



MENU



@thatsamorecheesery
thatsamorecheese.com.au

BREAKFAST

Served until 3pm

RICOTTA CALDA WITH FRUIT (V) \$16

Hot ricotta served with honey & waffles

RICOTTA CALDA WITH OLIVES (V) \$16

Hot ricotta served with extra virgin olive oil, olives & toast

BREKKIE BRUSCHETTA \$24

Poached eggs, avocado, smoked salmon, roasted tomatoes, lemon ricotta, black sesame seeds on toast

RICOTTA PANCAKES (V) \$21

Ricotta pancakes with strawberry sauce, pistachio praline, strawberry mascarpone

THAT'S AMORE FRIED EGGS \$24

Served with bacon, mushroom, avocado, spinach, shaved ricotta salata & toast

TRUFFLE CACIOTTA BENEDICT \$24

Crumbed truffle caciotta cheese, bacon, spinach, poached eggs & hollandaise sauce

SMASHED AVOCADO (V) \$24

Served with fiore di burrata, poached eggs, heirloom tomato, pickled onion on toast

EGG & BACON ROLL \$20

Fried eggs, bacon & stracciatella on a roll

TOAST WITH TOPPING OF YOUR CHOICE \$8

Honey, jam, nutella, stracciatella, eggs, ham

EXTRAS

Toast, gf bread \$3

1 egg, stracciatella, sliced tomato, mushrooms \$3

Avocado, 2 eggs, homemade bacon, mortadella (4 slices) \$6

Buffalo mozzarella, porchetta, smoked salmon \$8

PANINI

CAMPANO \$20

Porchetta, eggplant & buffalo mozzarella

LAZIALE \$20

Porchetta, smoked caciocavallo, coleslaw & mayo

ABRUZZESE \$20

Porchetta, roasted zucchini, stracciatella & mixed salad

MILANESE \$20

Chicken schnitzel, coleslaw & mayo

PUGLIESE \$20

Chicken schnitzel, tomato & fior di latte

SALMONE \$20

Smoked salmon, stella alpina (brie style cheese), baby capers, rocket, avocado,
extra virgin olive oil, lemon mayo

CALABRESE (NEW) \$20

'Nduja (hot spreadable salami), burrata, mixed salad, fresh tomato

HELEN'S PANINO (V) \$18

Melted caciocavallo, lemon zest, semi-dried tomatoes & spinach

CAPRESE (V) \$18

Fior di latte mozzarella, fresh tomato, basil, extra virgin olive oil

Add Prosciutto San Daniele **(+\$6)**

BRESAOLA \$20

Bresaola, shaved grana padano, rocket, burrata

ANTIPASTI & SMALL BITES

PAN-FRIED SMOKED BOCCONCINI (V) **\$15**

Served with kalamata olives

SMALL CHEESE PLATE **\$18**

A selection of That's Amore Cheese served with bread (feeds 1 person)

LARGE CHEESE PLATE **\$25**

A selection of That's Amore Cheese served with bread (feeds 2 people)

SMALL ANTIPASTO **\$18**

A selection of cured meats & That's Amore Cheese served with bread (feeds 1 person)

LARGE ANTIPASTO **\$25**

A selection of cured meats & That's Amore Cheese served with bread (feeds 2 people)

BEEF ARANCINI **\$8.5 (EACH)**

Beef ragù 200g

VEGETARIAN ARANCINI **\$8.5 (EACH)**

Mushroom & cheese 200g

PAN-FRIED POTATOES **\$9**

Bowl of fried potatoes

MORTADELLA PLATE **\$12**

Served with bread (feeds 2 people)

PROSCIUTTO PLATE **\$22**

Served with bread (feeds 2 people)



MAINS

LASAGNA	\$23
Pork & veal ragù lasagna	
PORCHETTA PLATE	\$23
Sliced roasted porchetta served with green salad Add potatoes (+\$6)	
CHICKEN SCHNITZEL	\$23
Served with pan-fried potatoes	
GIORGIO'S COTOLETTA	\$35
Served with sliced tomato, buffalo mozzarella & avocado	
SPAGHETTI AL POMODORO & BURRATA	\$20
Housemade spaghetti with Napoli sauce & burrata	
SPAGHETTI AL SALMONE	\$23
Smoked salmon, baby capers, black olives, lemon, cacio cheese & parsley	
RICOTTA GNOCCHI SORRENTINA (V)	\$21
Napoli sauce, baby bocconcini & fresh basil	
RICOTTA GNOCCHI BOLOGNESE	\$21
Beef & pork ragù	

SALADS

CAPRESE SALAD (V)	\$20
Fior di Latte mozzarella, sliced tomato, basil & bread Add buffalo mozzarella (+\$8)	
INSALATA (V)	\$8
Green salad, cucumber, tomato & balsamic dressing Add tuna (+\$4)	
CHICKEN SALAD	\$18
Grilled chicken tenderloins, baby bocconcini, cherry tomatoes, avocado, mixed salad, pine nuts, balsamic dressing, extra virgin olive oil	

KIDS MENU

Available for kids under 12

RICOTTA PANCAKES WITH MAPLE SYRUP \$15

PASTA AL POMODORO \$15

Rigatoni with Napoli sauce

PASTA BOLOGNESE \$15

Rigatoni with beef & pork ragù

CHICKEN SCHNITZEL \$15

Served with fried potatoes

CANNOLI

SMALL CANNOLO \$2.5

LARGE CANNOLO \$5

SICILIAN: sweet ricotta, cinnamon & crushed pistachio

CHOCOLATE: chocolate ricotta & white chocolate dust

FLAVOUR OF THE WEEK: see dessert cabinet for our weekly special

DRINKS

TEA & COFFEE

Short black	\$3.5
Latte, cappuccino, flat white, piccolo, macchiato, tea, hot chocolate	\$4
Mocha, long black, long macchiato, chai latte	\$4.5
Italian thick hot chocolate	\$5
Crema al caffè	\$4.5
Iced latte	\$6
Iced mocha	\$6.5
Caffé freddo (double shot espresso on ice)	\$4.5

Soy, almond, lactose free, oat milk **\$1**

Large, decaf, strong **50c**

LEMON GRANITA

Small	\$4
Large	\$6

MINERAL WATER

250mL still / sparkling	\$3.8
1L still / sparkling	\$7

SOFT DRINKS

Aranciata, Chinotto, Limonata	\$4.5
Cedrata	\$4
Mole Cola (classic & sugar free)	\$5.5

SCHWEPPES

Lemon, lime & bitters	\$4.8
Mexican lime	\$4.8
Raspberry	\$4.8

CHARLIE'S JUICE

Orange juice	\$4
Apple juice	\$4
Mango & coconut smoothie	\$4

DRINKS

VINI FRIZZANTI

Salatin Prosecco DOC Extra Dry \$10/\$40

VENETO, ITALY

Fresh & crisp with notes of green apple

VINI BIANCHI

Vinea Marson Grazia \$10.5/\$43

2014 | HEATHCOTE, VIC

Medium-bodied, complex, oaky

Aroma of white peach & orange blossoms

Cascina Ghercina Moscato d'Asti \$8.5/\$34

2020 | PIEMONTE, ITALY

Elegant, concentrated sweet fruit notes

VINI ROSATO

Il Palazzo La Curia IGT \$10/\$40

2020 | TOSCANA, ITALY

Fresh & dry, aroma of pomegranate and wild strawberries

VINI ROSSI

Il Palazzo Chianti DOCG \$10/\$40

2017 | TOSCANA, ITALY

Fresh & velvety, floral & fruit fragrances

Menhir Salento Negroamaro \$11/\$45

2018 | PUGLIA, ITALY

Rich dark fruits heightened by savoury & spice

COCKTAILS

Aperol Spritz \$15

Negroni \$16

Mimosa \$12

Gin & Tonic \$13

BIRRA

Birra Moretti 330mL \$10

Peroni Red Label 330mL \$10

Peroni Gran Riserva 500mL \$13.5

DIGESTIVI

Limoncello \$8

Mirto \$8.5

Sambuca \$9.5

Amaro del Capo \$9

Grappa Stravecchia \$10.5