

amano

RISTORANTE E PIZZERIA

ANTIPASTI

Amano wood-fired bread	15
Confit garlic crust, extra virgin olive oil, sea salt, oregano	18
Marinara crust, San Marzano tomato, basil, garlic, anchovy	22
Burrata, cherry tomato, caper	24
Warm table olives, marinated, lemon, herbs, garlic, chilli	14
White anchovies, extra virgin olive oil, lemon	14
Prosciutto di Parma, 18 mo.	19
Salami: hot or mild	16

PRIMI

Arancini (3), saffron infused Carnaroli rice, Taleggio DOP	14
Calamari fritti, lightly fried, salt, pepper, preserved lemon aioli	26
Octopus hand, macadamia, spicy 'nduja, lemon, parsley	38
Hand cut beef tartare, MB2+, egg yolk, sundried tomato, truffle pecorino, pane carasau	34
Whipped ricotta, grapes, Prosciutto di Parma, hot honey, rosemary	25

Our menu may contain allergens and is prepared in a kitchen handling nuts, shellfish, gluten and eggs. While we take all efforts to accommodate dietary needs, we cannot guarantee dishes will be allergen free. Menu subject to change. 1.5% surcharge applies to card payments, 15% surcharge on public holidays. No BYO – fully licensed. Takeaway packaging 50c each. Cakeage \$2.50 per person for external cakes/desserts.

PASTA & RISOTTO *All pasta is fresh, house made with Tipo '00' flour & pasteurised egg. Cooked al dente. Gluten free pasta +2.5*

Gnocchi, burnt butter, pancetta, sage, parmesan	34
Gnocchi 'alla Vodka', vodka infused tomato sugo, stracciatella, basil	34
Mafaldine, Wagyu beef ragu, ricotta salata	38
Spaghetti 'alla Carbonara', guanciale, black pepper, Pecorino Romano, egg foam, cured egg yolk	35
Tagliatelle, Tiger prawn, confit garlic, chilli, 'Pesto alla Trapanese', garlic crumb	36
Tagliatelle, blue swimmer crab meat, zucchini cream, confit garlic, chilli, bottarga	39
Spaghetti 'all'Aragosta', WA lobster tail meat, chilli, confit garlic, Prosecco, cherry tomato, parsley	40
Spaghetti 'ai Frutti di Mare', clams, prawns, calamari, cherry tomato, basil, chilli <i>served your choice: Bianco or Rosso sauce</i>	43
Risotto, soffrito, clams, calamari, mascarpone, salsa verde	39

SECONDI

Humpty Doo Baby Barramundi, leek, lemon beurre blanc	49
Chicken breast supreme, cauliflower, raddichio, balsamic glaze, sage jus	44

Chef recommends medium-rare. Please allow 30-45 minutes. Served with wholegrain mustard, merlot jus & petite cos.

1kg 'Pinnacle' Delmonico Rib-Eye, grass-fed, MB2+	200
400g 'Pinnacle' Sirloin, grass-fed, MB2+	80
250g 'Little Joe' Striploin, grass-fed, MB4+	56

CONTORNI

Butternut pumpkin, stracciatella, hazelnut burnt butter	16
Broccolini, preserved lemon, macadamia	15
Potato fries, confit garlic aioli	14
Mixed salad leaves, aged balsamic vinaigrette	14
Rocket, radicchio, apple, pecorino, Prosciutto, apple cider dressing	18

WOOD-FIRED NEAPOLITAN STYLE PIZZA

Leavened for minimum 48hrs, hand stretched & cooked in our Stefano Ferrara wood-fired brick oven, handmade in Naples. One size (13"/33cm) cut into 8 slices. Strictly no half-half.

GARLIC & CHEESE, confit garlic, fior di latte	22
MARGHERITA, San Marzano tomato, fior di latte, basil	24
BUFALINA, San Marzano tomato, buffalo mozzarella, basil	27
ORTOLANA, San Marzano tomato, fior di latte, eggplant, zucchini, capsicum, olive, oregano	27
TARTUFO, black truffle crema, fior di latte, mushroom, Parmesan, black pepper	28
PATATE E SALSICCIA, potato, rosemary, pork sausage, Parmesan	28
CAPRICCIOSA, San Marzano tomato, fior di latte, ham, mushroom, artichoke, olive, basil	29
SUPREMO, San Marzano tomato, fior di latte, mild salami, ham, mushroom, olive, capsicum, basil	30
PEPPERONI, San Marzano tomato, fior di latte, mild salami	26
DIAVOLA, San Marzano tomato, fior di latte, hot salami, roasted capsicum, olive, basil	29
VESUVIO, San Marzano tomato, hot salami, spicy 'nduja, whipped ricotta, fior di latte, honey	30
QUATTRO SALUMI, San Marzano tomato, fior di latte, pork sausage, mild salami, Prosciutto di Parma, ham, basil	32
PROSCIUTTO, San Marzano tomato, fior di latte, rocket, Prosciutto di Parma, Parmesan, truffle oil	32
NAPOLETANA, San Marzano tomato, fior di latte, anchovy, basil, oregano, caper, olive	28
MARE E MONTE, Fior di latte, tiger prawn, calamari, caper, rocket, preserved lemon, garlic, oregano	32

BAMBINI

Children 12 years & under

Casarecce Butter & Parmesan	14
Casarecce Napoletana	14
Casarecce Bolognese	16
Calamari & chips	16
Margherita pizza	14
Garlic & cheese pizza	14
Ham & cheese	16
Pepperoni pizza	16

DOLCI *Refer to beverage menu for tea, coffee & digestifs*

Cannoli, caramelised white chocolate ganache, hazelnut, mint	7.5
Tiramisu, espresso, Savoiardi, Marsala liqueur, mascarpone, cocoa	18
Pavlova, chantilly cream, lemon curd, raspberry compote, seasonal fruit	18
Rosemary sticky date pudding, mascarpone, amaretto caramel, almond	18
Nutella pizza (add strawberries & vanilla ice cream +6)	18
Affogato, espresso, vanilla gelato (add Frangelico liqueur +9.5)	12

Gelato by 'Art of Gelato Michelangelo Gelateria' Vanilla Bean, Hazelnut, Pistachio, Chocolate, Biscottino Sorbet: Lemon, Raspberry	Single 6.5 Double 10.5 Triple 14.5
--	--

amano

RISTORANTE E PIZZERIA

From Italian: "by hand" and "with love"

BEVERAGE MENU

NON-ALCOHOLIC

WATER:

MODA Still 750ml	3
MODA Sparkling 750ml	5

JUICE:

Eastcoast Fresh Juice:	
Apple, Orange or Pineapple	5 / jug 17.5

SOFT DRINKS:

Chinotto, Limonata, Aranciata Rossa	6.5	Coke, Coke No Sugar, Sprite, Lift ...	5 / jug 17.5
Ginger Beer	6	Lemon, Lime & Bitters	5.5 / jug 19

MOCKTAILS:

VIRGIN PINK LEMONADE House-made raspberry syrup, elderflower, lemon juice, lemonade ...	14
VIRGIN ITALIAN SPRITZ Sanbitter rosso aperitif, soda, fresh orange	14
VIRGIN MARGARITA Lyre's agave spirit, orange sec, lime, salt rim	16
VIRGIN COSMO Lyre's white cane spirit, orange sec, lime, cranberry juice, simple syrup	16
VIRGIN AMARETTO SOUR Lyre's Amaretti, lemon juice, simple syrup, whites	16
VIRGIN ESPRESSO MARTINI Lyre's Coffee Originale, white cane spirit, espresso, vanilla	16

NON-ALCOHOLIC BEER:

PERONI NASTRO AZZURRO ZERO Lager 300ml (0.0%), Italy	8
--	---

BEER

ON TAP:

MENABREA BIONDA Premium Lager 300ml (4.8%), Italy	12.5
PERONI NASTRO AZZURRO Lager 300ml (5.10%), Italy	12.5

BOTTLE:

WHITE RABBIT Dark Ale 330ml (4.9%), VIC	13
LITTLE CREATURES Pale Ale 330ml (5.2%), WA	12
PERONI LEGGERA Light Lager 330ml (3.5%), Italy	10

COCKTAILS

SUNFLOWER Gin, elderflower liqueur, triple sec, lemon juice	19
APEROL SPRITZ Aperol, prosecco, soda, fresh orange	20
LIMONCELLO SPRITZ Limoncello, prosecco, soda	20
PINK LEMONADE Vodka, house-made raspberry syrup, elderflower liqueur, lemonade	20
ESPRESSO MARTINI Vodka, Tia Maria, St Dreux espresso, simple syrup	20
FRENCH MARTINI Vodka, Chambord black raspberry liqueur, pineapple juice	22
MARGARITA ~CLASSIC OR CHILLI~ Tequila, triple sec, lime, salt rim	24
AMARETTO SOUR Disaronno amaretto, lemon juice, simple syrup, whites	24
NEGRONI Campari, Antica Formula vermouth, gin	26

SPIRITS

Standard pour: Spirits 30ml | Mixer + \$1

WHISKEY:

BLENDED

Johnnie Walker Red Label (House)	13
Johnnie Walker Black Label	15
Johnnie Walker Green Label	20.5
Johnnie Walker Blue Label	42
Dimple 12yo	14.5
Chivas 12yo	15
Chivas Regal 18yo	26
Royal Salute 21yo	35

SINGLE MALT

Langavulin Single Malt 16yo	34
Glenmorangie Quinta Ruban 14yo	29
Glenmorangie 10yo	23
Glenfiddich 12yo	21

RYE WHISKY

Knob Creek	21
------------------	----

CANADIAN

Canadian Club	13
Fireball Cinnamon Whisky	13

IRISH

Jameson	15
---------------	----

JAPANESE

Yamazakura Japanese Whisky	23
----------------------------------	----

BOURBON

Wild Turkey (House)	14
Wild Turkey Rare Breed	23
Makers Mark	16
Jack Daniels	16
Jack Daniels Gentleman Jack	18

RUM:

Bacardi White Rum	12.5
The Kraken Black Spiced Rum	16

VODKA:

House	10
Wyborowa	11
Belvedere	16
Grey Goose	17

GIN:

House	13
Bombay Sapphire	14.5
Four Pillars Rare Dry	18
Hendricks	20
Tanqueray No. 10	22
Malfy Rosa (Sicilian Pink Grapefruit)	18

TEQUILA:

House	15
El Jimador Reposado Tequila	17
1800 Silver	18
1800 Reposado	21
Patrón Silver	23
Don Julio Blanco	27
Don Julio Reposado	32
Don Julio 1942	50

OTHER SPIRITS:

Alizé Bleu	13
Aperol	9
Bailey's Irish Cream	11
Campari	12
Chambord	16
Disaronno Amaretto	14
Drambuie	20
Frangelico	12
Kahlua	11
Malibu	11
Midori	12
Pimms No. 1 Aperitif	9
Sambuca Galliano White	15
Sambuca Galliano Black	16
Southern Comfort	12
St Germain Elderflower	16.5
Tia Maria	11

SPIRITS

Standard pour: Spirits 30ml | Mixer + \$1

WHISKEY:

BLENDED

Johnnie Walker Red Label (House)	13
Johnnie Walker Black Label	15
Johnnie Walker Green Label	20.5
Johnnie Walker Blue Label	42
Dimple 12yo	14.5
Chivas 12yo	15
Chivas Regal 18yo	26
Royal Salute 21yo	35

SINGLE MALT

Langavulin Single Malt 16yo	34
Glenmorangie Quinta Ruban 14yo	29
Glenmorangie 10yo	23
Glenfiddich 12yo	21

RYE WHISKY

Knob Creek	21
------------------	----

CANADIAN

Canadian Club	13
Fireball Cinnamon Whisky	13

IRISH

Jameson	15
---------------	----

JAPANESE

Yamazakura Japanese Whisky	23
----------------------------------	----

BOURBON

Wild Turkey (House)	14
Wild Turkey Rare Breed	23
Makers Mark	16
Jack Daniels	16
Jack Daniels Gentleman Jack	18

RUM:

Bacardi White Rum	12.5
The Kraken Black Spiced Rum	16

VODKA:

House	10
Wyborowa	11
Belvedere	16
Grey Goose	17

GIN:

House	13
Bombay Sapphire	14.5
Four Pillars Rare Dry	18
Hendricks	20
Tanqueray No. 10	22
Malfy Rosa (Sicilian Pink Grapefruit)	18

TEQUILA:

House	15
El Jimador Reposado Tequila	17
1800 Silver	18
1800 Reposado	21
Patrón Silver	23
Don Julio Blanco	27
Don Julio Reposado	32
Don Julio 1942	50

OTHER SPIRITS:

Alizé Bleu	13
Aperol	9
Bailey's Irish Cream	11
Campari	12
Chambord	16
Disaronno Amaretto	14
Drambuie	20
Frangelico	12
Kahlua	11
Malibu	11
Midori	12
Pimms No. 1 Aperitif	9
Sambuca Galliano White	15
Sambuca Galliano Black	16
Southern Comfort	12
St Germain Elderflower	16.5
Tia Maria	11

	G	BTL
SPARKLING		
22 Pasqua, "Party Like An Italian" Prosecco DOC – Treviso, ITA	-	80
22 Ponte, Prosecco DOC – Treviso, ITA	12.5	46
ROSÉ		
20 Cockfighter's Ghost, Single Vineyard Sangiovese Rosé – McLaren Vale, SA	14	57
22 Audrey Wilkinson, Rosé – Hunter Valley, NSW	11	45
REDS		
<i>LIGHT + JUICY</i> Bright, fruit-forward, and low in tannin		
21 Catalina Sounds, 'Sound of White' Pinot Noir – Marlborough, NZ	24.5	99
23 Monte Del Fra, Valpolicella Classico DOC – Campagna	20	81
23 Cantina Cellaro, 'Micina' Nerello Mascalese IGP – Sicilia, ITA	21	85
21 Reva, Barbera d'Alba DOC – Piemonte, ITA	32	129
<i>MEDIUM-BODIED</i> Balanced wines with gentle tannins and earthy or herbal notes		
21 Cantina Cellaro, 'Due Lune' Nero d'Avola & Nerello Mascalese IGT – Sicilia, ITA	40	161
19 Cockfighter's Ghost, Single Vineyard Sangiovese – Adelaide Hills, SA	14.5	59
18 Terre Natuzzi, Chianti Riserva DOCG – Tuscany, ITA	17.5	71
22 La Mozza, Morellino di Scansano DOCG – Tuscany, ITA	27	109
23 Tenute Del Cerro, Rosso di Montepulciano DOC – Tuscany, ITA	15.5	63
<i>BOLD + FULL BODIED</i> Rich, structured wines with darker fruit, spice and tannin		
21 Audrey Wilkinson, Reserve 'The Lake' Shiraz – Hunter Valley, NSW	-	230
17 Audrey Wilkinson, Winemaker's Selection Cabernet Sauvignon – Hilltops, NSW	19.5	79
19 Cockfighter's Ghost, Shiraz – Hunter Valley, NSW	14.5	59
Amano, House Shiraz – Orange, NSW	12	-
24 Tenuta Antonini, '24 Carati' Primitivo – Abruzzo, ITA	26	105
22 Masseria La Volpe, 'Uno' Primitivo Di Manduria DOC – Puglia, ITA	26	105
Caldora, 'Yume Tre Autoctoni' Montepulciano, Primitivo & Nerello Mascalese – Abruzzi, Manduria & Sicilia, ITA	47	189

WHITES

G BTL

CRISP + FRESH *Zesty, dry and refreshing*

23 Cantina Cellaro, 'Lumà' Grillo Terre – Sicilia, ITA	17.5	71
23 Cesari, Pinot Grigio delle Venezie DOC – Venice, ITA	16.5	67
23 Audrey Wilkinson, Winemaker's Selection Semillon – Hunter Valley, NSW	17	69
24 Cantine Lavorata, Anfisyra Bianco IGT – Calabria, ITA	14.5	59
Amano, House Sauvignon Blanc – Orange, NSW	12	-
23 Catalina Sounds, 'Sound of White' Sauvignon Blanc – Marlborough, NZ	18	73

TEXTURAL + AROMATIC *Expressive aromatics and a layered mouthfeel*

21 Cockfighter's Ghost, Single Vineyard Pinot Gris – Adelaide Hills, SA	14	57
23 Masseria Frattasi, 'Donnalaura' Falanghina del Sannio DOP – Campania, ITA	24	97

RICH + ROUND *Fuller-bodied with gentle oak or creaminess*

23 Cantina Diomede, Lama Di Pietra Chardonnay IGP – Puglia, ITA	17.5	71
23 Audrey Wilkinson, Winemaker's Selection Chardonnay – Hunter Valley, NSW	19.5	79

MOSCATO

23 Pasqua, "Paint Brush" Moscato D'Asti DOCG (White) – Piedmont, ITA	18	73
22 Audrey Wilkinson, Winemakers Selection Moscato (Pink) – Hunter Valley, NSW	16	65

DESSERT WINE

Audrey Wilkinson, Vin de Vie – Hunter Valley, NSW	20	-
---	----	---

COFFEE + TEA

Extra shot, large size, alternative milk (almond, soy, oat or lactose free), flavoured syrup (caramel, hazelnut or vanilla) - 50c each

COFFEE BY ST DREUX:

Ristretto, Espresso	4
Macchiato, Piccolo	4.5
Latte, Flat White, Cappuccino, Long Black	5
Mocha	6
Hot Chocolate	5.5

LOOSE LEAF TEA:

English Breakfast, Earl Grey, Chamomile, Peppermint, Sencha Green	5.5
CHAI LATTE:	
Spice blend	5.5
Honey blend - served in a teapot	7