That's Amore!

CHEESERY

MENÚ

CHEESERY THOMASTOWN

thatsamorecheesery

From the Kitchen

10% SURCHARGE ON WEEKENDS

WE DO NOT SPLIT BILLS

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

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

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

EGG & BACON ROLL 23
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 & spicy honey

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

EXTRAS

Toast, gf bread	3 EACH
1 egg, stracciatella, sliced tomato	4 EACH
Porchetta, avocado, 2 eggs, bacon, mortadella (4 slices)	8 EACH
Burrata 90g	9 EACH
Buffalo mozzarella	10 EACH

PANINI MENÙ

Bread roll or focaccia available

SOFIA **23**
Porchetta, potatoes, melted caciocavallo & lemon zest

BENIGNI **23**
Porchetta, peperonata in agro dolce & smoked buffalo mozzarella
(contains onion)

MUCCINO **24**
Meatballs, rocket, fennel & shaved grana padano

PAUSINI **22**
Mortadella, basil pesto & burrata

BELLUCCI **22**
Fior di latte, tomato, basil & extra virgin olive oil
Add prosciutto San Daniele **(+6)**
Add chicken schnitzel **(+6)**

BAGGIO **23**
Eggplant cutlet, napoli sauce, scamorza bianca, basil & rocket

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.

ANTIPASTI & SMALL BITES

PAN-FRIED SMOKED BOCCONCINI 19
Served with kalamata olives

CHEESE PLATE 29
A selection of That's Amore Cheese served with bread
(feeds up to 2 people)

SALUMI PLATE 30
Mortadella, mild salami, prosciutto, freshly sliced, served with bread
(feeds up to 2 people)

PAN-FRIED POTATOES 12
Bowl of fried potatoes

WARM OLIVES WITH BURRATA 15
Italian whole mixed olives, served with bread & burrata

CRUMBED CACIOTTA 15
Fried breadcrumb coated plain caciotta
(5 pieces)

ADD ON EXTRAS Burrata 90g **9 EACH**
ADD ON EXTRAS Stracciatella 90g **4 EACH**

PRIMI

LASAGNA 24
Pork & beef ragù, béchamel, mozzarella

SPAGHETTI AL POMODORO & BURRATA 23
House-made spaghetti with Napoli sauce & burrata

SPAGHETTI CACIO & PEPE 24
House-made spaghetti with cacio, pecorino romano, black pepper
Add caciotta wheel **(+8)**

BUCATINI ALL'AMATRICIANA 25
House-made bucatini with spicy napoli sauce, guanciale (pork) & burrata

SPAGHETTI WITH MEATBALLS 24
House-made spaghetti, napoli sauce, meatballs pork & beef

HOUSE-MADE RICOTTA GNOCCHI 30

SORRENTINA
Napoli sauce, baby bocconcini & fresh basil

BOLOGNESE
Beef & pork ragù

SECONDI

PORCHETTA PLATE 25
One slice of roasted porchetta served with green salad
Add one slice porchetta **(+8)**
Add potatoes **(+6)**
(The porchetta is not reheated throughout the day)

CHICKEN SCHNITZEL 32
Served with pan-fried potatoes & a slice of lemon

GIORGIO'S COTOLETTA 38
Served with sliced tomato, fior di latte & avocado

FRIED CALAMARI 24
Fried calamari with house-made basil mayo, ricotta salata & salad

EGGPLANT PARMIGIANA 23
Eggplant, napoli sauce, smoked scamorza, served with focaccia

SALADS

CAPRESE SALAD — SMALL 15 / LARGE 24
Fior di latte, sliced tomato, basil & bread

INSALATA — 12
Green salad, cucumber, tomato & balsamic dressing

CHICKEN SALAD — 26
Grilled chicken tenderloins, baby bocconcini, cherry tomatoes, avocado, mixed salad, balsamic dressing, extra virgin olive oil

KIDS MENÙ

Available for kids under 12

WAFFLES — 18
With maple syrup or nutella

PASTA AL POMODORO — 18
Rigatoni with Napoli sauce

PASTA BOLOGNESE — 18
Rigatoni with beef & pork ragù

CHICKEN SCHNITZEL — 18
Served with fried potatoes

SWEETS

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

CAFFE
Coffee infused ricotta

LIMONCELLO
Lemon infused ricotta & candied citrus

From the Bar

DRINKS

TEA & COFFEE

Tea: english breakfast, earl grey, green, peppermint, chamomile, lemon & ginger	5
Espresso	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	6
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)	6.3
Caffé Romantico (coffee with sweet ricotta)	6

Soy, almond, lactose free, oat milk **(+1.5)**

Large, decaf, strong **(+0.80)**

LEMON GRANITA 4/6

Small/Large

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 6.8

Orange juice

Apple juice

Guava, Blackcurrent, Strawberry, Blueberry, Apple juice

Peach, Kiwi, Mango, Lime, Apple juice

Banana, Lychee, Mango, Apple juice

DRINKS

SPARKLING WINE

Salatin Prosecco DOC Extra Dry — 10/40
VENETO, ITALY
Fresh & crisp with notes of green apple

Cascina Ghercina Moscato d'Asti — 8.5/34
2020 | PIEMONTE, ITALY
Elegant, concentrated sweet fruit notes

WHITE WINE

Vigneti Radica Pecorino — 10.5/43
2021 | ABRUZZO, ITALY
Well-bodied, good structure. Fruity aroma with citrus & floral notes

ROSE

Menhir Salento Novementi — 10/40
2021 | PUGLIA, ITALY
Fresh with notes of wild strawberries, pink grapefruit & thyme

RED WINE

Il Palazzo Chianti DOCG — 10/40
2021 | 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
Mimosa — 12
Limoncello Spritz — 15

BEER

Peroni Red Label 330mL — 10

DIGESTIVI

Limoncello — 8
Amaro del Capo — 9
Grappa Stravecchia — 10.5