

# Amoremio Restaurant

490 Don Juico Avenue, Clarkview Malabanas, Angeles City

Tel.No. 045-304-0328

Function Room, Catering, Delivery, Parties, Celebrations



**FREE DELIVERY**

**0906 4344187**

## ANTIPASTI/APPELIZERS

<i>Antipasti di mare</i> (Assorted seafood marinated in olive oil, garlic, lemon)	<i>php</i>	200
<i>Carpaccio Amoremio</i> Thinly sliced beef tenderloin with arugola, parmesan lemon and olive oil)	<i>php</i>	230
<i>Ostriche dello Chef</i> (Baked oysters with spinach, hollandaise sauce and parmesan)	<i>php</i>	265
<i>Vitello tonnato</i> (Cold thinly pork loin in mayonnaise tuna sauce)	<i>php</i>	315
<i>Antipasto salumi</i> (Assorted Italian cold cuts)	<i>php</i>	315
<i>Carpaccio di Salmone</i> (Thinly sliced smoked salmon with capers, olive oil and lemon)	<i>php</i>	355
<i>Antipasto formaggi</i> (Assorted Italian cheeses)	<i>php</i>	355
<i>Caprese</i> (Layer alternating slices of fresh tomatoes and bufala mozzarella drizzle with extra vergin olive oil and origano)	<i>php</i>	355
<i>Antipasto formaggi/salumi</i> (Assorted Italian cheeses and cold cuts)	<i>php</i>	400

## INSALATE/SALAD

<i>Caesar salad</i> (Iceberg lettuce, bacon, croutons and caesar dressing)	<i>php</i>	135
<i>Insalata mista</i> (Iceberg, Romaine, fresh tomatoes, onions, black and green olives in olive oil and balsamic vinegar dressing)	<i>php</i>	135
<i>Insalata Amoremio</i> (Mixed green salad with bacon, boiled eggs in balsamic vinegar)	<i>php</i>	175
<i>Insalata greca</i> (Greek recipe) (Mixed green salad with feta cheese, bell pepper, cucumber)	<i>php</i>	175
<i>Insalata Mediterranea</i> (Good for 2) (Assorted lettuce, fresh tomatoes, cucumber, shrimps, parmesan fresh mushrooms, olives, capers)	<i>php</i>	395

## PHILIPPINO MENU

*All with rice sidings*

<i>Fried tilapia</i>	<i>php</i>	150
<i>Pork adobo</i>	<i>php</i>	185
<i>Chicken adobo</i>	<i>php</i>	185
<i>Calamares</i>	<i>php</i>	185
<i>Beef caldereta</i>	<i>php</i>	230
<i>Spicy gambas with garlic</i>	<i>php</i>	250

## ZUPPE/SOUP

<i>Minestrone</i>	<i>ράρ</i>	95
(Traditional classic italian vegetable soup)		
<i>Zuppa di cipolle</i> (French recipe)	<i>ράρ</i>	133
(Onions soup in meat soup with cheese topping)		
<i>Zuppa di broccoli</i>	<i>ράρ</i>	143
(Broccoli soup)		
<i>Pappa pomodoro</i>	<i>ράρ</i>	143
(Tomatoes soup with garlic bread)		
<i>Crema di funghi</i>	<i>ράρ</i>	150
(Creamy mushrooms soup)		
<i>Zuppa di pesce</i>	<i>ράρ</i>	160
(Assorted seafood soup in tomato sauce)		
<i>Spadellata di mare</i>	<i>ράρ</i>	160
(Assorted seafood soup with mushrooms in white wine sauce)		
<i>Bouillabaisse</i> (French recipe)	<i>ράρ</i>	190
(Seafood soup with bell pepper, potatoes, crab in tomatoes sauce)		

## PRIMI PIATTI/FIRST PLATES

<i>Spaghetti aglio olio peperoncino</i>	<i>ράρ</i>	120
(Spaghetti pasta with chili, garlic in olive oil sauce)		
<i>Penne pomodoro</i>	<i>ράρ</i>	120
(Penne pasta with fresh basil in tomato sauce)		
<i>Penne arrabbiata</i>	<i>ράρ</i>	140
(Penne pasta in spicy tomato sauce)		
<i>Spaghetti carbonara</i>	<i>ράρ</i>	155
(Creamy spaghetti pasta with bacon and egg's yolk)		
<i>Spaghetti meat balls</i>	<i>ράρ</i>	165
(Spaghetti pasta with mozzarella cheese and beef meat balls in tomato sauce)		
<i>Penne Amatriciana</i>	<i>ράρ</i>	165
(Penne pasta with italian bacon, onions in tomato sauce)		
<i>Rigatoni puttanesca</i>	<i>ράρ</i>	165
(Rigatoni pasta with capers, olives, anchoives in tomato sauce)		
<i>Fettuccine Alfredo</i>	<i>ράρ</i>	175
(Creamy fettuccine pasta with mushrooms and cooked ham)		
<i>Spaghetti aglio olio gamberetti</i>	<i>ράρ</i>	180
(Spaghetti pasta with chili, garlic, shrimps in olive oil sauce)		
<i>Carbonara di pesce</i> (Greek recipe)	<i>ράρ</i>	180
(Creamy spaghetti with zucchini and smoked salmon)		
<i>Spaghetti bolognese</i>	<i>ράρ</i>	180
(Spaghetti pasta in bolognaise sauce)		
<i>Spaghetti vongole</i>	<i>ράρ</i>	195
(Spaghetti pasta with clams in white wine sauce)		

<i>Spaghetti marinara</i> (Spaghetti pasta with assorted seafood in tomato sauce)	<i>php</i>	210
<i>Penne pesto e gamberetti</i> (Penne pasta with shrimps in pesto sauce)	<i>php</i>	210
<i>Rigatoni alla Norma</i> (Rigatoni pasta with bufala mozzarella, egg plant in tomato sauce)	<i>php</i>	450

## HOME MADE PASTA

<i>Lasagna bolognese</i> (Lasagna pasta with bolognese sauce and basciamel)	<i>php</i>	230
<i>Melanzane alla parmigiana</i> (Eggplants layers with mozzarella and tomato sauce)	<i>php</i>	265
<i>Tagliatelle broccoli e gamberetti</i> (Tagliatelle with shrimps and broccoli in white wine sauce)	<i>php</i>	265
<i>Gnocchi 4 formaggi</i> (Potato pasta in 4 italian cheeses sauce)	<i>php</i>	275
<i>Gnocchi pollo e pesto</i> (Potato pasta with chicken breast in pesto sauce)	<i>php</i>	275
<i>Gnocchi alla sorrentina</i> (Potato pasta with mozzarella cheese, in tomato sauce)	<i>php</i>	275
<i>Gnocchi alla Tiziano</i> (Potato pasta with italian sausage, porcini mushrooms in tomato sauce)	<i>php</i>	325
<i>Ravioli di carne</i> (Meat ravioli with fresh basil in tomato sauce)	<i>php</i>	295
<i>Ravioli ricotta e spinaci</i> (Ricotta cheese and spinach ravioli in butter sauce)	<i>php</i>	295
<i>Ravioli ai gamberetti</i> (Shrimps ravioli in pink sauce)	<i>php</i>	295
<i>Tortellacci ai porcini</i> (Porcini mushrooms tortellacci in creamy sauce)	<i>php</i>	295
<i>Paglia e fieno</i> (Green yellow tagliatelle with italian sausage, porcini mushrooms in creamy pink sauce)	<i>php</i>	325
<i>Tagliatelle ai gamberi</i> (Tagliatelle with prawn in creamy pink mascarpone sauce)	<i>php</i>	350
<b>RISOTTI</b>		
<i>Risotto vegetariano</i> (Italian rice with assorted fresh vegetables)	<i>php</i>	275
<i>Risotto alla marinara</i> (italian rice with assorted seafood in tomato sauce)	<i>php</i>	310
<i>Risotto gamberetti e spinaci</i> (Italian rice with shrimps and fresh spinach in white wine sauce)	<i>php</i>	310
<i>Risotto funghi porcini</i> (Italian rice in porcini mushrooms sauce)	<i>php</i>	325
<i>Risotto alla milanese</i> (Italian rice in saffron sauce)	<i>php</i>	325

**PAELLAS***(Spanish recipe)***(40 MINUTES)**

2 pax

4 pax

8 pax

10 pax

*Paella di verdure**(Paella with assorted vegetables)*

700

1300

2700

3400

*Paella di pesce**(Paella with assorted sea food)*

800

1500

3100

3900

*Paella di carne**(Paella with assorted meats)*

800

1500

3100

3900

*Paella di carne e pesce**(Paella with assorted meat and seafood)*

900

1700

3500

4400

**SECONDI PIATTI/MAIN COURSE***All with french fries or spinach siding**From the earth:**Braciola di maiale alla griglia**(Grilled pork chop in olive oil sauce)*

p&amp;h

240

*Cotoletta di pollo**(breaded fried chicken breast)*

p&amp;h

240

*Scaloppine (Sauce: Marsala, Mushrooms, White wine, Lemon)**(Thin sliced beef tenderloin)*

p&amp;h

250

*Filetto ai funghi porcini**(Beef tenderloin fillet in porcini mushrooms sauce)*

p&amp;h

450

*Pollo alla diavola**Good for two**(Grilled whole chicken in olive oil and garlic sauce little spicy)*

p&amp;h

500

*Ossobuco**(Beef shanks braised with white wine with milanese risotto)*

p&amp;h

600

*Grigliata di carne**Good for two**(Grilled meat: beef, sausage, wurster, chicken breast, pork loin)*

p&amp;h

950

*Fiorentina**(Best italian t-bone steak grilled with extra vergin olive oil)*

p&amp;h

230 100 grm

*From the sea:**Salmona alla griglia**(Grilled sliced fresh salmon in olive oil and lemon sauce)*

p&amp;h

350

*Fritto misto di pesce**(Mixed fried fish)*

p&amp;h

400

*Calamari ripieni**(stuffed squids with risotto parmigiana siding)*

p&amp;h

600

*Gamberi al forno**(baked prawns in orange sauce)*

p&amp;h

600

*Grigliata di mare**Good for two**(Grilled seafood: tuna fillet, prawns, squid, salmon fillet, sole fish)*

p&amp;h

990

## PIZZE/PIZZAS

<i>Margherita</i>	<i>p6p</i>	200
(Tomato, mozzarella, fresh basil)		
<i>Hawaian</i>	<i>p6p</i>	235
(Tomato, mozzarella, cooked ham, fresh pineapple)		
<i>Napoli</i>	<i>p6p</i>	230
(Tomato, mozzarella, anchoives)		
<i>Piccantina</i>	<i>p6p</i>	270
(Tomato, mozzarella, italian spicy salami)		
<i>Vegetarian</i>	<i>p6p</i>	250
(Tomato, mozzarella, assorted grilled vegetable)		
<i>Peperoni</i>	<i>p6p</i>	250
(Tomato, mozzarella, peperoni salami)		
<i>Marinara</i>	<i>p6p</i>	280
(Tomato, mozzarella, assorted seafood)		
<i>Pesto e gamberetti</i>	<i>p6p</i>	290
(Pesto, mozzarella, shrimps)		
<i>Pesto e pollo</i>	<i>p6p</i>	280
(Pesto chicken breast)		
<i>4 stagioni</i>	<i>p6p</i>	280
(Tomato, mozzarella, mushrooms, cooked ham, artichokes, olives)		
<i>4 formaggi</i>	<i>p6p</i>	330
(4 italian cheeses)		
<i>Dolce amore</i>	<i>p6p</i>	380
(Tomato, mozzarella, parma ham, arugola)		
<i>Salmone affumicato</i>	<i>p6p</i>	380
(Tomato, mozzarella, smoked salmon, arugola)		
<i>Salsiccia e funghi</i>	<i>p6p</i>	380
(Tomato, mozzarella, italian sausage, mushrooms)		
<i>Cebu</i>	<i>p6p</i>	390
(Tomato, mozzarella, mango, parma ham)		
<i>Tutta carne</i>	<i>p6p</i>	390
(Tomato, mozzarella, onions rings, ground beef)		
<i>Contadina</i>	<i>p6p</i>	450
(Tomato, mozzarella, broccoli, ricotta, parma ham)		
<i>Chef Tiziano</i>	<i>p6p</i>	490
(Fresh tomato, mozzarella bufala, parma ham)		
<i>Calzone romano</i>	<i>p6p</i>	290
(Tomato, mozzarella, mushrooms, cooked ham)		
<i>Calzone di pesce</i>	<i>p6p</i>	290
(Tomato, mozzarella assorted seafood)		

PLEASE ASK TO THE STAFF FOR EVERY ADDITIONAL INGREDIENT REQUESTED IN THE ORDERS