



# MENU



@thatsamorecheesery  
thatsamorecheese.com.au



## WELCOME TO OUR CHEESERY!

Dear customers,

Welcome to the That's Amore Cheesery, where artisanal cheese meets a vibrant and creative kitchen.

Alongside some of our most popular dishes, you can try our famous porchetta, slow cooked pork belly rolled with garden-fresh herbs. Made every morning using the traditional Abruzzese recipe.

Our pasta is proudly made in house, giving you a true taste of Italy. Indulge in freshly filled ricotta cannoli by the Cannoleria, the perfect dessert to sweeten your day.

We would like to advise you:

- To split bills please use the QR code on the tables
- No substitutions or changes to the menu
- During busy times, our seating time for coffee & cannoli is limited to 30 minutes.
- Please be advised that food prepared here on the premises may contain milk, eggs, wheat, soybean, nuts, fish and shellfish

We hope you enjoy your time here at the That's Amore Cheesery.

# BREAKFAST

Served until 3pm

**RICOTTA CALDA WITH FRUIT (V)** ..... 22  
Hot ricotta served with honey & waffle

**RICOTTA CALDA WITH OLIVES (V)** ..... 22  
Hot ricotta served with extra virgin olive oil, olives & toast

**BREKKIE BRUSCHETTA** ..... 31  
Poached eggs, avocado, smoked salmon, roasted tomatoes, lemon ricotta, black sesame seeds on toast

**RICOTTA PANCAKES (V)** ..... 28  
Ricotta pancakes with strawberry sauce, pistachio praline, strawberry mascarpone

**THAT'S AMORE FRIED EGGS** ..... 31  
Served with bacon, mushroom, avocado, spinach, grated grana & toast

**CACIOTTA BENEDICT** ..... 31  
Crumbed caciotta cheese, bacon, spinach, poached eggs & hollandaise sauce

**SMASHED AVOCADO (V)** ..... 31  
Served with burrata, poached eggs, heirloom tomato, pickled onion on toast

**EGG & BACON ROLL** ..... 24  
Fried eggs, bacon & stracciatella on a roll

**TOAST WITH ONE TOPPING OF YOUR CHOICE** ..... 12  
(This is not a toastie)

- Honey
- Jam
- Nutella
- Stracciatella
- Eggs
- Ham

## EXTRAS

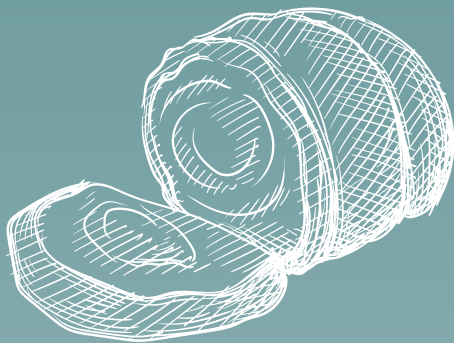
Toast, gf bread.....	3 each
1 egg, stracciatella, sliced tomato, mushrooms .....	4 each
Avocado, 2 eggs, homemade bacon, mortadella (4 slices) .....	8 each
Burrata 90g .....	9 each
Buffalo mozzarella, porchetta, smoked salmon .....	10 each

# PANINI MENU

Served until 3pm

<b>SOFIA</b> .....	<b>26</b>
Porchetta, potatoes, melted caciocavallo & lemon zest	
<b>BENIGNI*</b> .....	<b>26</b>
Porchetta, peperonata in agro dolce & smoked buffalo mozzarella (contains onion)	
<b>DONATELLA</b> .....	<b>24</b>
Pork sausage, pickles, mayo, salad, tomato & smoked scarmorza	
<b>MUCCINO</b> .....	<b>24</b>
Meatballs, rocket, fennel & shaved grana padano	
<b>PAUSINI*</b> .....	<b>24</b>
Mortadella, basil pesto & burrata	
<b>FERRARI</b> .....	<b>26</b>
Chicken schnitzel, broccolini & herbed ricotta	
<b>BELLUCCI (V)*</b> .....	<b>22</b>
Fior di latte, tomato, basil & extra virgin olive oil	
Add prosciutto San Daniele (+6)*	
Add chicken schnitzel (+6)	
<b>BOCELLI (V)</b> .....	<b>24</b>
Broccoli fritter (grana padano & mozzarella), tomato, lettuce & mayo	
<b>BAGGIO (V)</b> .....	<b>24</b>
Eggplant cutlet, napoli sauce, fior di latte, basil & rocket	

\*Served until 5pm



## NOTE

The porchetta is cooked fresh each morning and set out to rest.  
We do not reheat the meat for the panini throughout the day.

# ANTIPASTI & SMALL BITES

Served until 3pm

<b>PAN-FRIED SMOKED BOCCONCINI (V)</b> .....	<b>19</b>
Served with kalamata olives	
<b>CHEESE PLATE*</b> .....	<b>29</b>
A selection of That's Amore Cheese served with bread (feeds up to 2 people)	
<b>ANTIPASTO*</b> .....	<b>29</b>
A selection of cured meats & That's Amore Cheese served with bread (feeds up to 2 people)	
<b>PAN-FRIED POTATOES</b> .....	<b>12</b>
Bowl of fried potatoes	
<b>MORTADELLA PLATE*</b> .....	<b>17</b>
Served with bread (feeds 2 people)	
<b>PROSCIUTTO PLATE*</b> .....	<b>27</b>
Served with bread (feeds 2 people)	
<b>WARM OLIVES</b> .....	<b>15</b>
Italian whole mixed olives, served with bread	

## ADD ON EXTRAS

Burrata 90g ..... 9 each



\*Served until 5pm

# MAINS

Served until 3pm

<b>LASAGNA*</b> .....	<b>32</b>
Pork & veal ragù lasagna	
<b>PORCHETTA PLATE*</b> .....	<b>32</b>
Sliced roasted porchetta served with green salad	
Add potatoes <b>(+6)</b>	
<i>(The porchetta is not reheated throughout the day)</i>	
<b>CHICKEN SCHNITZEL</b> .....	<b>32</b>
Served with pan-fried potatoes and a slice of lemon	
<b>GIORGIO'S COTOLETTA</b> .....	<b>41</b>
Served with sliced tomato, buffalo mozzarella & avocado	
<b>SPAGHETTI AL POMODORO &amp; BURRATA</b> .....	<b>29</b>
Housemade spaghetti with Napoli sauce & burrata	
<b>SPAGHETTI CACIO E PEPE (V)</b> .....	<b>29</b>
Cacio, grana padano & black pepper	
<b>RICOTTA GNOCCHI SORRENTINA (V)</b> .....	<b>30</b>
Napoli sauce, baby bocconcini & fresh basil	
<b>RICOTTA GNOCCHI BOLOGNESE</b> .....	<b>30</b>
Beef & pork ragù	

# SALADS

<b>CAPRESE SALAD (V)*</b> .....	<b>24</b>
Fior Di Latte mozzarella, sliced tomato, basil & bread	
Change to buffalo mozzarella <b>(+8)</b>	
<b>INSALATA (V)*</b> .....	<b>12</b>
Green salad, cucumber, tomato & balsamic dressing	
Add tuna <b>(+4)</b>	
<b>CHICKEN SALAD</b> .....	<b>26</b>
Grilled chicken tenderloins, baby bocconcini, cherry tomatoes, avocado, mixed salad, pine nuts, balsamic dressing, extra virgin olive oil	

## ADD ON EXTRAS

Burrata 90g .....	9 each
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\*Served until 5pm

# KIDS MENU

Available for kids under 12

<b>RICOTTA PANCAKES WITH MAPLE SYRUP OR NUTELLA</b> .....	<b>18</b>
<b>PASTA AL POMODORO</b> .....	<b>18</b>
Rigatoni with Napoli sauce	
<b>PASTA BOLOGNESE</b> .....	<b>18</b>
Rigatoni with beef & pork ragù	
<b>CHICKEN SCHNITZEL</b> .....	<b>18</b>
Served with fried potatoes	

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# CANNOLI

<b>SMALL CANNOLO</b> .....	<b>2.5</b>
(Only available in the Sicilian flavour)	
<b>LARGE CANNOLO</b> .....	<b>5</b>

**SICILIAN:** sweet ricotta, cinnamon & crushed pistachio

**CHOCOLATE:** chocolate ricotta & white chocolate dust

**FLAVOUR OF THE WEEK:** see dessert cabinet for our weekly special

# DRINKS

## TEA & COFFEE

Short black .....	3.5
Latte, cappuccino, flat white, piccolo, macchiato, tea, hot chocolate .....	4
Mocha, long black, long macchiato, chai latte .....	4.5
Italian thick hot chocolate .....	5
Crema al caffè .....	4.5
Iced latte .....	6
Iced mocha .....	6.5
Caffè freddo (double shot espresso on ice) .....	4.5

Soy, almond, lactose free, oat milk **\$1**

Large, decaf, strong **50c**

## LEMON GRANITA

Small .....	4
Large .....	6

## MINERAL WATER

250mL still / sparkling .....	3.8
1L still / sparkling .....	7.5

## SOFT DRINKS

San Pellegrino Aranciata, Chinotto, Limonata .....	4.8
Mole Cola (classic & sugar free) .....	5.5

## ZUEGG JUICE

Ace juice (orange, carrot & lemon).....	5
Pineapple juice .....	5
Blood orange juice .....	5
Peach juice.....	5
Apple juice .....	5
Orange juice .....	5

## DI FRUTTA JUICE

Ace juice.....	4.5
Pear juice .....	4.5
Blueberry juice .....	4.5



# DRINKS

## SPARKLING WINE

**Salatin Prosecco DOC Extra Dry** ..... 10/40

VENETO, ITALY

*Fresh & crisp with notes of green apple*

**Cascina Ghercina Moscato d'Asti** ..... 8.5/34

2020 | PIEMONTE, ITALY

*Elegant, concentrated sweet fruit notes*

## WHITE WINE

**Vigneti Radica Pecorino** ..... 10.5/43

2021 | ABRUZZO, ITALY

*Well-bodied, good structure*

*Fruity aroma with citrus and floral notes*

## ROSE

**Il Palazzo La Curia IGT** ..... 10/40

2020 | TOSCANA, ITALY

*Fresh & dry, aroma of pomegranate and wild strawberries*

## RED WINE

**Il Palazzo Chianti DOCG** ..... 10/40

2017 | TOSCANA, ITALY

*Fresh & velvety, floral & fruit fragrances*

**Menhir Salento Negroamaro** ..... 11/45

2018 | PUGLIA, ITALY

*Rich dark fruits heightened by savoury & spice*

## COCKTAILS

Aperol Spritz ..... 15

Negroni ..... 16

Mimosa ..... 12

Gin & Tonic ..... 13

Limoncello Spritz ..... 15

## BEER

Peroni Red Label 330mL ..... 10

## DIGESTIVI

Limoncello ..... 8

Amaro del Capo ..... 9

Grappa Stravecchia ..... 10.5