

Amore Mio

PIZZERIA  NAPOLETANA

Breakfast **NEW**

FROM 7AM to 11AM

FRUIT & YOGURT PARFAIT 9.5
Greek yogurt, granola, almonds, honey and seasonal fruits

ENGLISH BREAKFAST 6.5
Fresh baked croissant, fruit preserves, sliced meats and cheeses

BRIOCHE FRENCH TOAST 6.5
Seasonal Fruits and powdered sugar

SPINACH & SAUSAGE FRITTATA 11.5
Classic Italian deep-dish egg omelet with spinach, Italian sausage and fresh mozzarella cheese

BACON EGGS BENEDICT 7
Two poached eggs, bacon, house-made Hollandaise sauce on croissant halves

HEARTY OATMEAL 9.5
Topped with fruits, peanut butter and cinnamon

OMELET 5.5
Egg omelet, mozzarella cheese, sundried tomato sauce

MATCHA BUBBLE WAFFLE 10.5
Homemade waffle made with Matcha powder and topped with seasonal berries and banana

POTATO EGG NEST 6.5
Eggs, sliced potato, bacon, mozzarella, olive oil, alfalfa sprouts and sundried tomato sauce

PROTEIN PANCAKE 8.5
Oats, eggs, banana and maple syrup

AÇAÍ BOWL 12
Topped with apples, bananas, berries, coconut and granola

SPROUTED AVO & EGG TOAST 6.5
Poached eggs, avocado, red onion, olive oil, cilantro and alfalfa sprouts

ADD TOPPINGS

Ham (+2.0)
Bacon (+2.0)
Sausage (+2.0)
Chicken (+2.0)

Mozzarella cheese (+2.0)
Spinach (+2.0)
Avocado (+2.0)
Bell Peppers (+0.40)

Smoothies

HEARTY FRUIT & OATS 9.5
Strawberry, raspberry, oats, banana, peanut butter, almond milk and honey

QUEEN OF ALL GREENS 9.5
Fresh kale, fresh spinach, Pineapple, Banana and apple juice

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

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

DALGONA COFFEE 4

Fresh Juices

THE CURE 9.5
Green apples, cucumbers, lemons, kale, ginger, aloe vera and mineral salt

THE OXYGENATOR 9.5
Apples, beets, carrots, ginger, lemons and cayenne peppers

ORANGE JUICE 6.5
Fresh pressed orange juice

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PIZZERIA

NAPOLETANA

Antipasti APPETIZERS

SCAMPI ARROSTITI	15.5
Oven roasted shrimp in garlic and olive oil served with fresh baked bread	
POLENTA 🌿	4.5
Fried cornmeal served with spicy tomato diavola sauce	
CALAMARI FRITTI	14
Crispy calamari, spicy tomato sauce	
SAN MARZANO TOMATO SOUP	8.5
Homemade vegetable stock, San Marzano tomato, croutons	

Primi Piatti FIRST COURSES

ZUCCHINI RISOTTO ALLA MILANESE 🌿	15.5
Oven roasted zucchini filled with golden saffron risotto	
LASAGNA	23
Homemade beef lasagna	
GALLETTO ARROSTITO	23
Roasted organic Cornish hen, potatoes, onions	
AMORE MIO STUFFED SHRIMP	21
Shrimp filled with crab meat, bread crumbs, bed of roasted seasonal vegetables	

Insalata SALADS

MISTA 🌿 🌱	7	RUCOLA E PARMIGIANO REGGIANO 🌿	10.5
Romaine and iceberg lettuce, cucumber, carrots, celery hearts of palm		Arugula, shaved Parmesan cheese, red onions, celery, cherry tomatoes, pine nuts	
CESARE	9	ARUBA 🌿	15.5
Romaine lettuce, house Caesar dressing, croutons, shaved Parmesan cheese Add Grilled Shrimp 7.50 / Grilled Chicken 5.50		Shrimp, fresh avocado, hearts of palm, bed of romaine lettuce	
CAPRESE 🌿 🌱	11.5	SMOKED SALMON CARPACCIO 🌿	15.5
Mozzarella cheese with vine ripened tomatoes		Smoked salmon, arugula, boiled eggs, red onions, capers	

SPICY 🌿

GLUTEN FREE 🌿

VEGETARIAN 🌿

VEGAN 🌱

ITALIAN DRESSING / CAESAR DRESSING / HONEY GINGER DRESSING

Pizza

MAKE YOURS **GLUTEN FREE**, ASK YOUR SERVER

ADDITIONAL TOPPINGS 3

PROSCIUTTO 5.5

ROSEMARY FOCACCIA 🌿	9	BURRATA & ARTICHOKE	28
Flat oven baked Italian bread, olive oil, fresh rosemary		Freshly imported burrata cheese, roasted artichoke, mozzarella Di Fior di Latte, arugula, olive oil, pine nut	
FRIED PIZZA CALZONE	21	BURRATA & GUANCIALE	29
FOCACCIA CREMA DI SCAMPI E PREZZEMOLO	23	Freshly imported burrata cheese, guanciale, mozzarella Di Fior di Latte, olive oil	
NAPOLI	18.5	SICILIANA	20
Tomato sauce, basil, anchovies, olives, capers, imported mozzarella di Fior Di Latte		Tomato sauce, mozzarella di Fior Di Latte, roasted eggplant and ricotta cheese	
MARGHERITA 🌿	17.5	CALZONE	20
Tomato sauce, basil, imported Buffalo mozzarella cheese		Ham, mushroom, ricotta and mozzarella di Fior Di Latte	
CAPRICCIOSA	20	MARINARA	9.5
Tomato sauce, imported mozzarella di Fior Di Latte, artichoke hearts, ham, mushrooms		San Marzano tomato sauce, olive oil, garlic, fresh oregano	
DIAVOLA	20	VEGAN PIZZA 🌱	21
Tomato sauce, imported mozzarella di Fior Di Latte, Italian spicy salami		Vegan cheese and vegan artisan sausage	
PROSCIUTTO CRUDO E PROVOLONE	21	BOLOGNESE	19.5
Imported Italian provolone cheese with Parma ham and cherry tomatoes		Tomato sauce, ground beef Bolognese, mozzarella di Fior Di Latte, roasted peppers	
QUATTRO FORMAGGI	20	VEGETARIANA 🌿	22
Imported Italian provolone, parmesan, mozzarella di Fior di latte Gorgonzola cheese		Tomato sauce, mozzarella di Fior Di Latte, roasted seasonal vegetables	



CHAMPAGNE & SPARKLING WINES

DOM PÉRIGNON BRUT VINTAGE France	450	
VEUVE CLICQUOT BRUT France	155.5	
MOËT & CHANDON ROSÉ IMPÉRIAL Reims, France	160.5	
VILLA SANDI SUPERIORE PROSECCO Treviso, Italy	9	48
LUNETTA PROSECCO Italy		59
TIAMO ROSÉ Lombardy, Italy	9	39

ITALIAN WHITE WINES

TERRE DEL NOCE PINOT GRIGIO Trentino, Italy	9	36
SANTA MARGHERITA PINOT GRIGIO Trentino, Italy	10.5	48.5
CAVIT RIESLING Trentino, Italy	9.5	44

WHITE WINES

DUCKHORN SAUVIGNON BLANC Sonoma County, USA	16.5	73
BABICH SAUVIGNON BLANC Marlborough, New Zealand	11	48.5
JOSH CELLARS CHARDONNAY California, USA	10	41
KENDALL-JACKSON "VINTNER'S RESERVE" CHARDONNAY California, USA	12	57

ITALIAN RED WINES

CAVIT PINOT NOIR Italy	10.5	48.5
BATASIOLO BARBERA D'ALBA Piemonte, Italy	11	45
CAPOSALDO CHIANTI Tuscany, Italy	13	59
ANTINORI PÈPPOLI CHIANTI CLASSICO Tuscany, Italy		60
ANTERRA MERLOT Italy	7.5	34.5
LUCENTE "SUPER TUSCAN" Tuscany, Italy		74.5
BRUNELLO DI MONTALCINO CASTELLO BANFI - SANGIOVESE Tuscany, Italy		118
AMARONE DELLA VALPOLICELLA "CORTE GIARA" Italy		118

RED WINES

WENTE VINEYARDS, "SANDSTONE" MERLOT California, USA	10.5	42
NORTON RESERVA MALBEC Mendoza, Argentina	11	45
CATENA MALBEC Mendoza, Argentina	12	51.5
689 CELLARS RED BLEND California, USA		48.5
JOSH CELLARS CABERNET SAUVIGNON California, USA	10	41.
WENTE VINEYARDS, "SOUTHERN HILLS" CABERNET USA	10.5	42
SIMI CABERNET Alexander Valley, Sonoma County, USA	14	66.5

ORGANIC WINES

BAGLIO GIBELLINA GRILLO Sicily, Italy	10	45
BAGLIO GIBELLINA NERO D'AVOLA Sicily, Italy	10	45

ROSÉ / BLUSH WINES

BERINGER WHITE ZINFANDEL California, USA	9	42
THE PALM BY WHISPERING ANGEL Provence, Italy	10.5	48.5

SANGRIA

RED SANGRIA OR WHITE CAVA SANGRIA Owner Lara's secret recipe	11	41
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LOCAL & INTERNATIONAL BEERS

CHILL / BALASHI Aruba	5.5
PERONI / BIRRA MORETTI / NASTRO AZZURRO Italy	6.5

CRAFT BEERS

ISLANDER IPA Bitter	11
ORANGE AVE. WIT Citrus	10
SCULPIN IPA Fruity	10
DEAD GUY ALE Honey	10

COCKTAILS & MARTINIS

NON ALCOHOLIC

ENERGY (FROZEN) Strawberry purée, banana, colada mix	7
BROKEN HEART Lemon sorbet, strawberry purée, grapefruit juice and pineapple juice	7
VIRGIN AMORE MIO Orange juice, pineapple juice, grenadine and topped with fruit	7

FROZEN COCKTAILS

DEATH BY CHOCOLATE Van Gogh Chocolate Vodka, Baileys, crème de cacao, chocolate ice cream, garnished with shaved chocolate	10
ORGASM Lemon sorbet, limoncello, Grey Goose vodka, prosecco	10
FROZEN SANGRIA Owner Lara's secret recipe	10
FROZEN BELLINI Peaches, prosecco, simple syrup	10
CUCUMBER MOJITO White rum, cucumber, lime, mint leaves	10

COCKTAILS

CAIPIRINHA Moleca cachaça, lime, sugar	10
MOJITO White rum, lime, sugar, mint leaves. (Strawberry, passion fruit or mango)	10
LYCHEE COOL Grey Goose Le Citron vodka, lychee purée, sour mix, splash of lemonade	10
TABOO Lime, kiwi, sugar, prosecco	10
GRAPEFRUIT CRUSH Dry Vermouth, grapefruit liqueur, St-Germain elderflower, grapefruit, lemon juice, blanco tequila	10
ISLAND BLISS Peach purée, sliced apple, gin, basil leaves, lemon juice, St-Germain peach liqueur	10
APEROL SPRITZ Lunetta Prosecco, Aperol Spritz, soda, slice of orange and optional green olive	11.5
MOSCOW MULE Grey Goose vodka, ginger beer and lime juice	11.5
BASIL TONIC Gin, lemon juice, basil leaves, Fever Tree tonic	11.5
MONKEY MONKEY Monkey 47, grapefruit liqueur, lime juice, simple syrup, Fever Tree tonic	18
BLACK LOVE Gin, Fresh Blackberry, mint, Simple Syrup, lemon, top with Fever Tree tonic	11.5

MARTINIS

AMORE MIO Coco rum, Frangelico, Amaretto Disaronno, cream, garnished with roasted almonds	10.5
BERRYTINI Grey Goose vodka, strawberry purée, raspberry purée	10.5
TIRAMISU Grey Goose vodka, Kahlúa, Baileys, espresso and coffee cream	10.5
LIMONCELLO DROP Grey Goose Le Citron vodka, limoncello, lime juice	10.5
MANGOTINI Grey Goose Le Citron vodka, triple sec, lime juice, mango purée	10.5
COCOTINI Malibu rum, Bacardi coco, coconut water	10.5
CHEATERS Grey Goose vodka, apple schnapps, midori, passion fruit purée, sour mix	10.5
LYCHEETINI Grey Goose vodka, lychee purée, lychee fruit	10.5
CHOCOLATE Chocolate gelato, Baileys, Frangelico, Van Gogh Chocolate Vodka, Smirnoff Marshmallow	10.5

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PIZZERIA | NAPOLETANA

Desserts

Gelatissimo... GELATO
Ask for our variety of flavors

TIRAMISU
Amore Mio's family recipe

PANNA COTTA
Italian vanilla custard with seasonal berry glaze

NUTELLA CHOCOLATE CAKE
Silky, two layer gluten free Nutella cake

PROFITEROLES
Filled with pastry cream and hot fudge drizzle

AFFOGATO ESPRESSO
Heaven in a cup. Hot espresso poured over a scoop of vanilla Gelatissimo gelato

FRESH STRAWBERRIES
Fresh strawberries with fresh whipped Chantilly cream



9.5	REGULAR CAFFÈ / DECAFFEINATO	3.5
	ESPRESSO / DECAFFEINATO	3.5
10.5	MACCHIATO	3.5
	CAFFÈ LATTE	3.5
10	CAPPUCCINO	3.5
	ICED CAFFÈ / CAPPUCCINO	3.5
10.5	ORGANIC HOT TEA	3.5
	FRESH MINT TEA	3.5

Specialty Coffee

9	DOLCE VITA Espresso, Frangelico, Crème de Cacao	10.5
	ROMA Espresso, Baileys, Crème de Cacao	10.5
11.5	IRISH Espresso, Irish Whiskey, Cream	10.5
	SPANISH Espresso, Rum, Whiskey, Grand Marnier	12.5
	ITALIAN COFFEE With a disappearing chocolate spoon, Amaretto Disaronno, Coffee & Fresh Cream	15.5

Dessert Martinis

10.5	TIRAMISU Vodka, Kahlúa, Baileys, Espresso Coffee and Coffee Cream	10.5
11.5	CHOCOLATE Chocolate gelato, Baileys, Frangelico, Van Gogh Chocolate Vodka, Smirnoff Marshmallow	11.5

Cappè / Coffee



After Dinner Liqueurs

BAILEYS	7.5
GRAPPA	10.5
GRAND MARNIER	10.5
AVERNA AMARO SICILIANO	11.5

Cognac

HENNESSY VSOP	12
RÉMY MARTIN VSOP	13
HENNESSY XO	24

Single Malts

MACALLAN 12	18
MACALLAN 18	39.5

Port Wine

SANDEMAN PORT RUBY	9
SANDEMAN PORT TAWNY	9
TAYLOR FLADGATE TAWNY 10 YEARS	11

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