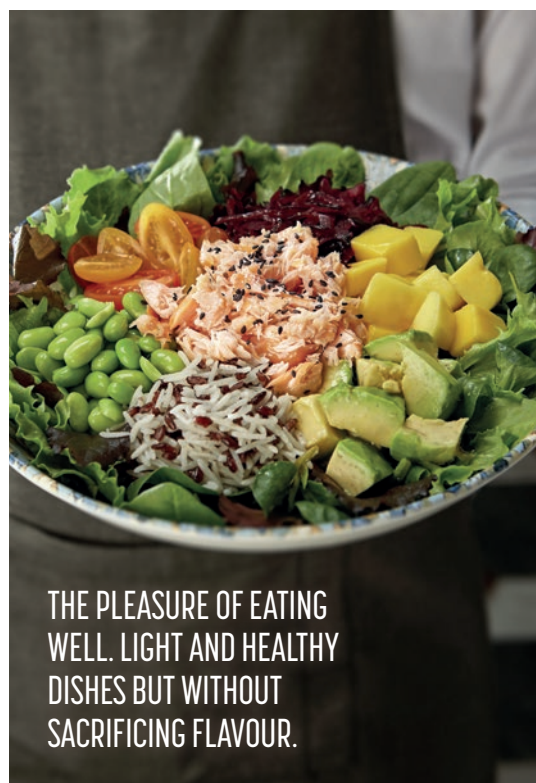
Pan-seared yellow-fin tuna 20,00€

with leaf spinach and caramelized onion

Fried squid and shrimps with polenta sticks 19,00€



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 14,00€

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

Bufala 14,00€

Lettuce, cherry tomatoes, PDO Campania buffalo mozzarella, Leccine olives and capers

Hummus trio   14,00€

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

Recipes by chef Simone Salvini

Simone Salvini 

 Vegetarian

I LOVE Pizza

...crispy and light

Pinsa Romana is typically crisp on the outside and soft inside. It's made with sourdough and a mix of wheat and rice flours, and its slow leavening makes it extremely digestible.

Margherita con Bufala

Tomato sauce, PDO Campania buffalo mozzarella, datterino tomato, oil and basil

13,50€

Crudo e Bufala

Tomato sauce, PDO Campania buffalo mozzarella, PDO Prosciutto di Parma (dry-cured ham), datterino tomato, oil and basil

15,50€

Cotto e Olive

Cow's milk mozzarella, ham, Leccine olives, Parmigiano Reggiano (cheese) flakes, pesto and basil

15,00€

Capricciosa

Tomato sauce, cow's milk mozzarella, ham, artichoke hearts, mushrooms, Leccine olives, pesto and basil

15,50€

Diavola

Tomato sauce, cow's milk mozzarella, spicy sausage, Leccine olives, oil and basil

15,00€

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€



PIZZA IS SYNONYMOUS WITH TRADITION AND LOVE. FLAVOURS, FRAGRANCES AND ATMOSPHERES THAT CREATE UNIQUE MOMENTS OF SHARING.

TO END ON A SWEET NOTE

Last KISS

...the irresistible classics...

DESSERT

Tiramisù Amore 

7,00€

Millefoglie

Mille-feuille with pastry cream and forest fruit garnish

7,00€

FRUIT AND ICE CREAM

Ice cream

Choice of flavours: hazelnut, chocolate, cream, strawberry

7,00€

Seasonal fruit

7,00€

Seasonal fruit with ice cream

7,50€

Desserts by chef Luca Montersino

Luca Montersino 

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

BEVERAGE

WATER	500 ml	2,50€	750 ml	3,50€
COCA-COLA			330 ml	4,00€
<i>Coca-Cola, Coca-Cola Zero, Fanta, Sprite</i>				
INDIAN BLACK 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>Tonic, Lemonade, Chinotto, Bitter orange</i>				
CORTESE BIO			250 ml	4,00€
<i>Red orange, Gazzosa, Cedrata, Lemonade</i>				
RECOARO			200 ml	4,00€
<i>Tonic water</i>				

BEERS

BIRRA NATURA 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	4,00€
BIRRA DEL BORGO Lisa	330 ml	6,00€
BALADIN Nazionale	330 ml	6,00€
BALADIN Rock&Roll	330 ml	6,00€
BLANC 1664	330 ml	6,00€
PORETTI 9 luppoli	330 ml	6,00€
BIRRA ALLA SPINA PICCOLA	200 ml	5,00€
<i>Peroni Nastro Azzurro e Peroni Cruda</i>		
BIRRA ALLA SPINA GRANDE	400 ml	7,00€
<i>Peroni Nastro Azzurro e Peroni Cruda</i>		

SPARKLING WINES

	GLASS 125 ml	BOTTLE 750 ml
Prosecco DOC Poeti		
<i>Bottega</i>	5,00€	20,00€
Prosecco Treviso Extra Dry		
<i>La Farra</i>	5,00€	25,00€

RED WINES

	GLASS 125 ml	BOTTLE 750 ml
Barolo DOCG		
<i>Terre del Barolo</i>	8,00€	25,00€
Brunello di Montalcino DOCG		
<i>Piccini</i>	9,00€	25,00€
Chianti Classico DOCG		
<i>Luiano</i>	9,00€	30,00€

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		
<i>Mario Costa</i>	5,00€	20,00€
Vernaccia di San Gimignano DOCG		
<i>Fattoria San Donato</i>	5,00€	20,00€

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: cheesecake, seaweed fritters, croquettes, pasta omelette, veggio ragù, fried squid and shrimps, rustic meatballs, pasta, pappardelle, bacon, carbonara sauce, meat sauce, risotto, Parmigiano Reggiano sauce, potatoes, spinach, hamburger with Chianina beef, sliced Fassona beef, beef meatballs, 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, tiramisù, millefoglie, apple tart, cream. Images are for product presentation purposes only.

TRY OUR SPECIAL MENUS

Pair a mini-starter or sweet with one of our great classics



1st Course Menu

20,00€

1st COURSE MENU

A 1st course of your choice + a mini-starter or sweet or fruit of your choice

20,00€

2nd COURSE MENU

Choose between:

Burger Amore or Burger l'Italiano + a mini-starter or sweet or fruit of your choice

22,50€

Sliced beef steak + a mini-starter or sweet or fruit of your choice

27,00€

Pan-seared tuna + a mini-starter or sweet or fruit of your choice

26,00€



Burger Menu

22,50€

Menu Margherita con Bufala

20,00€



MENU MARGHERITA

Margherita con Bufala + a mini-starter or sweet or fruit of your choice

20,00€

Salad Menu

20,00€

SALAD MENU

A salad of your choice + a mini-starter or sweet or fruit of your choice

20,00€



Cover and drinks are excluded.
Images are for product presentation purposes only.
Read about the products' characteristics inside our menu.