

Amore Mio

Business Menu

Choice of one first course:

- 🌿 Soup of the day / Antipasti / Personal green salad / Caprese
- 🌿 Extra focaccia with / without garlic - 18 NIS

Choice of one drink:

Hot / Soft

- Glass of house wine (red / white) / 330 ml. Draft beer / Martini - Extra 12 NIS
Glass of wine from the menu / 500 ml. Draft beer - Extra 17 NIS
Cocktail - Extra 22 NIS

72 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 - Spicy!
- 🌿 Zia Pupetta - Spaghetti with olive oil, garlic and parsley
- 🌿 Zio Michele - Spaghetti / Penne with cream, Parmesan and nutmeg
- Amore Salad - Lettuce mix, 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)

82 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 - Strozzapreti with tomato sauce, zucchini, eggplant, Mozzarella and spinach
- 🌿 Zia Fatina - Strozzapreti 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 Alberto - Spaghetti with olive oil, Mozzarella, Feta, champignon mushrooms, zucchini, broccoli, onion and roasted almonds
- 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

Amore Mio

Business Menu

89 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
Zia Marta	- Penne with tomato sauce, rump roast, bell pepper, carrot, onion, Kalamata olives and peas
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
Zia Giorgia	- Strozzapreti with olive oil, rump roast, champignon mushrooms, sundried tomatoes and eggplant
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 Federica	- Strozzapreti with cream, rump roast, champignon mushrooms, garlic confit, green beans and onion
 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, cranberries, a touch of Roquefort, 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 chicken thigh steak (app. 330 gr.), served with grilled potatoes and green salad
Petto Di Pollo Alla Griglia	- Grilled chicken breast steak (app. 330 gr.), served with grilled potatoes and green salad

144 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
-------------------	---

168 NIS

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