

*That's
Amore!*

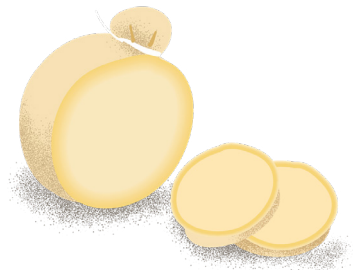
CHEESERY

MENÙ



@thatsamorecheesery
thatsamorecheese.com.au

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

CACIOTTA BENEDICT 29
Crumbed caciotta cheese, bacon, poached eggs, hollandaise sauce

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

10% SURCHARGE ON WEEKENDS

PANINI MENÙ

Bread roll or focaccia available

SOFIA Porchetta, potatoes, melted caciocavallo & lemon zest	23
BENIGNI Porchetta, peperonata in agro dolce & smoked scamorza (contains onion)	23
MUCCINO Meatballs, rocket, fennel & shaved grana padano	24
PAUSINI Mortadella, basil pesto & burrata	22
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, scamorza bianca, basil & rocket	23

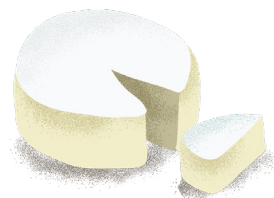


WE DO NOT SPLIT BILLS

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

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



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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)	
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	

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SALADS

CAPRESE SALAD

Fior di latte, sliced tomato, basil & bread

SMALL 15
LARGE 24

INSALATA

Green salad, cucumber, tomato & balsamic dressing

12

CHICKEN SALAD

Grilled chicken tenderloins, baby bocconcini, cherry tomatoes, avocado, mixed salad, 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

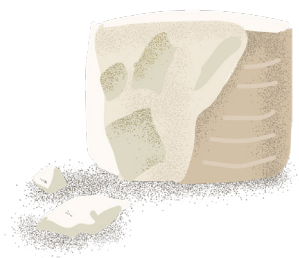
CHICKEN SCHNITZEL

Served with fried potatoes

18



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SWEETS

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

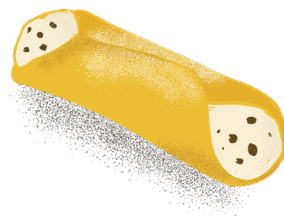
Chocolate ricotta & white chocolate

CAFFE

Coffee infused ricotta

LIMONCELLO

Lemon infused ricotta & candied citrus



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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 caffè	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

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

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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 & floral notes

11/45

ROSE

Menhir Salento Novementi
2023 | PUGLIA, ITALY
Fresh with notes of wild strawberries, pink grapefruit & 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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Enjoy. 



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