



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 & melted caciocavallo on a roll

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

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

EXTRAS

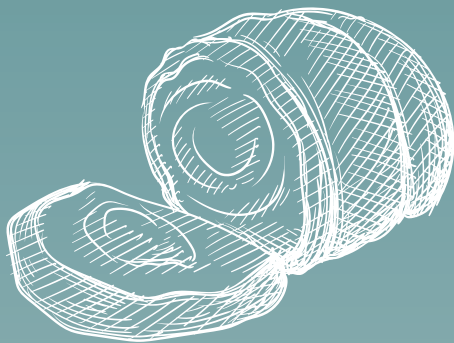
Toast, gf bread.....	3 each
1 egg, stracciatella, sliced tomato, mushrooms	4 each
Avocado, 2 eggs, homemade bacon, mortadella (4 slices)	8 each
Burrata 90g	9 each
Buffalo mozzarella, porchetta, smoked salmon	10 each

PANINI MENU

Served until 3pm

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

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

ADD ON EXTRAS

Burrata 90g 9 each



*Served until 5pm

MAINS

Served until 3pm

LASAGNA*	32
Pork & veal ragù lasagna	
PORCHETTA PLATE*	32
Sliced roasted porchetta served with green salad Add potatoes (+6) <i>(The porchetta is not reheated throughout the day)</i>	
CHICKEN SCHNITZEL	32
Served with pan-fried potatoes and a slice of lemon	
GIORGIO'S COTOLETTA	41
Served with sliced tomato, buffalo mozzarella & avocado	
SPAGHETTI AL POMO DORO & BURRATA	29
Housemade spaghetti with Napoli sauce & burrata	
SPAGHETTI CACIO E PEPE IN A CACIOTTA WHEEL (V)	33
Cacio, grana padano, black pepper, and burrata on top	
RICOTTA GNOCCHI SORRENTINA (V)	30
Napoli sauce, baby bocconcini & fresh basil	
RICOTTA GNOCCHI BOLOGNESE	30
Beef & pork ragù	

SALADS

CAPRESE SALAD (V)*	24
Fior Di Latte mozzarella, sliced tomato, basil & bread Change to buffalo mozzarella (+8)	
INSALATA (V)*	12
Green salad, cucumber, tomato & balsamic dressing Add tuna (+4)	
CHICKEN SALAD	26
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

RICOTTA PANCAKES WITH MAPLE SYRUP OR NUTELLA 18

PASTA AL POMODORO 18

Rigatoni with Napoli sauce

PASTA BOLOGNESE 18

Rigatoni with beef & pork ragù

CHICKEN SCHNITZEL 18

Served with fried potatoes

CANNOLI

SMALL CANNOLO 2.5

(Only available in the Sicilian flavour)

LARGE CANNOLO 5

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	5.5
Crema al pistacchio	6.5
Iced latte	6
Iced mocha	6.5
Caffé freddo (double shot espresso on ice).....	4.5
Tiramisú Mocha	12.5

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

YARRA VALLEY HILLTOP

L'only Orange juice	6
L'only Apple juice	6
L'only Pineapple juice.....	6
Keen & green smoothie (apple, apricot, mango, kiwi)	6
Let's go bango smoothie (banana, mango)	6
Red'y set-go smoothie (apple, guava, black currant, blueberry, strawberry).....	6

DI FRUTTA JUICE

Pear juice	4.5
Blueberry juice.....	4.5
Pineapple 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

Menhir Salento Novementi 10/40

2021 | PUGLIA, ITALY

Fresh with notes of wild strawberries, pink grapefruit and thyme

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