

ANTIPASTO | STARTERS

Amano 'Piatto di Antipasti' (Serves 2), a selection of salumi and cheese, consisting of Prosciutto di Parma, 'Puopolo' local artisan cacciatore, whipped ricotta, Sardinian flat bread	36
Amano wood-fired bread	10
Warm table olives, marinated, lemon, herbs, garlic, chilli	12
White anchovies, extra virgin, lemon	12
Local handmade Burrata, heirloom cherry tomato, basil, caper	22

PRIMI | ENTREES

Arancini (3), saffron infused Carnaroli rice, Taleggio DOP	14
Calamari fritti, lightly fried, salt, pepper, black garlic aioli	22
Stracciatella, radicchio, nectarine, vincotto, pistachio, mint	24
Sydney Rock oysters served natural, Mignonette, lemon	32 59
Western Australian Octopus hand, confit kipfler potato, green olive, preserved lemon, parsley	36
Yamba King Prawns (3), 'Pinos Dolce Vita' 'Nduja, garlic crumb, mint, lemon	36

PASTA & RISOTTO

All pasta is fresh, house made with Molini Pizzuti 'Tipo 00' flour and pasteurised egg. Cooked "al dente" | Gluten free pasta available +2.5

Tagliatelle, blue swimmer crab meat, confit garlic, zucchini blossom, 'Pinos Dolce Vita' 'Nduja, verjus, chive	38
Spaghetti 'all'Aragosta', West Australian lobster tail meat, chilli, confit garlic, Prosecco, cherry tomato, parsley	40
Mafaldine, 6-hour braised 'White Pyrenees' lamb shoulder ragu, Pecorino al Tartufo	34
Spaghetti 'alla Carbonara', guanciale, black pepper, Pecorino Romano, egg foam, cured egg yolk	30
Tagliatelle, tiger prawn, confit garlic, chilli, tomato coulis, concasse, oregano, sourdough pangrattato	36
Carnaroli risotto, stracchino, rosemary, radicchio, walnut	32
Ricotta Gnudi, wild mushroom ragu, thyme, green pea, ricotta salata	34

SECONDI | MAINS

Baby 'Humpty Doo' Barramundi fillet, braised witlof, cauliflower, green pea, guanciale, beurre blanc	48
'White Pyrenees' Lamb rump, confit baby fennel, charred avocado, mint, pistachio salsa verde	46
Chicken breast supreme ballotine, baby spinach, Jerusalem artichoke, fioretto, chicken jus	42
Amano Seafood Plate (Serves 2), Clarence River baby octopus, Yamba King prawns, Humpty Doo Barramundi, Sydney Rock oysters, Abrolhos Island scallops, calamari fritti, potato fries, mixed salad leaves	180

'LA GRIGLIA | OFF THE GRILL

Chef recommends steaks to be ordered medium-rare. (Please allow 30-45 minutes) All steaks are served with wholegrain mustard, merlot jus and petite cos.

'Little Joe's' 1kg Wagyu T-Bone Bistecca, grass-fed, MB4+ (Serves 2-3)	190
'Pinnacle' 400g Wagyu Rib-Eye, grass-fed, MB2+	80
'Southern Prime' 200g Beef eye fillet, grass-fed	50

CONTORNI | SIDES

Broccolini, almond cream, extra virgin olive oil	14
Potato fries, confit garlic aioli	10
Mixed salad leaves, aged balsamic vinaigrette	12
Rocket, radicchio, orange, walnut, Pecorino Romano white balsamic vinaigrette	18
Dutch carrots, honey, beurre noisette, thyme	16

BAMBINI | CHILDREN

(For children 12 years old or under)

Casarecce Napoletana	10
Casarecce Bolognese	12
Calamari and chips	16
Margherita pizza (add ham +2)	14
Garlic & cheese pizza	14

WOOD-FIRED NEAPOLITAN STYLE PIZZA

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

TRADITIONAL

GARLIC & CHEESE, confit garlic, fior di latte	20
MARGHERITA, San Marzano tomato, fior di latte, basil	20
PEPPERONI, San Marzano tomato, fior di latte, mild pepperoni	22
DIAVOLA, San Marzano tomato, fior di latte, hot salami, roasted capsicum, olive, basil	25
CAPRICCIOSA, San Marzano tomato, fior di latte, leg ham, mushroom, artichoke, olive, basil	25
VERDURE, zucchini crema, fior di latte, grilled eggplant and zucchini, roasted capsicum, mushroom	24
NAPOLETANA, San Marzano tomato, fior di latte, anchovy, basil, oregano, caper, olive	23

GOURMET

LIMONE, calzone, confit garlic, preserved lemon, fior di latte, thyme	22
BUFALINA, San Marzano tomato, buffalo mozzarella, basil	25
TARTUFO, black truffle crema, fior di latte, mushroom, Pecorino Romano, black pepper	24
PATATE E SALSICCIA, potato, rosemary, pork sausage, Pecorino al Tartufo	24
VESUVIO, San Marzano tomato, hot salami, 'Nduja, whipped ricotta, fior di latte, honey	26
QUATTRO SALUMI, San Marzano tomato, fior di latte, pork sausage, mild salami, Prosciutto di Parma, leg ham, basil	27
PROSCIUTTO, San Marzano tomato, fior di latte, cherry tomato, rocket, Prosciutto di Parma, parmesan, truffle oil	27
GAMBERI, San Marzano tomato, cherry tomato, garlic, tiger prawn, rocket, caper	27
MARE, San Marzano tomato, fior di latte, tiger prawn, calamari, caper	29

Please notify our waitstaff about any dietary requirements as not all ingredients are specified. Our menu may contain allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee our food will be allergen free. Menu subject to change.

DOLCI | DESSERT

Cannoli, vanilla bean whipped ricotta, raw honeycomb, hazelnut	6ea
Tiramisu, St Dreux espresso, Savoiardi, Marsala liqueur, mascarpone, cocoa	16
Amano Pavlova, poached plums, raspberry, mint	16
Lemon and ricotta cheesecake, peach, pistachio	16
Nutella pizza (add strawberries and vanilla ice cream +6)	18
Gelato and Sorbet by ' <i>Art of Gelato Michelangelo</i> '	
One scoop 5.5 Two scoops 9 Three scoops 12.5	
Gelato: Vanilla Bean, Hazelnut, Pistachio, Chocolate, Biscottino Sorbet: Lemon, Raspberry	
Affogato, espresso shot, vanilla bean gelato (add Frangelico Liqueur +9)	12

TEA & COFFEE

Coffee by St Dreux | Blend: The Shepherd

Ristretto, Espresso, Macchiato	3.5
Piccolo, Latte, Flat White, Cappuccino, Long black	4.5
<i>Extra coffee shot, large size, alternative milk (almond, soy, oat or lactose free), flavoured syrup (caramel, hazelnut or vanilla) - 50c each</i>	

Loose leaf tea by Ovio Organic Teas

English Breakfast, Earl Grey, Chamomile, Peppermint, Sencha Green	4.5
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Chai Latte by RealChai Organic

Spice blend	5
Honey blend - tea leaves brewed with milk, served in a teapot	6
Hot Chocolate	4.5

DESSERT WINE

Audrey Wilkinson Vin De Vie Hunter Valley	15 / 70
Penfolds Grandfather Tawny	22 / 100

COGNAC

Hennessy VS France	12
Hennessy VSOP France	15
Remy Martin XO France	25

DIGESTIFS

Limoncello Sicily, Italy	9
Averna Sicily, Italy	9
Cynar Milan, Italy	9
Montenegro Bologna, Italy	9
Fernet Branca Milan, Italy	10
Cointreau France	9
Vecchio Amaro Del Capo Calabria, Italy	9

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