

Per Amore

MENU HAI AL

SPECIAL MENU

COMPOSE YOUR OWN DISH

PENNE CREAM SAUCE <i>cream / garlic</i>	42 pln
PENNE PINK SAUCE <i>cream / tomato pulp / garlic</i>	42 pln
SPAGHETTI TOMATO SAUCE <i>tomato pulp / garlic</i>	42 pln
RISOTTO <i>rice / onion / garlic</i>	49 pln
PIZZA MARGHERITA <i>tomato pulp / mozzarella</i>	39 pln

INGREDIENTS TO CHOOSE FROM

+ chicken	16 pln
+ shrimp	24 pln
+ beef tenderloin	39 pln
+ truffles	18 pln
+ broccoli	9 pln
+ muschrooms	9 pln
+ cherry tomatoes	9 pln
+ Parmigiano Regiano D.O.P. cheese	14 pln
+ olives	9 pln
+ pesto	19 pln

STARTERS

ANTIPASTI

 OLIVE	18 pln
<i>marinated olives / chili / garlic</i>	
 BRUSCHETTA 	30 pln
<i>tomatoes / oregano / garlic / olive oil / bread</i>	
FRITTO MISTO    	64 pln
<i>shrimp / squid / baby squid / smelt</i>	
 BURRATA CAPRESE  	54 pln
<i>burrata / basil pesto / tomatoes / arugula</i>	
 GAMBERETTI AL BURRO   	58 pln
<i>shrimp / chilli / garlic / arugula / parsley / toast</i>	
 TAGLIERE DI FORMAGGI   	56 pln
<i>Italian cheese board / honey / walnuts / bread</i>	

SOUPS

ZUPPE

 **MINISTRONE**    **32 pln**

carrot / celery / peas / green beans / basil pesto / Grana Padano D.O.P. cheese

 **CREMA DI POMODORO**   **30 pln**

tomatoes / basil pesto / Pecorino Romano D.O.P.

 **ZUPPA DI PESCE**     **52 pln**

seafood / tomatoes / soffritto / parsley / chilli / lime

MEAT, FISH, SEAFOOD

CARNI, PESCE, FRUTTI DI MARE

POLLO    **69 pln**

corn-fed chicken / baby potatoes / broad beans / chanterelle mushrooms / yellow zucchini / chicken demi-glace sauce

ANATRA  **79 pln**

duck / potato gratin / romaine lettuce / balsamic sauce / rhubarb

ORATA   **84 pln**

sea bream fillet / roasted cauliflower purée / peas / mint / pepper confit / pickled cauliflower

 **COZZE & VONGOLE**    **79 pln**

mussels / vongole clams / shrimp / tomato pulp / white wine / garlic / chili / butter / parsley

FILETTO DI MANZO   **145 pln**

beef tenderloin / potato purée / chanterelle mushrooms / baby broccoli / demi-glace sauce

ENTRECÔTE DI MANZO  **165 pln**

ribeye steak (280g) / truffle steak fries with Grana Padano D.O.P. / grilled vegetables / pepper sauce

SALMONE   **79 pln**

salmon steak / potato purée / cherry tomatoes / fennel sauce / dill oil / green beans

POLPO GRIGLIATO   **129 pln**

octopus / mussels / Jerusalem couscous / eggplant and tomato salsa / saffron

BEEF BURGER    **59 pln**

*beef / lettuce / onion / tomato / pickled
cucumbers / ketchup / fries*

CHICKEN BURGER    **59 pln**

*chicken / lettuce / onion / tomato / pickled
cucumbers / ketchup / fries*

CHICKEN NUGGETS   **48 pln**

chicken nuggets / fries

PASTA & RISOTTO

PASTA E RISOTTI

 **RAVIOLI DI RICOTTA**     **56 pln**

truffle ravioli / zucchini pesto / walnut

 **TAGLIATELLE ALLA BURRATA** **59 pln**



*tomato pulp / sun-dried tomato pesto / burrata /
arugula / cherry tomatoes*

TAGLIATELLE CON POLLO    **52 pln**

*grilled chicken / cream / spinach / Grana Padano
D.O.P.*

 **SPAGHETTI CON FRUTTI DI MARE** **74 pln**



*shrimp / mussels / vongole clams / cuttlefish /
garlic / chili / parsley*

PAPPARDELLE ALLA PARMONARA **64 pln**



*chanterelle mushrooms / garlic / thyme / cream /
Grana Padano D.O.P.*

SPAGHETTI AL PESTO     **72 pln**

*beef tenderloin / basil pesto / Grana Padano
D.O.P. / garlic*

LASAGNE ALLA BOLOGNESE     **54 pln**

*beef bolognese sauce / tomatoes / béchamel
sauce / Grana Padano D.O.P.*

SPAGHETTI AL RAGÙ ALLA BOLOGNESE **52 pln**



*beef bolognese sauce / tomatoes / garlic /
Grana Padano D.O.P.*

PAPPARDELLE AL SALMONE     **68 pln**

*salmon / zucchini / peas / mascarpone cheese /
fish stock*

 **RISOTTO AI GAMBERETTI**    **68 pln**

*shrimp / zucchini / fish stock / butter / white
wine / chili*

SALADS

INSALATE

INSALATA DI GAMBERETTI   **64 pln**
*shrimp / lettuce selection / garlic / mango /
pomegranate / passion fruit dressing*

INSALATA DI POLLO    **59 pln**
*chicken fillet / romaine lettuce / cherry tomatoes /
croutons / Caesar dressing*

PIZZA

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 **FOCACCIA CON PARMIGIANO REGIANO** **29 pln**
 
rosemary / Parmigiano Regiano D.O.P. / olive oil

 **MARGHERITA**   **39 pln**
tomatoes / mozzarella / basil

CESARE    **49 pln**
*mozzarella Fior di Latte / Caesar sauce /
chicken / romaine lettuce / cherry tomatoes /
Grana Padano D.O.P.*

FUNGHI   **48 pln**
tomatoes / mozzarella Fior di Latte / mushrooms

POMODORI   **58 pln**
*tomatoes / mozzarella Fior di Latte / arugula /
cherry tomatoes*

 **5 FORMAGGI**   **52 pln**
*mozzarella Fior di Latte / Grana Padano D.O.P. /
Pecorino Romano D.O.P. / Gorgonzola Piccante
D.O.P. / Provolone*

 **VEGETARIANA**   **45 pln**
*tomatoes / mozzarella Fior di Latte / grilled
zucchini / mushrooms / olives / cherry tomatoes /
Grana Padano D.O.P.*

FRUTTI DI MARE     **69 pln**
*tomatoes / mozzarella Fior di Latte / seafood
(squid, shrimp, mussels, octopus) / zucchini*

FINFERLI   **59 pln**
*Fior di Latte mozzarella / chanterelle mushrooms /
broad beans / Gorgonzola Piccante D.O.P.*

 **BURRATA**    **59 pln**
*basil pesto / tomato sauce / burrata / cherry
tomatoes*

 **TARTUFFO**   **54 pln**
*mozzarella Fior di Latte / truffle paste /
mushrooms*

DESSERTS

DOLCI

TIRAMISU CLASSICO     **34 pln**
mascarpone cream / sponge biscuits / cocoa

PANNA COTTA  **32 pln**
cream / white chocolate / blackcurrant mousse

FONDANTE AL CIOCCOLATO     **39 pln**
cake with molten chocolate / semifreddo / fruits

CRÈME BRÛLÉE    **34 pln**
creamy mousse / vanilla / caramelized brown sugar / pistachios

GELATO  **15 pln**
selection of ice creams / fruits / whipped cream

CROSTATA   **36 pln**
tart / apricots / vanilla cream / Italian meringue

SIDE DISHES

CONTORNI

 **INSALATA MISTA** **20 pln**
selection of salads / cherry tomatoes / Grana Padano D.O.P. / olive oil

 **VERDURE GRIGLIATE** **25 pln**
selection of grilled vegetables / Grana Padano D.O.P.

 **GREEN BEANS**  **20 pln**

 **FRIES** **22 pln**

 **TRUFFLE MAYONNAISE** **9 pln**

 **SWEET POTATO FRIES** **28 pln**

 **POTATO PURÉE**  **20 pln**

BEVERAGES

BEVANDE

PEPSI / PEPSI MAX / 7 UP 200ML	15 pln
LEMONSODA 330ML	19 pln
ORANSODA 330ML	19 pln
TONIC LORD OF TASTE 200ML	19 pln
LEMONADE LEMON / PASSION FRUIT / STRAWBERRY / CUCUMBER 330ML	22 pln
FRESH JUICE ORANGE/GRAPEFRUIT/MIX 200ML	20 pln
WATER SAN PELLEGRINO 250ML	12 pln
WATER SAN PELLEGRINO 750ML	25 pln
WATER ACQUA PANNA 250ML	12 pln
WATER ACQUA PANNA 750ML	25 pln
KUSMI TEA	15 pln
ICE TEA	24 pln
ESPRESSO	12 pln
ESPRESSO MACCHIATO	14 pln
ESPRESSO DOPPIO	19 pln
ESPRESSO ORANGE	24 pln
ESPRESSO TONIC	20 pln
AMERICANO	15 pln
CAPPUCCINO	18 pln
PISTACHIO CAPPUCCINO	26 pln
CAFFE LATTE	22 pln
FLAT WHITE	23 pln
AFFOGATO	21 pln
CAFFE FREDDO	24 pln

NON-ALCOHOLIC

ANALCOLICI

Whiskey 0% 40ML	25 pln
Gin 0% 40ML	22 pln
Rum 0% 40ML	22 pln
Vermuth 0% 40ML	20 pln
Prosecco 0% 120ML	20 pln

BEER 0%

Peroni non-alcoholic 330 ML	20 pln
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WINE 0%

WHITE / RED 100 ML	26 pln
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NON-ALCOHOLIC COCKTAILS 0%

COCKTAIL ANALCOLICO

APEROL SPRITZ 38 pln

prosecco 0% / orange syrup

HUGO SPRITZ 38 pln

prosecco 0% / elderflower syrup

PORNSTAR MARTINI 38 pln

prosecco 0% / vanilla syrup / passion fruit purée / lemon juice

NEGRONI 38 pln

gin 0% / campari bitter 0% / vermuth 0%

GIN & TONIC 38 pln

gin 0% / tonic 0%

WHISKEY SOUR 38 pln

whiskey 0% / sugar syrup / lemon juice / egg white

ALLERGENS



gluten



shellfish



eggs



fish



peanuts



soy



lactose



nuts



celery



mustard



sesame seeds



sulphur dioxide



lupin



molluscs



vegetarian



spicy

Per Amore

Per Amore was born out of love for authentic Italian cuisine.

We use original products and recipes, and we put our whole heart into our work.

Dishes are prepared just before serving, therefore the waiting time is about 40 minutes.

We add 15% service to each bill.

Per Amore
la cucina italiana