

Amore Mio

Business Menu

Choice of one first course:

- 🌿 Soup of the day / Antipasti / Personal green salad Caprese
- 🌿 Extra focaccia with / without garlic - 16 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

Cocktail - Extra 20 NIS

69 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)
- Pazza Salad** - Quinoa, lettuce, arugula, roasted red bell peppers, cranberries, small radish and sunflower seeds with basil vinaigrette dressing (slightly sweet)

79 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, Feta, 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, sundried tomatoes, broccoli and spinach
- Nonna Susanna** - Spaghetti with olive oil, anchovies, Mozzarella, Roquefort, tomato tapenade, parsley and pine nuts
- 🌿 **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
- 🌿 **Zia Emma** - Penne with cream and bell pepper cream (mildly spicy)
- 🌿 **Spiritosa** - Penne with cream, tomato sauce and Vodka

🌿 Vegan optional

All dishes have a touch of garlic and chili pepper – available without garlic / chili pepper
Dishes in cream sauce with a touch of Parmesan and nutmeg – available without Parmesan / nutmeg

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Business Menu

86 NIS

- Zio Sabatino - Strozzapreti with a touch of tomato sauce, diced chicken thigh, bell pepper cream and zucchini
- Zio Giovanni - Strozzapreti with tomato sauce, smoked goose breast, salami, pesto and parsley
- Zio Alberto - Spaghetti with olive oil, salami, pumpkin, onion and Feta
- Zia Stella - Spaghetti with olive oil, chicken liver and parsley
- Zio Marco - Spaghetti with olive oil, ground beef, eggplant, onion, tomato tapenade and pesto
- 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
- Zio Eugenio - Penne with cream, bell pepper cream, diced chicken thigh and Kalamata olives (mildly spicy)
- 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 Anselmo - Risotto with Pumpkin, peas, Mascarpone cheese and Parmesan

99 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

124 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

150 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

 Vegan optional

All dishes have a touch of garlic and chili pepper – available without garlic / chili pepper
Dishes in cream sauce with a touch of Parmesan and nutmeg – available without Parmesan / nutmeg