

That's Amore!

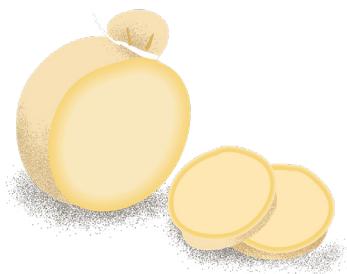
CHEESERY

MENÚ

CHEESERY THOMASTOWN

 [thatsamorecheesery](https://www.instagram.com/thatsamorecheesery/)

From the Kitchen



BREAKFAST

RICOTTA CALDA WITH BERRY COULIS Hot ricotta served with honey & waffle	22
RICOTTA CALDA WITH OLIVES Hot ricotta served with extra virgin olive oil, olives & toast	22
BREKKIE BRUSCHETTA Poached eggs, avocado, smoked salmon, roasted tomatoes, lemon ricotta, black sesame seeds on toast	31
WAFFLES Fresh berries, pistachio sauce, crush pistachios and vanilla mascarpone	22
CACIOTTA BENEDICT Crumbed caciotta cheese, bacon, spinach, poached eggs & hollandaise sauce	31
SMASHED AVOCADO Served with burrata, poached eggs, heirloom tomato, pickled onion on toast	31
EGG & BACON ROLL Fried eggs, bacon & melted caciocavallo on a roll or focaccia	24
MORTADELLA TOASTIE Mortadella, caciocavallo, pickles, dijon mustard, mayo	18
PORCHETTA TOASTIE Shredded porchetta, caciotta, black pepper, dijon mustard	18
HAM & CHEESE TOASTIE Ham, caciocavallo, mayo, and spicy honey	18
CHICKEN TOASTIE Grilled chicken, basil pesto, smoked mozzarella, mayo and fresh tomatoes	18
EXTRAS	
Toast, gf bread	3 EACH
1 egg, straciattella, 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**



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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 GNOCHI SORRENTINA

Napoli sauce, baby bocconcini & fresh basil

30

RICOTTA GNOCHI BOLOGNESE

Beef & pork ragù

30

SECONDI

PORCHETTA PLATE

Sliced roasted porchetta served with green salad

32

Add potatoes (+6)

(The porchetta is not reheated throughout the day)

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



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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

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

18

CANNOLI

Choose your favorite!

SMALL SICILIAN CANNOLO

Sweet ricotta, cinnamon & crushed pistachio

2.5

LARGE CANNOLO / CHOCOLATE LINED

5/6

SICILIAN

Sweet ricotta, cinnamon & crushed pistachio

CHOCOLATE

Chocolate ricotta & white chocolate dust

PISTACHIO

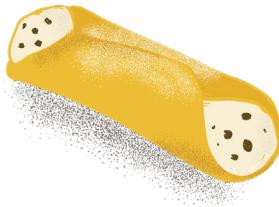
Pistachio ricotta & white chocolate dust

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 caffé	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	3.8
750ml still / sparkling	7

SOFT DRINKS

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

NOAH'S CREATIVE JUICES

Orange juice	6.8
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
2023 | PIEMONTE, ITALY
Elegant, concentrated sweet fruit notes

8.5/34

WHITE WINE

Terzini Pecorino
2024 | ABRUZZO, ITALY
Well-bodied, good structure. Fruity aroma with citrus and floral notes

11/45

ROSE

Menhir Salento Novementi
2023 | PUGLIA, ITALY
Fresh with notes of wild strawberries, pink grapefruit and thyme

10/40

RED WINE

Il Palazzo Chianti DOCG
2023 | TOSCANA, ITALY
Fresh & velvety, floral & fruit fragrances

10/40

Menhir Salento Negroamaro
2022 | 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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