

Amore Mio

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		Shrimp, fresh avocado, hearts of palm, bed of romaine lettuce	
Add Grilled Shrimp 7.50 / Grilled Chicken 5.50			
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
		Freshly imported burrata cheese, guanciale, mozzarella Di Fior di Latte, olive oil	
FOCACCIA CREMA DI SCAMPI E PREZZEMOLO	23	SICILIANA	20
Creamy shrimp scampi, parsley		Tomato sauce, mozzarella di Fior Di Latte, roasted eggplant and ricotta cheese	
NAPOLI	18.5	CALZONE	20
Tomato sauce, basil, anchovies, olives, capers, imported mozzarella di Fior Di Latte		Ham, mushroom, ricotta and mozzarella di Fior Di Latte	
MARGHERITA 🍴	17.5	MARINARA	9.5
Tomato sauce, basil, imported Buffalo mozzarella cheese		San Marzzano tomato sauce, olive oil, garlic, fresh oregano	
CAPRICCIOSA	20	VEGAN PIZZA 🍴	21
Tomato sauce, imported mozzarella di Fior Di Latte, artichoke hearts, ham, mushrooms		Vegan cheese and vegan artisan sausage	
DIAVOLA	20	BOLOGNESE	19.5
Tomato sauce, imported mozzarella di Fior Di Latte, Italian spicy salami		Tomato sauce, ground beef Bolognese, mozzarella di Fior Di Latte, roasted peppers	
PROSCIUTTO CRUDO E PROVOLONE	21	VEGETARIANA 🍴	22
Imported Italian provolone cheese with Parma ham and cherry tomatoes		Tomato sauce, mozzarella di Fior Di Latte, roasted seasonal vegetables	
QUATTRO FORMAGGI	20		
Imported Italian provolone, parmesan, mozzarella di Fior Di latte Gorgonzola cheese			

			GLASS	BOTTLE
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 Lombary, 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		
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	
Amore Mio				
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



Caffè / Coffee

9 REGULAR CAFFÈ / DECAFFEINATO 3.5

ESPRESSO / DECAFFEINATO 3.5

9 MACCHIATO 3.5

CAFFÈ LATTE 3.5

9 CAPPUCCINO 3.5

ICED CAFFÈ / CAPPUCCINO 3.5

9 ORGANIC HOT TEA 3.5

FRESH MINT TEA 3.5

8

Specialty Coffee

8 DOLCE VITA 10.5

Espresso, Frangelico, Crème de Cacao

ROMA 10.5

Espresso, Baileys, Crème de Cacao

10.5 IRISH 10.5

Espresso, Irish Whiskey, Cream

SPANISH 12.5

Espresso, Rum, Whiskey, Grand Marnier

ITALIAN COFFEE 15.5

With a disappearing chocolate spoon, Amaretto Disaronno, Coffee & Fresh Cream

Dessert Martinis

TIRAMISU 10.5

Vodka, Kahlúa, Baileys, Espresso Coffee and Coffee Cream

CHOCOLATE 11.5

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



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

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