

That's Amore!

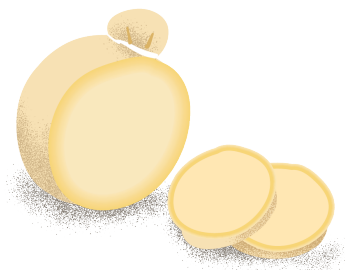
CHEESERY

MENÚ

CHEESERY THOMASTOWN

📷 [thatsamorecheesery](#)

From the Kitchen



BREAKFAST

RICOTTA CALDA WITH BERRY COULIS 22
Hot ricotta served with honey & waffle

RICOTTA CALDA WITH OLIVES 22
Hot ricotta served with extra virgin olive oil, olives & toast

BREKKIE BRUSCHETTA 31
Poached eggs, avocado, smoked salmon, roasted tomatoes, lemon ricotta, black sesame seeds on toast

WAFFLES 22
Fresh berries, pistachio sauce, crush pistachios and vanilla mascarpone

CACIOTTA BENEDICT 31
Crumbed caciotta cheese, bacon, spinach, poached eggs & hollandaise sauce

SMASHED AVOCADO 31
Served with burrata, poached eggs, heirloom tomato, pickled onion on toast

EGG & BACON ROLL 24
Fried eggs, bacon & melted caciocavallo on a roll or focaccia

MORTADELLA TOASTIE 18
Mortadella, caciocavallo, pickles, dijon mustard, mayo

PORCHETTA TOASTIE 18
Shredded porchetta, caciotta, black pepper, dijon mustard

HAM & CHEESE TOASTIE 18
Ham, caciocavallo, mayo, and spicy honey

CHICKEN TOASTIE 18
Grilled chicken, basil pesto, smoked mozzarella, mayo and fresh tomatoes

EXTRAS

Toast, gf bread	3 EACH
1 egg, stracciatella, sliced tomato, mushrooms, spinach	4 EACH
Avocado, 2 eggs, homemade bacon, mortadella (4 slices)	8 EACH
Burrata 90g	9 EACH
Buffalo mozzarella, porchetta, smoked salmon	10 EACH

10% SURCHARGE ON WEEKENDS

PANINI MENÙ

Bread roll or focaccia available

SOFIA

Porchetta, potatoes, melted caciocavallo & lemon zest

26

BENIGNI

Porchetta, peperonata in agro dolce & smoked buffalo mozzarella
(contains onion)

26

MUCCINO

Meatballs, rocket, fennel & shaved grana padano

24

PAUSINI

Mortadella, basil pesto & burrata

24

BELLUCCI

Fior di latte, tomato, basil & extra virgin olive oil
Add prosciutto San Daniele (+6)
Add chicken schnitzel (+6)

22

BAGGIO

Eggplant cutlet, napoli sauce, fior di latte, basil & rocket

24

NOTE

The porchetta is cooked fresh each morning and set out to rest.
We do not reheat the meat for the panini throughout the day.



WE DO NOT SPLIT BILLS

ANTIPASTI & SMALL BITES

PAN-FRIED SMOKED BOCCONCINI

Served with kalamata olives

19

CHEESE PLATE

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

29

ANTIPASTO

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

29

SALUMI PLATE

Mortadella, mild salami, prosciutto, freshly sliced, served with bread
(feeds up to 2 people)

30

PAN-FRIED POTATOES

Bowl of fried potatoes

12

WARM OLIVES WITH BURRATA

Italian whole mixed olives, served with bread and burrata

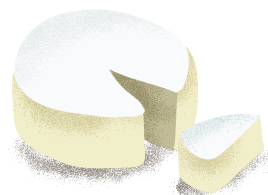
15

ADD ON EXTRAS Burrata 90g

9 EACH

ADD ON EXTRAS Stracciatella 90g

4 EACH



10% SURCHARGE ON WEEKENDS

PRIMI

LASAGNA Pork & beef ragù lasagna	32
SPAGHETTI AL POMODORO & BURRATA House-made spaghetti with Napoli sauce & burrata	23
SPAGHETTI WITH ROCKET PESTO AND BURRATA House-made spaghetti, rocket pesto, ground pistachio, asparagus and burrata	25
RICOTTA GNOCCHI SORRENTINA Napoli sauce, baby bocconcini & fresh basil	30
RICOTTA GNOCCHI BOLOGNESE Beef & pork ragù	30

SECONDI

PORCHETTA PLATE Sliced roasted porchetta served with green salad Add potatoes (+6) (The porchetta is not reheated throughout the day)	32
CHICKEN SCHNITZEL Served with pan-fried potatoes and a slice of lemon	32
GIORGIO'S COTOLETTA Served with sliced tomato, buffalo mozzarella & avocado	41
FRIED CALAMARI Fried calamari with house made basil mayo, ricotta salata and salad	24



SALADS

CAPRESE SALAD

Fior Di Latte mozzarella, sliced tomato, basil & bread

24

INSALATA

Green salad, cucumber, tomato & balsamic dressing

12

CHICKEN SALAD

Grilled chicken tenderloins, baby bocconcini, cherry tomatoes, avocado, mixed salad, pine nuts, balsamic dressing, extra virgin olive oil

26

KIDS MENÙ

Available for kids under 12

WAFFLES WITH MAPLE SYRUP OR NUTELLA

18

PASTA AL POMODORO

Rigatoni with Napoli sauce

18

PASTA BOLOGNESE

Rigatoni with beef & pork ragù

18

CHICKEN SCHNITZEL

Served with fried potatoes

18



10% SURCHARGE ON WEEKENDS

SWEETS

RICOTTA SFINGI

18

House-made ricotta donuts served with fresh berries, vanilla mascarpone, Nutella, coated in cinnamon sugar

CANNOLI

Choose your favorite!

SMALL SICILIAN CANNOLO

2.5

Sweet ricotta, cinnamon & crushed pistachio

LARGE CANNOLO / CHOCOLATE LINED

5/6

SICILIAN

Sweet ricotta, cinnamon & crushed pistachio

CHOCOLATE

Chocolate ricotta & white chocolate dust

PISTACHIO

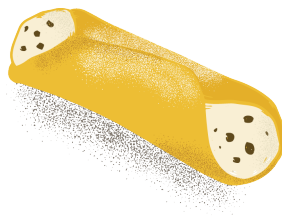
Pistachio ricotta & white chocolate dust

LIMONCELLO

Lemon infused ricotta & candied citrus

FLAVOUR OF THE WEEK

See dessert cabinet for our weekly special



WE DO NOT SPLIT BILLS

From the Bar



DRINKS

TEA & COFFEE

Tea: english breakfast, earl grey, green, peppermint, chamomile, lemon & ginger	5
Short black	4.2
Latte, cappuccino, flat white, piccolo, macchiato, hot chocolate	5
Mocha, long black, long macchiato, chai latte	5.7
Italian thick hot chocolate	6

COLD DRINKS

Crema al caffè	5.5
Crema al pistacchio	6.5
Iced latte/Iced chocolate	6.9
Iced mocha/Iced chai latte	7.4
Caffé freddo (double shot espresso on ice)	5.4
Tiramisú mocha	12.8
Affogato freddo (extra shot +0.80, italian hot choc shot +1.5)	6.30

Soy, almond, lactose free, oat milk (+1.5)
Large, decaf, strong (+0.80)



LEMON GRANITA

Small/Large	4/6
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MINERAL WATER

250mL still / sparkling	
750ml still / sparkling	3.8
	7

SOFT DRINKS

San Pellegrino Aranciata, Chinotto, Limonata	
Mole Cola (classic & sugar free)	4.8
	6.3

NOAH'S CREATIVE JUICES

Orange juice	
Apple juice	6.8
Guava, Blackcurrent, Strawberry, Blueberry, Apple juice	6.8
Peach, Kiwi, Mango, Lime, Apple juice	6.8
Banana, Lychee, Mango, Apple juice	6.8
	6.8

10% SURCHARGE ON WEEKENDS

DRINKS

SPARKLING WINE

Salatin Prosecco DOC Extra Dry
VENETO, ITALY
Fresh & crisp with notes of green apple

10/40

Cascina Ghercina Moscato d'Asti
2020 | PIEMONTE, ITALY
Elegant, concentrated sweet fruit notes

8.5/34

WHITE WINE

Vigneti Radica Pecorino
2021 | ABRUZZO, ITALY
Well-bodied, good structure. Fruity aroma with citrus and floral notes

10.5/43

ROSE

Menhir Salento Novementi
2021 | PUGLIA, ITALY
Fresh with notes of wild strawberries, pink grapefruit and thyme

10/40

RED WINE

Il Palazzo Chianti DOCG
2021 | TOSCANA, ITALY
Fresh & velvety, floral & fruit fragrances

10/40

Menhir Salento Negroamaro
2018 | PUGLIA, ITALY
Rich dark fruits heightened by savoury & spice

11/45

COCKTAILS

Aperol Spritz
Mimosa
Limoncello Spritz

15

12

15



BEER

Peroni Red Label 330mL

10

DIGESTIVI

Limoncello
Amaro del Capo
Grappa Stravecchia

8

9

10.5

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