

Amore Mio

Business Menu

Choice of one first course:

  Soup of the day /   Antipasti /   Personal green salad /  Caprese
Extra focaccia with / without garlic - 20 NIS















Choice of one drink:

Soft











Glass of house wine (red / white) / 330 ml. Draft beer - Extra 16 NIS

Glass of wine from the menu / 500 ml. Draft beer - Extra 22 NIS

79 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, 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)
-  **Angelo Salad** - Lettuce, beet, apple, cucumber, small radish and Roquefort with apple vinaigrette and herbs dressing

89 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** - Strozzapreti with olive oil, a touch of cream, pesto, zucchini, champignon mushrooms, broccoli and spinach
-  **Nonna Susanna** - Spaghetti with olive oil, a touch of tomato sauce, anchovies, Mozzarella, Roquefort, chard leaves, parsley and a slice of lemon
-   **Zia Annalisa** - Spaghetti with olive oil, a touch of tomato sauce, sweet potato with thyme, Feta, Kalamata olives and parsley
-  **Zio Alberto** - Strozzapreti with olive oil, a touch of cream, butter, Feta, chard leaves, spinach, basil, Parmesan and a slice of lemon
-  **Zio Pallino** - Spaghetti with olive oil, a touch of cream, truffle puree, champignon butter, Parmesan and thyme
-  **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





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Business Menu



99 NIS

-  **Zio Sabatino** - Strozzapreti with a touch of tomato sauce, chicken slices, zucchini and bell pepper cream
-  **Zio Giovanni** - Strozzapreti with tomato sauce, smoked goose breast, salami, pesto and parsley
-  **Zia Giorgia** - Strozzapreti with a touch of tomato sauce, rump, fresh tomato, green onion and hot green pepper – Spicy!
-  **Zia Stella** - Spaghetti with olive oil, chicken liver and parsley
-  **Zio Marco** - Penne with olive oil, pesto, ground beef, onion, zucchini and peas
-  **Zio Claudio** - Spaghetti with olive oil, a touch of tomato sauce, smoked goose breast, chicken slices, onion and parsley
-  **Zia Francesca** - Strozzapreti with cream, broccoli, goat cheese and basil
-  **Zia Giulia** - Penne with cream, smoked goose breast, saffron and onion confit (slightly sweet)
-  **Guy's Carbonara** - Spaghetti with cream, smoked goose breast and pasteurise egg yolk
-  **Amir's Pulcinella** - Spaghetti with cream, chicken liver and red wine (slightly sweet)
-  **Zio Ciriola** - Strozzapreti with cream, chicken slices, pesto and spinach
-  **Zio Eugenio** - Strozzapreti with cream, bell pepper cream, diced chicken thigh and Kalamata olives (mildly spicy)
-  **Zia Federica** - Strozzapreti with cream, rump, truffle puree, garlic confit, red wine and chili pepper (mildly spicy)
-  **Zia Rosetta** - Gnocchi with cream and tomato sauce
- Zia Fiorella** - Gnocchi with cream, Roquefort and walnuts
-  **Zio Fabrizio** - Risotto with champignon mushrooms, Parmesan, butter, a touch of cream and parsley
-   **Zio Giuseppe** - Risotto with Mozzarella and Parmesan, tomato sauce, a touch of cream and basil
-  **Zio Anselmo** - Risotto with spinach, pesto, peas, green beans, chard leaves, green onion, lemon, butter, Pecorino and Parmesan

109 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

179 NIS

-  **Manzoni** - Sliced aged beef fillet (app. 270 gr.) and grilled onions, served with grilled potatoes, green salad and red wine sauce, served MR / M
-  **Bistecca Entrecote** - Sliced aged entrecote steak (app. 300 gr.) served with grilled potatoes and green salad, served MW / WD