

That's Amore!

CHEESERY

MENÚ



WELCOME TO OUR CHEESERY!

Dear customers,

We would like to advise you:

- No substitutions or changes to the menu
- During busy times, our seating time for coffee & cannoli is limited to 30 minutes
- Please be advised that food prepared here on the premises may contain milk, eggs, wheat, soybean, nuts, fish and shellfish
- Shop and deli items are not to be consumed at the table
- Weekend surcharge applies
- No split bills or payments

We hope you enjoy your time here at the That's Amore Cheesery!

MATTINA

UOVO AL TEGAMINO

15

Free range eggs, napoli sauce, grated cacio cheese, toast

POLENTA

16

Creamy polenta, roasted mushrooms, poached egg, shiitake mushroom crisps, and grated caciocavallo

UCCELLETTO

20

Sausage and bean ragu, soft egg, cheese sauce, toast

RICOTTA CALDA

18

Served with: Honey, berries & waffles
Extra virgin olive oil, olives & toast

HAM & CHEESE TOASTIE

15

Ham, caciocavallo, mayo, spicy honey

PORCHETTA TOASTIE

15

Shredded porchetta, caciotta, black pepper, dijon mustard

EGG & BACON ROLL

20

Fried eggs, bacon & melted caciocavallo in a panino or focaccia

EGGS YOUR WAY

12

Poached, scrambled or fried and toast

Extras:		Gluten Free Soft Roll	3
Toast	3	Mushroom	7
Egg	4	Stracciatella	4
Bacon	7	Ham	8
Buffalo Mozzarella	8	Salami	5
Mortadella	7	Olives	5
Burrata	9	Porchetta	4



TO SHARE

WINTER BURRATA

24

Mortadella, parsnip puree, green apple, spicy honey dressing

CAPRESE D'INVERNO

20

Buffalo mozzarella, pumpkin carpaccio, pumpkin puree, pepitas, coffee dust

PIATTO MISTO

25

Mortadella, prosciutto, salami, cacio cheese, stracciatella, bread

PIATTO DI FORMAGGIO

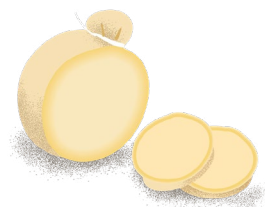
14

A cheese selection, from fresh to aged

PIATTO DI FORMAGGIO PER 2

24

A cheese selection, from fresh to aged



PASTA

CACIO E PEPE 23

Cacio, black pepper, topped with pecorino romano

AMATRICIANA 23

Napoli sauce, guanciale, chilli & parsley, topped with pecorino romano

POMODORO 20

Napoli sauce & burrata, topped with grated grana

BEEF RAGU 24

Beef chuck ragu with napoli sauce & parsley, topped with grated grana

All pasta dishes can be served with your choice of:

Spaghetti, Rigatoni, Ricotta Gnocchi

LASAGNA 23

Pork & beef ragù, béchamel, mozzarella, topped with grated grana

SIDES

INSALATA 8

Radicchio, celery, grapes, balsamic

CONTORNO DI PATATE 10

Fried potatoes, whipped lemon ricotta on the side

BROCCO 8

Battered broccoli, smoked paprika, anchovy mayo on the side

MAINS, PANINI & FOCACCE

Available as a panino, focaccia, or al piatto
with bread on the side

ABRUZZO

18

Bread and porchetta THAT'S ALL!

Extras: Porchetta	4
Marinated capsicum	4
Melted Caciocavallo	5

NONNO

23

Slow cooked beef, olives, fior di latte, radicchio

COTOLETTA

23

Chicken Schnitzel, charred broccoli, anchovy mayo, melted caciocavallo

POLPETTA

23

Meatballs, rocket, fennel, shaved gran amore

DELI

16

Mortadella, burrata, grape sauce

PICCANTE

18

Melted diavoletto (smoked scamorza with olive and chilli),
roasted mushroom, parsley mayo

Extras: Salami	5
Prosciutto	5
Porchetta	5

Available as a panino, focaccia, or al piatto
with bread on the side



KIDS MENU

Kids under 12

WAFFLES

13

With maple syrup or nutella

PASTA AL POMODORO

13

Rigatoni with napoli sauce

PASTA BOLOGNESE

15

Rigatoni with bolognese sauce (beef & pork)

CHICKEN SCHNITZEL

15

Served with fried potatoes

SWEETS

CANNOLI

Choose your favourite!

SMALL CANNOLO

2.5

SICILIAN
CHOCOLATE

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



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)	6.3
Caffé Romantico (coffee with sweet ricotta)	6
Soy, almond, lactose free, oat milk (+1.5)	
Large, decaf, strong (+0.80)	



4/6

LEMON GRANITA

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

ZUEGG JUICES

5.5

Orange
Apple
Mango
Peach
Pineapple

DRINKS

SPARKLING WINE

Salatin Prosecco DOC Extra Dry
VENETO, ITALY

Fresh & crisp with notes of green apple

G 10 B 40

Cascina Ghercina Moscato d'Asti

2023 | PIEMONTE, ITALY

Elegant, concentrated sweet fruit notes

B 38

WHITE WINE

TERZINI Pecorino

2023 | ABRUZZO, ITALY

Well-bodied, good structure. Fruity aroma with citrus & floral notes

G 11 B 48

ROSE WINE

Menhir Salento Novementi

2023 | PUGLIA, ITALY

Fresh with notes of wild strawberries, pink grapefruit & thyme

B 40

RED WINE

Il Palazzo Chianti DOCG

2021 | TOSCANA, ITALY

Fresh & velvety, floral & fruit fragrances

G 10 B 40

Menhir Salento Negroamaro

2022 | PUGLIA, ITALY

Rich dark fruits heightened by savoury & spice

B 45

COCKTAILS

Mimosa

Limoncello Spritz

12

15

BEER

Peroni Red Label 330ml

10





Loved your meal?

Let That's Amore cater your next gathering. From antipasto and artisan cheeses to pizza and our famous Abruzzese-style Porchetta, we have delicious options for every occasion..

Ask one of our team for a Catering Menu or scan the QR code to view our catering range



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Enjoy. 

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