

Amore Mio

Business Menu

Choice of one first course:

  Soup of the day /   Antipasti /   Personal green salad /  Caprese
Extra focaccia with / without garlic - 22 NIS
















Choice of one drink:

Soft






Glass of house wine (red / white) / 330 ml. Draft beer - Extra 18 NIS



Glass of wine from the menu / 500 ml. Draft beer - Extra 24 NIS

83 NIS

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|  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 |
|   Zia Emma | - Radiatori with cream, pesto, 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 basil vinaigrette dressing (slightly sweet) |

93 NIS

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| 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 | - Radiatori with olive oil, a touch of cream, pesto, zucchini, champignon mushrooms, broccoli and spinach |
|  Nonna Susanna | - Spaghetti with olive oil, anchovies, Mozzarella, Roquefort, chard leaves, parsley and a slice of lemon |
|  Cacio E Pepe | - Spaghetti with olive oil, butter, a touch of cream, black pepper and Pecorino |
|   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 |

 Vegan optional
 Gluten free optional

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





Amore Mio

Business Menu




103 NIS



-  **Zio Sabatino** - Radiatori 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** - Radiatori with cream, chicken slices, pesto and spinach
-  **Zio Eugenio** - Radiatori with cream, bell pepper cream, chicken slices and Kalamata olives (mildly spicy)
-  **Zia Federica** - Penne 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, chard leaves, lemon, butter, Pecorino and Parmesan

113 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

189 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
-  **Costolette Di Agnello** - Lamb chops (app. 270 gr.) served with grilled potatoes and green salad

 Vegan optional
 Gluten free optional

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