

# Amore Mio

## Business Menu

### Choice of one first course:

🌿 Soup of the day / Antipasti / Personal green salad  
Caprese

🌿 Extra focaccia with / without garlic - 14 NIS

### Choice of one drink:

Hot / Soft

Glass of house wine (red / white) / 330 ml. Draft beer / Martini - Extra 10 NIS

Glass of wine from the menu / 500 ml. Draft beer - Extra 15 NIS

### 65 NIS

- 🌿 **Pizza Margherita** - Tomato sauce and Mozzarella
- 🌿 **Pomodoro** - Spaghetti / Penne with tomato sauce
- 🌿 **Arrabbiata** - Spaghetti / Penne with tomato sauce, fresh tomato, hot green pepper and chili pepper - Hot!
- 🌿 **Zia Pupetta** - Spaghetti with olive oil, garlic and parsley
- 🌿 **Zio Michele** - Spaghetti / Penne with cream, Parmesan and nutmeg
- Amore Salad** - Lettuce mixture, croutons, roasted red bell peppers, walnuts and Parmesan with basil vinaigrette dressing (slightly sweet)
- 🌿 **Sicilian Salad** - Lettuce, cucumber, tomato, onion, Kalamata olives and Feta, with olive oil, vinegar and lemon dressing (thickly cut)

### 75 NIS

- Zia Betta** - Pizza from the menu
- Ragú** - Spaghetti / Penne with tomato sauce, ground beef, onion and parsley
- 🌿 **Zia Marina** - Spaghetti / Penne with tomato sauce, fresh tomato, eggplant, Ricotta, Kalamata olives and basil
- Zia Giuditta** - Mafaldine with tomato sauce, Mascarpone cheese and spinach
- 🌿 **Zia Gloria** - Spaghetti with tomato sauce, zucchini, eggplant, Mozzarella and spinach
- 🌿 **Zia Fatina** - Spaghetti with olive oil, pesto, zucchini, artichoke, sundried tomatoes, broccoli and spinach
- Nonna Susanna** - Spaghetti with olive oil, anchovies, Mozzarella, Roquefort, tomato tapenade, parsley and pine nuts
- Zio Massimo** - Spaghetti with olive oil, broccoli, champignon mushrooms, anchovies, butter, Parmesan, roasted almonds and a slice of lemon
- 🌿 **Zia Annalisa** - Spaghetti with olive oil, sweet potato with thyme, tomato tapenade, Feta, Kalamata olives, parsley and arugula
- Zio Picchio** - Mafaldine with cream and champignon mushrooms
- 🌿 **Zio Leandro** - Strozzapreti with cream and sweet potato with thyme
- 🌿 **Spiritosa** - Penne with cream, tomato sauce and Vodka





## Business Menu

**82 NIS**

Zio Sabatino	- Strozzapreti with tomato sauce, diced chicken thigh, zucchini, onion and champignon mushrooms
Zio Giovanni	- Strozzapreti with tomato sauce, smoked goose breast, salami, pesto and parsley
Zia Stella	- Spaghetti with olive oil, chicken liver and parsley
Zio Marco	- Spaghetti with olive oil, ground beef, champignon mushrooms, onion, zucchini, red bell peppers and parsley
Zio Claudio	- Spaghetti with olive oil, smoked goose breast, diced chicken thigh, onion, tomato tapenade and parsley
Zio Pallino	- Mafaldine with cream, Mozzarella, Caciocavallo and Roquefort
Zia Francesca	- Strozzapreti with cream, broccoli, goat cheese and basil
Zia Giulia	- Penne with cream, smoked goose breast, saffron and onion confiture (slightly sweet)
Carbonara	- Spaghetti with cream, smoked goose breast and fresh egg yolk
Zio Ciriola	- Spaghetti with cream, brandy, diced chicken thigh, broccoli and spinach
Pulcinella	- Spaghetti with cream, chicken liver and red wine (slightly sweet)
 Zia Rosetta	- Gnocchi with cream and tomato sauce
Zia Fiorella	- Gnocchi with cream, Roquefort and walnuts
Zio Fabrizio	- Risotto with champignon mushrooms, butter, onion, Parmesan and parsley
 Zio Giuseppe	- Risotto with Mozzarella, Caciocavallo and Parmesan, tomato sauce, onion and basil
 Zio Nilo	- Risotto with broccoli, zucchini, corn, spinach, sundried tomatoes, basil, Parmesan and butter

**95 NIS**

Fegato Ubriaco	- Chicken liver (app. 350 gr.) sautéed in butter, red wine, Brandy, sweet Vermouth and onion served with grilled potatoes and green salad (slightly sweet)
Fegato Alla Griglia	- Grilled chicken liver (app. 350 gr.) and onions served with grilled potatoes and green salad
Pollo Alla Griglia	- Grilled marinated chicken thigh steak (app. 330 gr.) served with grilled potatoes and green salad

**110 NIS**

Tagliata di Manzo	- Aged beef sirloin slices (app. 250 gr.) served on a sizzling plate (MR) with arugula, olive oil and lemon served with grilled potatoes and green salad
-------------------	--

**138 NIS**

Manzoni	- Sliced aged beef fillet (app. 250 gr.) and grilled onions, topped with almonds served with sweet potatoes, green salad and basil vinaigrette dressing (on the side)
Filetto Alla Spadaccina	- Aged beef fillet medallions (app. 270 gr.) with red wine sauce served with grilled potatoes and green salad
Bistecca Entrecote	- Sliced aged entrecote steak (app. 300 gr.) served with grilled potatoes and green salad