



# AMOR

## GASTRONOMIA

### MOZZARELLA - BURRATA

<b>MOZZARELLA E CRUDO</b>	<b>13.90</b>
<i>buffalo mozzarella Campania, Parma ham</i>	
<b>BURRATA DI MORTADELLA</b>	<b>14.50</b>
<i>mortadella stuffed with Apulian cow burrata, crushed pesto pistachio</i>	
<b>BURRATA PUGLIESE E VERDURE</b>	<b>11.90</b>
<i>apulian cow burrata, vegetables</i>	
<b>BURRATA PUGLIESE E ALICI</b>	<b>11.90</b>
<i>apulian cow burrata with anchovies, capers</i>	
<b>CAPRESE</b>	<b>11.90</b>
<i>buffalo mozzarella Campania, tomatoes</i>	

### STARTERS

<b>BRUSCHETTA</b>	<b>7.90</b>
<i>chargrilled bread, fresh tomatoes, extra virgin olive oil, basil</i>	
<b>CROSTINI MISTI</b>	<b>8.90</b>
<i>mixed crostini with sauce</i>	
<b>CAPONATA DI PEPERONI</b>	<b>14.50</b>
<i>peppers, capers, olives, anchovies, bread crust</i>	
<b>BRESAOLA RUCOLA E GRANA</b>	<b>14.90</b>
<i>bresaola, rocket, shaved parmesan, extra virgin olive oil</i>	
<b>TERRINA DI SCAMORZA E SPECK</b>	<b>13.90</b>
<i>terrines of smoked scamorza cheese, speck, tomatoes</i>	
<b>ALICI MARINATE</b>	<b>10.90</b>
<i>marinated anchovies, crushed olives, capers</i>	
<b>COZZE GRATINATE</b>	<b>15.50</b>
<i>baked mussels, bread crust</i>	
<b>PATATE AL ROSMARINO</b>	<b>8.50</b>
<i>roasted italian potatoes, rosemary, pepper, garlic oil</i>	
<b>PATATE AL BACON</b>	<b>8.90</b>
<i>roasted italian potatoes, bacon</i>	

### PINSA (PIZZA ROMAN STYLE) WITH TOMATO SAUCE

<b>VENERE</b>	<b>11.90</b>
<i>mozzarella, basil</i>	
<b>AUGUSTOLO (VEGAN)</b>	<b>13.50</b>
<i>chargrilled vegetables</i>	
<b>LUPA MARINARA (VEGAN)</b>	<b>10.90</b>
<i>oregano, garlic</i>	
<b>POMPEI</b>	<b>13.50</b>
<i>mozzarella, anchovies, capers</i>	
<b>DIANA</b>	<b>14.50</b>
<i>smoked scamorza cheese, speck</i>	
<b>GLADIATORE</b>	<b>15.00</b>
<i>mozzarella, spicy salami pepperoni</i>	
<b>AURELIO</b>	<b>16.50</b>
<i>mozzarella, Parma ham, rocket, shaved parmesan</i>	
<b>PEPERONI</b>	<b>16.50</b>
<i>smoked scamorza cheese, capers, peppers, pepperoni</i>	
<b>NETTUNO</b>	<b>16.50</b>
<i>mozzarella, tuna, capers, olives, onion</i>	

### COLD CUTS AND CHEESES

<b>SALUMI E FORMAGGI (FOR 2 PEOPLE)</b>	<b>39.90</b>
<i>cold cuts selection, cheeses, mixed vegetables in extra virgin olive oil, pesto, olives, bread</i>	
<b>FORMAGGI E VERDURE (FOR 2 PEOPLE)</b>	<b>34.90</b>
<i>cheeses, chargrilled vegetables, mixed vegetables in extra virgin olive oil, pesto, olives, bread</i>	
<b>SELEZIONE DI FORMAGGI</b>	<b>19.90</b>
<i>selection of italian cheeses</i>	

### SIDE DISHES

<b>INSALATA VERDE</b>	<b>7.50</b>
<i>rocket, lettuce</i>	
<b>INSALATA MISTA</b>	<b>7.50</b>
<i>season mix vegetables</i>	
<b>PATATE AL ROSMARINO</b>	<b>8.50</b>
<i>roast potatoes with rosemary, pepper, garlic oil</i>	
<b>PATATE AL BACON</b>	<b>8.90</b>
<i>smoked bacon potaoes</i>	

### PINSA (PIZZA ROMAN STYLE) WITHOUT TOMATO SAUCE

<b>CLAUDIO (VEGAN)</b>	<b>8.50</b>
<i>garlic, oregano</i>	
<b>GIOVE</b>	<b>15.50</b>
<i>stracciatella cheese, mortadella, crushed pistachios</i>	
<b>LUCREZIA</b>	<b>16.90</b>
<i>stracciatella cheese, porcini mushrooms, truffle oil, shaved parmesan</i>	
<b>TIBERIO</b>	<b>15.50</b>
<i>stracciatella cheese, vegetables</i>	
<b>MINERVA</b>	<b>16.50</b>
<i>mozzarella, blue cheese, edamer, shaved parmesan</i>	
<b>PANTHEON</b>	<b>15.50</b>
<i>stracciatella cheese, bacon, shaved parmesan</i>	
<b>LIGURE</b>	<b>14.50</b>
<i>stracciatella cheese, pesto sauce, rosemary baked potatoes</i>	
<b>NERONE</b>	<b>15.50</b>
<i>mozzarella, Ariccias's pork belly*, rosemary baked potatoes</i>	
<b>ROMOLO</b>	<b>14.00</b>
<i>cherry tomatoes, rocket, shaved parmesan</i>	

\*) Ask to the staff if the Ariccias porchetta is available.

### DESSERTS

<b>TIRAMISÙ AL LIMONCELLO DI CAPRI</b>	<b>8.90</b>
<i>savoardi biscuits, Capri limoncello, mascarpone cheese, powdered sugar</i>	
<b>TIRAMISÙ CLASSICO</b>	<b>7.90</b>
<i>savoardi biscuits, coffee, mascarpone cheese, cocoa powder</i>	
<b>TIRAMISÙ AL CIOCCOLATO</b>	<b>8.50</b>
<i>savoardi biscuits, chocolate, mascarpone cheese, cocoa powder</i>	
<b>PANNA COTTA AI FRUTTI DI BOSCO</b>	<b>7.90</b>
<i>cream, sugar and gelatin, red fruit jam</i>	
<b>ZUCCHOTTO</b>	<b>7.80</b>
<i>savoardi cookies, ricotta cheese, Grand Marnier</i>	
<b>ZUPPA INGLESE</b>	<b>8.90</b>
<i>savoardi biscuits, Alchermes, chocolate cream</i>	
<b>PINSA CON NUTELLA E PISTACCHIO</b>	<b>11.90</b>
<i>Nutella and pistachio grains</i>	

PLEASE, NOTIFY OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES



# AMORЯ

## GASTRONOMIA

### ITALIAN PASTA

#### GNOCCHI

<b>ALLA SORRENTINA</b>	<b>13.50</b>
<i>with tomato sauce, smoked provola</i>	
<b>QUATTRO FORMAGGI</b>	<b>13.50</b>
<i>parmesan, gorgonzola, goat cheese, pecorino</i>	
<b>AL PESTO</b>	<b>13.50</b>
<i>with pesto sauce</i>	
<b>TRIS DI GNOCCHI</b>	<b>16.90</b>
<i>sorrentina   four cheeses   pesto sauce</i>	
<b>ZUCCA E FORMAGGIO DI CAPRA</b>	<b>14.50</b>
<i>pumpkin sauce, goat cheese</i>	
<b>CON FAGIOLI</b>	<b>14.50</b>
<i>spinach, beans, crispy bacon</i>	

#### SPECIAL PASTA

<b>CANNELLONI SALSICCIA E RICOTTA</b>	<b>15.90</b>
<i>stuffed with sausage, ham, ricotta</i>	
<b>RISO AL FORNO AI FRUTTI DI MARE</b>	<b>14.90</b>
<i>baked rice with seafood</i>	
<b>RAVIOLONI RIPIENI</b>	<b>15.90</b>
<i>stuffed with ricotta, spinach, white guanciale, ragu pulled with Brunello di Montalcino</i>	
<b>TAGLIOLINI AL TARTUFO</b>	<b>19.90</b>
<i>with truffle sauce</i>	
<b>TAGLIATELLE ALLA BOLOGNESE</b>	<b>15.00</b>
<i>with bolognese sauce</i>	
<b>TIMBALLO DI PENNE ALLA NORMA CON SCAMORZA AFFUMICATA</b>	<b>15.90</b>
<i>eggplant, smoked scamorza cheese, tomato sauce</i>	

#### PACCHERI

<b>CON CARNE</b>	<b>13.90</b>
<i>stuffed with beef, ham sauce, guanciale, cream</i>	
<b>SALSICCIA E PORCINI</b>	<b>15.50</b>
<i>stuffed with ricotta, sausage, porcini mushrooms, cream</i>	
<b>PESTO E PATATE</b>	<b>13.90</b>
<i>stuffed with ricotta, pesto sauce, cream, potatoes</i>	

#### TROFIE/STROZZAPRETI

<b>AL PESTO</b>	<b>13.00</b>
<i>pesto sauce</i>	
<b>POMODORO E BASILICO</b>	<b>13.00</b>
<i>tomato sauce, basil, parmesan cheese</i>	
<b>PROVOLA E ZUCCHINE</b>	<b>13.50</b>
<i>provola cheese, zucchinis</i>	

#### PENNETTE

<b>ALL'ARRABBIATA</b>	<b>13.50</b>
<i>spicy tomato sauce, pecorino cheese</i>	
<b>ALLE VERDURE</b>	<b>13.50</b>
<i>besciamella sauce, vegetables in bread crust</i>	
<b>ALLA BOSCAIOLA</b>	<b>13.50</b>
<i>cooked ham, artichokes in bread crust</i>	
<b>AL POMODORO</b>	<b>13.50</b>
<i>tomato sauce, basil, parmesan</i>	

#### SCIALATIELLI

<b>POMODORO E BASILICO</b>	<b>14.50</b>
<i>tomato sauce, basil, parmesan</i>	
<b>COZZE GAMBERI E ZUCCHINE</b>	<b>16.50</b>
<i>shrimp, mussels, zucchini</i>	
<b>AL NERO DI SEPPIA</b>	<b>16.50</b>
<i>cuttlefish ink sauce</i>	

#### ORECCHIETTE

<b>CON CIME DI RAPA</b>	<b>13.50</b>
<i>turnip greens, olives and pecorino cheese</i>	
<b>SALSICCIA E BROCCOLI</b>	<b>14.50</b>
<i>sausage, broccoli, pecorino cheese</i>	
<b>ALLA BOLOGNESE</b>	<b>14.50</b>
<i>bolognese sauce, parmesan</i>	

#### LASAGNA

<b>ALLA BOLOGNESE</b>	<b>14.50</b>
<i>bolognese sauce</i>	
<b>VEGETARIANA</b>	<b>14.50</b>
<i>mix vegetables</i>	
<b>DI MARE</b>	<b>14.50</b>
<i>mix seafood</i>	
<b>ALLA CARBONARA</b>	<b>15.50</b>
<i>eggs, cheek lard</i>	
<b>QUATTRO FORMAGGI</b>	<b>14.90</b>
<i>parmesan, gorgonzola, smoked cheese, pecorino</i>	

### FRIED FOOD

<b>ARANCINO</b>	<b>7.50</b>
<i>1 big classic: rice and bolognese sauce</i>	
<i>2 small carbonara: rice, eggs, guanciale</i>	
<i>2 small truffle: rice, artichokes, truffle</i>	
<i>2 small spinach: rice, spinach</i>	
<i>2 small salsiccia: rice, sausage, broccoli</i>	
<i>2 small spicy anduja: rice, mozzarella, anduja</i>	
<b>CROQUETTES</b>	<b>7.50</b>
<i>6 small classic: classic potatoes croquette</i>	
<i>3 big: potatoes croquette, mozzarella</i>	
<b>OLIVE ASCOLANE</b>	<b>7.50</b>
<i>stuffed with minced pork</i>	
<b>FRIED POTATOES GNOCCHI</b>	<b>8.90</b>
<b>FRIED POTATOES GNOCCHI WHIT GORGONZOLA</b>	<b>13.50</b>
<b>CALAMARI RINGS (8 PIECES)</b>	<b>13.50</b>
<b>BACCALÀ (COD FISH)</b>	<b>14.50</b>
<i>garlic, parsley, mayonnaise, roasted potatoes</i>	
<b>MIXED FRIED (FOR 2 PEOPLE)</b>	<b>16.90</b>
<i>2 Arancini Carbonara: rice, carbonara sauce</i>	
<i>2 Arancini veggy: rice, spinach, mozzarella</i>	
<i>2 Panelle: chickpeas flour, parsley</i>	
<i>2 Olive ascolane: breaded fried olives stuffed with meat</i>	

### SECOND COURSES

<b>PARMIGIANA DI MELANZANE</b>	<b>14.50</b>
<i>fried aubergine, tomato sauce, mozzarella, parmesan</i>	
<b>PARMIGIANA DI MARE</b>	<b>16.50</b>
<i>fried aubergine, tomato sauce, mozzarella, parmesan, mussels</i>	
<b>PEPERONI RIPIENI</b>	<b>14.90</b>
<i>stuffed peppers with mince meat of guanciale and beef</i>	
<b>POLPETTE</b>	<b>14.90</b>
<i>meatballs with tomato sauce (pork and beef)</i>	
<b>PORCHETTA DI ARICCIA</b>	<b>14.50</b>
<i>roasted Ariccia's pork belly*, roasted potatoes</i>	
<b>POLLO ALLA CACCIATORA</b>	<b>14.50</b>
<i>chicken, tomato, onions, olives, carrots, celery</i>	
<b>SALSICCIA E FRIARIELLI</b>	<b>14.90</b>
<i>sausage, turnip greens</i>	
<b>CALAMARI RIPIENI</b>	<b>14.90</b>
<i>squids stuffed with anchovies, garlic, parsley, eggs, parmesan, capers in tomato sauce</i>	
<b>MELANZANA RIPIENA (VEGETARIANA)</b>	<b>14.50</b>
<i>eggplant, eggs, parmesan, smoked scamorza cheese</i>	
<b>SFORMATO DI ZUCCHINE AL PROVOLONE</b>	<b>14.90</b>
<i>courgettes, béchamel, parmesan, provolone</i>	

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