

Amore Mio

PIZZERIA |  NAPOLETANA

Breakfast

Fruit & Yogurt Parfait

Greek yogurt, granola, almonds, honey and seasonal fruits 11.5

Amore Mio Breakfast Pizza

Ham, mushrooms, sausage, eggs, arugula, mozzarella cheese 12.5

Brioche French Toast

Seasonal fruits, mascarpone whipped cream, powdered sugar 10

Spinach & Sausage Frittata

Classic Italian deep-dish egg and spinach omelet, Italian sausage, mozzarella cheese

For two persons 14.5

Bacon & Eggs Benedict

Two poached eggs, bacon, house-made Hollandaise sauce on croissant halves 9.5

Fluffy Pancakes

Served with Maple syrup and butter 8

AM Omelet

Egg, mozzarella cheese, sundried tomato 9.5

Poached Eggs & Avocado Toast

Homemade toasted Bruschetta slices, poached eggs, avocado 13.5

Arugula & Avocado Toast

Homemade toasted Bruschetta slices, sliced radishes, toasted pine nuts, arugula, avocado 11.5

Sides

Bagel & Cream Cheese 4.5

Warm homemade Croissant 2.5

Hash Browns (2pc) 4.5

Additional toppings

Ham (+2.5) | Bacon (+2.5) | Sausage (+2.5) | Smoked Salmon (+6) |

Mozzarella cheese (+2.5) | Spinach (+2.5) | Avocado (+2.5) |

Bell Peppers (+2.5) | Mushrooms (+0.5) | Onions (+0.5) |

Sundried tomatoes (+1)

Caffè/Coffee

Regular Caffè/decaffeinato 3

Espresso/decaffeinato 3.5

Macchiato 3.5

Caffè Latte 3.5

Cappuccino 3.5

Iced Caffè/Cappuccino 3.5

Organic Hot Tea 3.5

Fresh Mint Tea 3.5

Whipped Coffee 4

Smoothies

Queen of all Greens

Fresh kale, fresh spinach, Pineapple, Banana and apple juice 9.5

Yellow Kick

Orange juice, strawberries, pineapple, mango, maple and moringa 9.5

Fresh Juices

The Cure

Green apple, cucumber, lemon, kale, ginger, aloe vera and mineral salt 9.5

Orange Juice

Fresh pressed orange juice 6.5

SPICY 

VEGETARIAN 

VEGAN 

GLUTEN FREE Ask your server

All prices are in USD and are subject to change without notice.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Amore Mio

PIZZERIA  NAPOLETANA®

Antipasti APPETIZER

- Calamari Fritti** Crispy calamari, spicy tomato sauce 15 🍴
- Polenta** Fried cornmeal served with spicy tomato sauce 4.5 🍴🍴
- Rosemary Focaccia** Flat oven baked Italian bread, olive oil, fresh rosemary 9 🍴
- Arancini** Arborio, Parmigiano Reggiano, Homemade San Marzano tomato sauce 9 🍴
- Artichoke Ripieni** Oven roasted artichoke hearts filled with Parmigiano Reggiano 14.5 🍴
- Signature Amore Mio Meatball** Homemade Italian meatball, ricotta cheese, fresh basil 9.5
- Scampi Arrostiti** Oven roasted shrimp in garlic and olive oil served with fresh baked bread 20

Insalata SALADS

- Mista** Mixed greens, cucumber, carrots, celery, hearts of palm 7 🍴🌱
- Cesare** Romaine lettuce, homemade Caesar dressing, croutons, shaved Parmigiano Reggiano 9
- Caprese** Fresh mozzarella cheese with vine ripened tomatoes 11.5 🍴🌱
- Arucola E Parmigiano Reggiano** Arugula, shaved Parmigiano Reggiano, red onions, celery, cherry tomatoes, pine nuts 10.5 🍴🌱
- Aruba** Shrimp, fresh avocado, hearts of palm, bed of romaine lettuce 15.5 🍴
- Smoked Salmon Carpaccio** Smoked salmon, arugula, boiled eggs, red onions, capers 15.5 🍴

Pizza

Pizzaioilo Gennaro | Salerno | Brick oven | 00 flour | San Marzano tomato sauce

Margherita 🍴

Tomato sauce, fresh basil, mozzarella di Fior Di Latte 17.5

Margherita con Buffalo 🍴

Tomato sauce, fresh basil, imported Buffalo mozzarella cheese 21.5

Capricciosa

Tomato sauce, mozzarella di Fior Di Latte, artichoke hearts, ham, mushrooms 20

Diavola 🍴

Tomato sauce, mozzarella di Fior Di Latte, Italian spicy salami 20

Quattro Formaggi 🍴

Imported Italian Provolone cheese, Parmigiano Reggiano, mozzarella di Fior Di latte, Gorgonzola cheese 20

Prosciutto Crudo e Provolone

Imported Italian Provolone cheese, Parma ham, cherry tomatoes 21

Napoli

Tomato sauce, fresh basil, anchovies, olives, capers, mozzarella di Fior Di Latte 18.5

Siciliana 🍴

Tomato sauce, mozzarella di Fior Di Latte, roasted eggplant, ricotta cheese 20

Vegan Pizza 🌱

Vegan cheese, vegan artisan sausage 21

Crema di Scampi

Creamy shrimp scampi, parsley 28

Arugula e Prosciutto

Parma ham, cherry tomatoes, arugula 21

Tartufo e Salsiccia

Tartufo, mozzarella di Fior di Latte, Salsiccia Italiana 22

Mortadella e Pistacchio

Mortadella, imported Italian Provolone cheese, mozzarella di Fiore Di Latte, Parmigiano Reggiano, Pistacchio 21.5

Burrata e Artichoke 🍴

Freshly imported burrata cheese, roasted artichoke, mozzarella Di Fior di Latte, arugula, olive oil, pine nuts 28

Burrata e Guanciale

Freshly imported burrata cheese, guanciale, mozzarella Di Fior di Latte, olive oil 29

Vegetariana 🍴

Tomato sauce, mozzarella di Fior di Latte, roasted seasonal vegetables 22

Bolognese

Tomato sauce, ground beef Bolognese, mozzarella di Fior Di Latte, roasted peppers 19.5

Calzone

Ham, mushroom, ricotta cheese and mozzarella di Fior Di Latte 20

Make yours *Gluten Free* When available

Additional toppings 3 | Prosciutto 5.5 | Chicken 5.5 | Sausage 5.5 | Shrimp 11

Piatto Principale MAIN PLATE

- Oven Roasted Homemade Beef Tortellini** Imported Italian sausage, béchamel sauce, San Marzano tomato sauce, Parmigiano Reggiano 22
- Zucchini Risotto Alla Milanese** Oven roasted zucchini filled with golden saffron risotto 15.5 🍴
- Lasagna** Homemade beef lasagna 23
- Galletto Arrostito** Roasted organic Cornish hen, potatoes, onions 23
- Homemade Fettucine/Penne** Your choice of: Alfredo, Vodka, Truffle or Bolognese 21
- Chicken Parm Burger** Herb coated chicken breast, imported Italian Provolone cheese, cheesy brioche, arugula, Vodka sauce served with French Fries 19
- Cheese Ravioli** In San Marzano tomato sauce 21 🍴

Champagne & Sparkling

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| Villa Sandi Prosecco Superiore Glera Valdobbiadene, Italy | 65 |
| Da Luca Prosecco Glera Veneto, Italy | 42 |
| Sartori Erfo Prosecco Rosé Glera Pinot Noir Lombardy, Italy | 46 |
| Veuve Clicquot Brut Reims, France | 128 |
| Moët & Chandon Brut Imperial Epernay, France | 114 |
| Dom Pérignon Brut Hautvillers, France | 310 |

Whites

PINOT GRIGIO

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| Santa Margherita Valdadige, Italy | 56 |
| Terre Del Noce Trentino, Italy | 42 |

SAUVIGNON BLANC

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| Babich Marlborough, New Zealand | 51 |
| LoveBlock by Kim Crawford Marlborough, New Zealand | 56 |

CHARDONNAY

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| DAOU Paso Robles, USA | 61 |
| Charles Smith Eve Washington, USA | 65 |
| Wente 'Morning Fog' Livermore Valley, USA | 51 |

ROSÉ & BLUSH

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|---|----|
| Woodbridge White Zinfandel California, USA | 42 |
| Pasqua '11 minutes' Corvina Syrah Carménère Trevenezie, Italy | 46 |
| Bread & Butter Grenache California, USA | 48 |

WORLDLY WHITES

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|---|----|
| Pasqua Passione Sentimento Bianco Garganega Veneto, Italy | 46 |
| Villa Antinori Pinot Grigio Pinot Bianco Tuscany, Italy | 42 |
| Stemmari Dalila Grillo Viognier Sicily, Italy | 42 |
| Cavit Riesling Pavia, Italy | 42 |
| Charles Smith Kung Fu Girl Riesling Washington, USA | 51 |
| Stemmari Moscato Sicily, Italy | 42 |

Reds

PINOT NOIR

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|---------------------------------------|----|
| Cavit Pavia, Italy | 42 |
| Love Noir California, USA | 46 |
| Mezzacorona Dolomiti, Italy | 42 |
| Bread & Butter California, USA | 51 |

MERLOT

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| Chateau Souverain California, USA | 46 |
| Sterling California, USA | 51 |

CABERNET SAUVIGNON

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|------------------------------------|----|
| Carmel Road California, USA | 51 |
| 337 Lodi, USA | 46 |
| Veramonte Colchagua, USA | 42 |

ITALIAN REDS

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|---|-----|
| Batasiolo Barbera d'Alba Piedmont, Italy | 42 |
| Ruffino Chianti Sangiovese Tuscany, Italy | 42 |
| Allegrini Valpolicella Corvina Rodinella Veneto, Italy | 51 |
| Villa Antinori Chianti Classico Riserva Tuscany, Italy | 78 |
| Banfi Brunello di Montalcino Sangiovese Tuscany, Italy | 115 |
| Pasqua Passione Sentimento Rosso Corvina Merlot Veneto, Italy | 42 |
| La Bracesca Vino Nobile de Montepulciano Sangiovese Montepulciano, Italy | 70 |
| Lucente " Merlot Based " Tuscany, Italy | 83 |
| Il Fauno Merlot Cabernet Franc Carbernet Sauvignon Tuscany, Italy | 88 |
| Prunotto Barbaresco Nebbiolo Piedmont, Italy | 105 |

WORLDLY REDS

| | |
|--|----|
| DAOU The Pessimist Petite Sirah Syrah Paso Robles, USA | 78 |
| La Posta 'Pizzella' Malbec Mendoza, Argentina | 56 |
| Pedroncelli Mother Clone Zinfandel Dry Creek Valley, USA | 51 |
| HobNob Grenache Syrah Pays d'OC, France | 46 |
| Chateau de Pougelon Beaujolais Gamay Fleurie, France | 46 |

FROZEN COCKTAILS

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| Orgasm Lemon sorbet, limoncello, Grey Goose Vodka, Prosecco | 12.5 |
| Frozen Sangria Owner Lara's secret recipe | 11.5 |
| Frozen Bellini Peaches, Prosecco, Simple Syrup | 10 |
| Cucumber Mojito Diplomatico Planas, cucumber, lime, mint leaves | 12.5 |

COCKTAILS

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| Amore Mio (Non-Alcoholic) Orange juice, Pineapple juice, grenadine, topped with fruit | 7.5 |
| Caipirinha Moleca Cachaça, lime, sugar | 12.5 |
| Mojito Diplomatico Planas, lime, sugar, mint leaves (<i>Strawberry, Passion Fruit or Mango</i>) | 12.5 |
| Lychee Cool Grey Goose Le Citron Vodka, Lychee purée, sour mix, splash of lemonade | 13.5 |
| Grapefruit Crush Dry Vermouth, grapefruit liqueur, St-Germain elderflower, grapefruit, lemon juice, blanco tequila | 13.5 |
| Aperol Spritz Lunetta Prosecco, Aperol Spritz, soda, slice of orange, optional green olive | 12.5 |
| Moscow Mule Vodka, ginger beer, lime juice | 13.5 |

MARTINIS

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| Wildberry Martini Grey Goose Vodka, strawnberry puree, raspberry purée | 13.5 |
| Lychee Martini Grey Goose Vodka, lychee purée, lychee fruit | 13.5 |
| Limoncello Drop Grey Goose Le Citron Vodka, limoncello, lime juice | 13.5 |

BEERS

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| Chill/Balashi/Magic Mango Aruba | 6.5 |
| Peroni/Nastro Azzurro Italy | 7 |

CRAFT BEERS 9

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| Dead Guy German Maibock / Orange Ave Wit Witbier / Salty Crew Blond Ale / Newport Daze Hazy Pale Ale / Hazers Gonna Haze Hazy IPA / Batsquatch Hazy IPA | |
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Wine by the glass



PROSECCO

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| Da Luca Prosecco Glera Veneto, Italy | 9 |
| Sartori Erfo Prosecco Rosé Glera Pinot Noir Lombardy, Italy | 10 |

WHITE

| | |
|--|----|
| Terre Del Noce Pinot Grigio Trentino, Italy | 9 |
| LoveBlock by Kim Crawford Sauvignon Blanc Marlborough, New Zealand | 12 |
| DAOU Chardonnay Paso Robles, USA | 13 |
| Wente 'Morning Fog' Chardonnay Livermore Valley, USA | 11 |
| Stemmari Dalila Grillo Viognier Sicily, Italy | 9 |
| Charles Smith Kung Fu Girl Riesling Washington, USA | 11 |
| Stemmari Moscato Sicily, Italy | 9 |

ROSÉ & BLUSH

| | |
|---|----|
| Pasqua '11 minutes' Corvina Syrah Carménère Trevenezie, Italy | 10 |
| Bread & Butter Grenache California, USA | 10 |
| Woodbridge White Zinfandel California, USA | 9 |

REDS

| | |
|--|----|
| Mezzacorona Pinot Noir Dolomiti, Italy | 9 |
| Sterling Merlot California, USA | 10 |
| La Posta 'Pizzella' Malbec Mendoza, Argentina | 12 |
| Veramonte Cabernet Sauvignon Colchagua, USA | 9 |
| Batasiolo Barbera d'Alba Piedmont, Italy | 9 |

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PIZZERIA  NAPOLETANA®

DESSERTS

Made by Chef Diego Palacios

Tiramisu 10.5

Amore Mio's family recipe

Panna Cotta 10

Italian vanilla custard, seasonal berry glaze

Amore Mio Signature Heart 7

A large heart of gelato, covered with pure dark chocolate

Gelatissimo Bonbons for two 8

10 pieces in a variety of flavors

Ask your server for available flavors

Nutella Chocolate Cake 10.5

Silky, two layer gluten free Nutella cake

Profiteroles 9.5

Filled with pastry cream, hot fudge drizzle

Gelatissimo Gelato Basket 11.5

Two scoops of gelato in a waffle basket

Ask for our variety of flavors

DESSERT MARTINIS

Tiramisu 10.5

Vodka, Kahlúa, Baileys, Espresso Coffee, Coffee Cream

Chocolate 11.5

Chocolate gelato, Baileys, Frangelico, Van Gogh Chocolate Vodka, Smirnoff Marshmallow

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PIZZERIA  NAPOLETANA

COGNACS

Hennessy VSOP 12

Rémy Martin VSOP 13

Hennessy XO 24

AFTER DINNER

Baileys 10.5

Grappa 10.5

Grand Marnier 10.5

Averna Amaro Siciliano 11.5

DESSERT WINES

Masi Recioto della Valpolicella Classico 18 190

La Roncaia Picolit 15

Sandeman Port Ruby 9

Taylor Fladgate Tawny 10 Years 14

SPECIALTY COFFEES

Dolce Vita Espresso, Frangelico, Crème de Cacao 10.5

Roma Espresso, Baileys, Crème de Cacao 10.5

Irish Espresso, Jameson, Cream 10.5

Spanish Espresso, Rum, Whiskey, Grand Marnier 12.5

Italian Coffee Chocolate spoon, Amaretto Disaronno, coffee, cream 15.5

COFFEES

Cappuccino 5 | Iced Caffè/Cappuccino 5

Espresso/Decaffeinato 5 | Macchiato 5

Caffè Latte 4 | Regular Caffè/Decaffeinato 3.5

Organic Hot Tea 3.5 | Fresh Mint Tea 3.5