

ANTIPASTI - APPETIZER'S – STARTERS	
ALL PASTA'S AVAILABLE FOR STARTERS	£6.50
Marinated Olives	£4.50
Mediterranean style olives marinated in Italian herbs with feta cheese served with Ciabatta bread	
Funghi Al Forno	£4.50
Oven baked garlic mushrooms	
Funghi Dolcelatte	£5.50
Mushrooms filled with famous Italian dolcelatte cheese coated in Italian breadcrumbs served on a bed of lettuce	
Funghi Con Spinaci	£5.50
Whole mushrooms filled with baby spinach topped with the finest mozzarella cheese, finished in a light tomato and garlic sauce	
Prosciutto & Melon	£5.50
Thinly sliced famous Italian Parma ham served with sweet honeydew melon, served with a separate vinaigrette dressing	
Pate della Casa	£4.50
Pate served with warm toast and a crispy salad garnish – A favourite	
Polpette	£5.50
Chef's special Italian recipe, Traditional homemade meat balls in a red wine & tomato sauce, with a hint of fresh garlic (served with ciabatta bread)	
Zuppa di Minestrone	£4.50
Famous minestrone soup prepared to our chef's own recipe, served with ciabatta bread	
Spinaci & Pancetta	£5.50
Spinach, avocado and crispy bacon – drizzled in a grain mustard dressing	
Tomato & Mozzarella Salad	£4.90
Avocado & Gamberetti	£5.50
Avocado served with succulent Norwegian prawns delicately dressed with rose marie sauce, served on a bed of crispy lettuce	
Calamari Fritti	£5.50
Deep fried squid in a light breadcrumb coating served with a garnish & lemon	
Cozze Napoli	£5.50
Tasty half shell green lip New Zealand mussels simmered in an Italian tomato and garlic sauce & hint of red wine (available with fresh mussels when in season)	
Cozze alla Panna	£5.50
Tasty half shell green lip New-Zealand mussels simmered in a creamy sauce with fresh parsley and a hint of French Brandy (available with fresh mussels when in season)	
Coppa di Gamberetti	£4.50
Succulent Norwegian prawns topped with rose marie sauce served on a bed of crispy iceberg lettuce with garnish and bread	
Gamberoni Amore	£7.90
Large succulent king prawns in shells cooked in a tangy garlic butter & fresh Sicilian lemon sauce with a hint of white wine & parsley	
Cornetto di' Salmone	£5.50
Thinly sliced smoked salmon topped with the best prawns in a rose marie sauce, served with garnish on a crispy lettuce bed	
Bianchetti Fritti	£5.50
Deep fried whitebait served with garnish, lemon and tarter sauce	
Ciabatta Bites	£4.50
Bite sized golden baked garlic & herb dough balls, served with a dip on a bed of crispy mixed leaf lettuce	
Antipasto Amore	£6.50 for 1 £10.90 for 2 £13.90 for 3
Our famous antipasti – a generous selection of Italian meats, fish, cheese and salad	
Carpaccio	£7.50
Raw slices of fillet beef marinated in lemon & olive oil, sprinkled with parmesan shavings & rocket salad	

Peperoni Ripieno	£5.50
Slow Roasted Half Pepper filled with mince beef & rice topped with buffalo mozzarella Baked to perfection!	

Melanzane alla Parmigiana	£6.50
Layers of aubergine & herbs topped with mozzarella bakes to a golden finish	

Bruschetta	£4.50
Lightly toasted Italian ciabatta bread topped with homemade onion & pepper salsa, fresh tomatoes, browned in the oven with melted mozzarella	

Bruschetta Selvaggi	£4.50
Lightly toasted ciabatta bread topped with wild mushrooms covered with mozzarella & parmesan cheese & lightly grilled	

Pizza all' aglio	£4.50
Traditional Italian style pizza with Italian pomodoro sauce, garlic butter and a sprinkle of blended cheeses	

Pane all' aglio	£3.90
French bread drenched in garlic butter & parsley	

Please note the following dishes on this page are served with garnish and a choice of french fries, rice, seasoned wedges, pasta tossed in butter, salad or replace with Fresh Vegetables for £2.90

POLLO - CHICKEN	
Pollo Formaggio	£13.90
Tender Breast of chicken shallow fried with onions, bacon & white wine. Finished in a delectate dolcelatte cheese sauce served on a bed of spinach	

Pollo Dolcelatte	£13.90
Tender chicken breast cooked with onions, mushrooms, smoked bacon & dolcelatte cheese, finished in a cream sauce with a light sprinkling of black pepper	

Pollo Alla Cacciatora	£13.90
Succulent chicken breast coated with mushrooms and shallots, a hint of red wine and fresh garlic in a pomodoro sauce topped with fresh basil	

Pollo Limone	£12.90
Tender breast of chicken shallow fried in butter, white wine and fresh lemon juice, finely chopped parsley and black pepper gives this tangy chicken dish a great flavour	

Pollo Avocado	£13.90
Succulent breast of chicken cooked with mushrooms, shallots and brandy topped with half a ripe avocado finished in a cream sauce	

Pollo Stroganoff	£13.90
Diced pieces of marinated chicken breast cooked with mushrooms, fresh mustard and a hint of brandy, simmered in a thick cream sauce	

Pollo Ananas	£13.90
Breast of chicken baked in a rich sauce, topped with cheese ,pineapple & ham	

Amore Pollo Speciale	£15.90
Whole breast of chicken, pan fried in butter with mushrooms and peeled prawns. A hint of pomodoro and cream gives this chicken dish a rich creamy finish	

VITELLO - VEAL	
Vitello Saltinbocca	£18.50
Tender veal steak, pan fried in butter, topped with a thin slice of Italian Parma ham, a hint of marsala, finished with a sprinkle of fresh parsley & sage	

Vitello Alla Crema	£18.50
Marinated veal cooked in a rich cream sauce with mushrooms and French brandy, a sprinkling of black pepper gives this dish great flavour	

Vitello Toscana	£18.50
Pan fried marinated veal cooked with onions a splash of white wine topped with a thin slice of Italian Parma ham, pomodoro sauce and melted cheese.	

Amore Vitello Speciale	£19.50
Rolled veal steak filled with asparagus, a hint of fresh garlic and mozzarella cheese simmered in pomodoro sauce with red wine and black pepper	

PESCI - FISH	
Spigola alla Griglia	£18.50
Marinated whole sea-bass oven baked to a crisp golden finish, with a light sprinkling of sea salt, butter & a splash of white wine	

Spigola al Limone	£18.90
Whole sea-bass oven baked, served with a tangy lemon sauce, fresh parsley & a hint of ground black pepper	

Spigola Pomodoro	£18.90
Whole sea-bass oven baked and finished with tomato sauce, fresh garlic & a hint of red wine	

Salmone alla Griglia	£17.90
Tender salmon fillet grilled to a crisp golden finish lightly sprinkled with sea salt & ground black pepper	

Salmone Tarragon	£18.50
Char-grilled salmon fillet cooked with mussels, prawns, a hint of white wine & tarragon, finished in a creamy sauce	

Halibut Dijonaise	£18.90
Pan fried halibut with shallots, tarragon & Dijon mustard, finished in a thick creamy sauce	

Halibut alla Griglia	£18.50
Grilled halibut – topped with a light butter, fresh lemon & white wine sauce	

Gamberoni Amore	£18.90
Succulent king prawns in shells, pan fried with fresh garlic, butter, lemon juice & a touch of French brandy	

INSALATE - SALAD	
Grand Chicken Cesar	£6.50 £8.90
Shredded pieces of char-grilled tender chicken breast with anchovies, parmesan, seasoned croutons & mixed leaf lettuce, drizzled with our homemade creamy cesar dressing & served with Italian style ciabatta bread	

Insalata Nicoise	£6.50 £8.90
Chunks of tuna, boiled egg, Italian 3 bean salad, marinated olives, anchovy fillets & capers, drizzled with extra virgin olive oil	

House Special	£6.50
Our own combination! A tasty mixed salad tossed in Italian balsamic vinegar, topped with a marinated artichoke heart, a great side order for any meal!	

CONTORNI - SIDE DISHES	
French Fries	£2.90
Seasoned Potato Wedges	£2.90
Onion Rings	£2.90
Whole Fried Mushrooms	£2.90
Mixed Salad	£2.90
Green Salad	£2.90
Selection of cooked vegetables	£3.90

MANZO - BEEF	
Filetto Alla Griglia	£16.90

Tender fillet steak, chargrilled to your liking served with shallow fried mushrooms	
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Filetto Diana	£17.50
Succulent fillet steak chargrilled and served in a rich mushroom, fresh brandy and cream sauce. A favourite!	

Filetto Boscaiolla	£17.50
Succulent fillet steak cooked with mushrooms, peppers and a hint of red wine and marsala finished in a cream sauce with a sprinkling of black pepper.	

Filetto Al Pepe	£17.50
Tender fillet steak char grilled to your liking cooked in a simple but delicious combination of cracked peppercorns, French brandy and cream.	

Fileto Rossini	£18.90
Tender fillet steak char grilled then cooked with Madera Liqueur and cream topped with a thin slice of pate served on special spiced fried bread.	

Filetto Pizziola	£17.50
Tender fillet steak cooked with onions, capers olives and a hint of fresh garlic and home made pesto in a rich pomodoro sauce.	

Filetto alla Favorita	£18.90
Fillet Steak filled with pate wrapped in bacon, cooked with caramelised shallots. In a rich port sauce on crouton (this dish can not be cooked well done)	

Spezzatino	£17.50
Strips of marinated fillet steak, pan fried with shallots, sweet roasted peppers, aubergines, baby potatoes and olives, a hint of chilli to give this dish a spicy finish with home made pomodoro sauce	

Sicliana	£17.50
Fillet steak in a simple mushroom, onion and pepper sauce flavoured with fennel seeds and finished in a red wine and tomato sauce	

Stroganoff	£17.50
Marinated pieces of fillet cooked with mushrooms, French brandy, & a hint of French mustard in a rich cream sauce	

Amore Filetto Speciale	£18.90
Tender fillet steak cooked with marinated sun dried tomatoes, a hint of brandy, black pepper and cream topped with 2 succulent shell on king prawns	

LE PIZZE - PIZZA	Our Pizza's are freshly prepared and baked to order
Margherita Regina	£6.90
Traditional cheese & tomato pizza with a light sprinkling of Italian herbs & fresh basil	

Prosciuto & Funghi	£8.90
Ham & Mushrooms – Pure & Simple	

Tropicana	£8.90
Ham & Pineapple – a sure favourite!	

Verdure	£8.90
Selection of vegetables, garlic & a sprinkling of herbs – vegetarian favourite!	

Pescatore	£8.90
A selection of seafood with ground black pepper to bring out the full flavour – Seafood lovers favourite!	

Fiorentia	£8.90
Spinach, parmesan and a free range egg with garlic & olives for a little more taste!	

Diavolo	£8.90
Devilishly spicy with pepperoni, onions, peppers & tabasco, plus extra fire with green chilli's	

Quattro Formaggio	£8.90
Four of Italian's Favourite cheese on each Quarter	

Quattro Stagioni	£8.90
Four seasons in one, mushrooms, pepperoni, olives, anchovies & capers	

Piccante	£8.90
Spicy beef, onions, peppers, mushrooms and chilli	

Pollo Parmigiano	£8.90
Char-grilled chicken & mushrooms with a sprinkling of parmesan & fresh basil	

Calzone Tradizioiale	£9.90
Our classic pizza base folded and filled with pepperoni, mushrooms, peppers & fresh green chillis. Topped with our tomato sauce & a touch of cheese	

Calzone Ananas	£9.90
Our classic pizza base folded and filled with homemade bolognaise sauce, chicken, sweet-corn & pineapple, topped with our tomato sauce & a touch of cheese & ground black pepper	

Calzone Bolognaise	£9.90
Our classic pizza base folded and filled with homemade bolognaise sauce, mozzarella, mushrooms, olives topped with our tomato sauce & a touch of cheese & ground black pepper	

Additional toppings	£1.50
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RISOTTO - RICE DISHES (with Arborio Rice)	
Risotto Romanese	£9.50
Char-grilled chicken breast mushroom & asparagus, subtle combination of basil, black pepper & a hint of fresh garlic gives this dish a great taste!	

Risotto al Salmone	£9.50
Tender Salmon fillet cooked with mushrooms, peppers & asparagus spears, a hint pomodoro sauce, makes this a fish lovers favourite rice dish	

Risotto Pescatore	£9.50
Marinated seafood cooked in a pomadora sauce, a hint of fresh garlic, ground black pepper makes a delicious, tasty rice dish	

Risotto Con Vegetali Piccante	£9.50
Vegetarian dish – a selection of mixed vegetables with freshly chopped parsley, garlic and chilli	

Risotto alla Spaniola	£9.50
Got everything you expect in the famous Spanish paella!!	

Amore Risotto Speciale	£10.90
A tasty combination of char-grilled chicken breast, prawns, anchovies, baby spinach, onions & asparagus spears, cooked with fresh basil, a hint of tomato & fresh ground black pepper to bring out the full flavour	

LA PASTA - PASTA DISHES	
Choose one of the following types of pasta and add your choice of sauce - Spaghetti, Penne, Fettucini & Fusili pasta starters are not available for a main course	

Pomodoro	£7.50
A simple but tasty tomato sauce, fresh garlic and basil, gives this dish a great taste!	

Pomodoro Secci & Basilico	£7.50
Homemade pesto sauce, Italian sun-dried tomatoes, fresh basil & a touch of ground black pepper to bring out the full flavour!	

Carbonara	£8.90
A delicious cream sauce, smoked bacon, a hint of parmesan cheese and ground black pepper. A rich pasta dish! Finished with egg yolk	

Bolognaise	£8.90
Traditional homemade Italian bolognaise sauce recipe	

Lasagne	£8.90
A homely dish of baked pasta layered with our chef's homemade bolognaise sauce, béchamel & parmesan	

Tortellone alla Pasone	£8.90
Pasta pillows filled with cheese and mushrooms topped with a simple sauce of cream & parmesan	

Spinach & Ricotta Cannelloni	£8.90
Oven baked pasta tubes filled with baby spinach & Italian ricotta, a hint of pomodoro sauce & béchamel, finished with a light sprinkling of fresh parsley	

Pescatore	£8.90
Marinated mixed seafood cooked in a pomodoro sauce, a hint of fresh garlic and a touch of red wine to finish off this tasty dish!	

Arrabiatta	£8.90
Pomodora sauce, jalapeño chillis, onions & peppers & a hint of fresh garlic, make this a nice spicy pasta dish!	

Salmone	£8.90
Tender salmon pieces cooked with asparagus spears, cream & a hint of tomato, a creamy sauce finished with a sprinkling of ground black pepper	

Pollo	£8.90
Char-grilled chicken breast pieces cooked with mushrooms & a hint of parmesan in a delicate cream sauce	

Fettucine Alfredo Con Filetto di Manzo	£12.90
Fettucine with marinated pieces of fillet steak cooked with peppers, fresh spinach and onions, finished in a white wine and cream sauce	

Amore Polpette Speciale	£10.90
Our chef's homemade Italian meatballs in tomato sauce, a hint of fresh garlic & parsley, a favourite Italian pasta dish!	