

## RESTAURANT, GIN & OYSTER CLUB

*awaken the desire!*

### OYSTERS *each* *6* *12*

<b>MAISON AMELIE</b> <i>by Ittica Urbano</i>			
Special de Claire n. 2	6	30	55
Cocktail n. 4	5	25	45
Fine de Claire n. 2	5	25	45

Daily Oysters..

### AMARE BITES *the sea in your bite*

*2 pcs each*

Crispy Japan Rice, wild Salmon tartare,  
 Bbq, burrata cheese A, B, C, G 14

Cod fish cream, gazpacho, carasau crispy bread,  
 basil oil and confit cherry tomatoes A, C, D, G 11

Toasted bread, fresh local dehydrated Anchovies,  
 Sweet & sour red onions, cherry tomatoes A, D 13

#### **AMARE BURGER** A, D, G

Mini burger buns with Tuna tartare,  
 guacamole sauce and caramelized red onions  
12

*Signature* 

TASTING BITES (3 pcs)

*selected by the Chef*

16

### GIN LIST *by The Sea*

*with tonic water Fever-Tree*

*“premium indian o mediterranea”*

#### Oysters suggests

Gin Thompson's	12
Gin Etsu Ocean Pacific Water	12
Gin Panda	12
Gin Ponza	12
Gin Formentera	12
<u>Specials</u>	
Gin Salz	18
Gin Mare Capri	14

Gin Palma	12	Gin Portofino	12
Gin Adamus	12	Gin Mare	12
Gin Caprisius	12	Gin Solo Wild Sardinia	12
Gin Roku	12	Gin Mediterraneo	12

## *Aperitif Special*



Seafood Bites Tasting & 1 Drink  
 (Wine Glass, Spritz, Gin Tanqueray&Tonic, Negroni..)

20

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Seafood Bites Tasting & 1 Gin Tonic by the List or  
 1 Glass of Champagne Gallimard

25

# AMARE

  
 RISTORANTE

**GRAN CRUDO** <sup>B, D, P</sup>  
*2 LANGOUSTINES, 2 PURPLE PRAWNS, SCALLOP TARTARE,  
 WILD SALMON SASHIMI, TARTARE OF THE DAY*  
 30  
*add of 4 daily oysters 45*

## I CRUDI

Tuna tartare with gazpacho sauce and creamy mozzarella <sup>D, G</sup>	20	Gobbetti prawns from Ponza and pomegranate (6 pcs) <sup>B</sup>	15
Catch Fish Carpaccio, strawberry, lime, mint and crispy black salt <sup>D</sup>	22	Langoustines "Porcupine Bay - Irland" on ice (5 pcs) <sup>B</sup>	26

### AMARE CRUDO <sup>B, D, P</sup>

Tasting tour composed in  
 4 COURSES of tartare, carpaccio and daily crudo  
 1 GRAND CRUDO of 2 langoustines, 2 red prawns, 2 purple prawns, 2 gobbetti prawns,  
 2 mazzancolle prawns, 2 pink prawns  
 80

### start to AMARE

Steamed Mazzancolle prawns and exotic salad of avocado, mango, lime, cherry tomatoes <sup>B</sup>	16	Bread and Anchovies <sup>A, D, G</sup> <i>Cantabrian Anchovies, toasted bread, Isigny butter Aop and confit tomatoes</i>	22
Octopus and potatoes salad with celery, taggiasche olives and cherry tomatoes <sup>H, P</sup>	16		
Gratin Scallops, peppers crema and crispy leek <sup>P</sup>	15		
Amberjack Fish balls with basil mayo <sup>A, C, D</sup>	12		

### THE PARMIGIANA DI BACCALÀ <sup>A, D, G</sup>

CodFish and aubergine Parmigiana,  
 tomato sauce,  
 parmigiano dop, basil  
 16

## SEAFOOD FRIED

Seafood fried by roman style <i>2 tuna meat balls, 1 mussels suppli, codfish</i> <sup>A, C, D, G</sup>	15	The FRITTURA classic <sup>A, B, D</sup> <i>Calamari and local pink prawns</i>	20
Fresh local Anchovies and spicy mayo <sup>A, C, D, H</sup>	12		
Local baby Squid <sup>A, P</sup>	16	The FRITTURA by our style <sup>A, B, C, P</sup> <i>Calamari, anchovies, pink prawns, small fishes</i>	24
<b>Fish&amp;Chips</b> <i>Codfish fillet fried and served with fresh chips potatoes</i> <sup>A, D</sup>	16		

## LOBSTER LOVERS

Linguine pastificio from Gragnano <i>“Ferdinando II”</i> , Lobster and cherry tomatoes <small>A, B</small>	30
Lobster Roll <small>A, B, C, H</small> <i>Pan brioche, Lobster, lattuga, spicy mayo and fresh chips potatoes</i>	26
Grilled Lobster <small>B, C, G, H</small> <i>Lobster mayo and fresh chips potatoes</i>	40
Lobster by Catalana style <small>B</small> <i>Boiled Lobster, cherry tomatoes, potatoes and red onion from Tropea</i>	45

## PASTA AND RISOTTO

Handcrafted Fettuccine with Clams, Prawns and zucchini flowers <small>A, B, P</small>	24
Langoustines cream Risotto <small>B, G</small>	18
Handcrafted Tonnarelli with Mussels, cherry tomatoes and pecorino cheese <small>A, C, G, P</small>	16

*Signature*

AMARE is sharing

### THE GRAN ZUPPA A, B, D, P

*1 Kg of daily caught fish and seafood,  
 Tomato sauce and toasted bread*

55



SPECIAL WEEKDAY

### COMBO LUNCH

from tuesday to friday


2 TASTING BITES - 1 PASTA OF THE DAY  
20

2 TASTING BITES - 1 LOBSTER ROLL  
30

2 TASTING BITES - 1 GRILLED LOBSTER  
40

*Service and Drinks are not included*

## MAIN COURSES

 Grilled fresh local Calamari (200g) <i>Olive oil, orange and saffron sauce</i> <small>P</small>	22
CodFish fillet with potatoes puree, baked cherry tomatoes and caramelized red onions <small>D, G</small>	18
Smoked BBQ Octopus tentacles <i>with peppers, eggplants and basil mayo</i> <small>C, P</small>	22
Langoustines <i>“Porcupine Bay - Irland”</i> with salt crust and citrus flavor <small>B</small>	35
Seabass o Seabream (700 g) baked <small>D</small> <i>with potatoes, cherry tomatoes, taggiasche olives and capers</i>	35
Daily caught Fish <small>D</small>	9 x hg

## SIDE

Fennel, Radish and Fresh Orange	8
Grilled seasonal vegetables	8
Sauteed chicory	7
Fresh Chips potatoes	6
Baked potatoes	6

**DESSERT** *homemade*



Crispy almond Cannolo,  
ricotta cheese and wild berry A, C, G, O 8

Millefoglie, chantilly cream and chocolate A, C, G 8

Tiramisù by the glass A, C, G 7





Chocolate sphere with ice cream heart, crumble,  
wild berry and flavored coffee A, C, G 9

Tartlet, cream and seasonal fruit A, C, G 8

Fresh Strawberry with ice cream C, G 8



**SWEET WINE** *pairing*

Monbazillac muffato di Bergerac Bio			7
		<i>75cl</i>	35
Maccone passito Primitivo			9
		<i>50cl</i>	45

**DRINKS**

Water microfiltered 3  
 Bottled Water 3,5  
 Soft Drink 4  
 Ichnusa Beer *no filtered* 33cl 5

Craft Beer Finamore *ACAMILLA* 75cl 22  
 Craft Beer Finamore *TERRA* 75cl 23  
 Espresso 3  
 Caffeteria 4

**LIQUORS AND SPIRITS**

al bicchiere 

**WHISKY**

Lagavulin 8 y.o	10
Talisker 10 y.o	8
Caol ila 12 y.o	8
Oban 14 y.o	10
Rum	8
Santa Teresa riserva Don Papa Baroko	
Grappa	7
Bas-Armagnac	12
Domaine de Joy VSOP	

Vodka Belvedere 8

**AMARI** 6

Montenegro  
del Capo  
Amaro Jegermister  
Amaro Jefferson  
Amaro Chinzari  
Fernet Branca

Liquors 5

Mirto  
Limoncello  
Fichissimo



- bread and service 3 euro each person;
- all dishes may contain allergens highlighted by EU regulation 1169/2011; for information about the presence in the preparations of substances or products that cause allergies, it is possible to consult the specific documentation that will be provided by the service personnel.
- All products arrive at our premises following the cold chain; carpaccio and tartare served raw are subjected to a sanitization process with temperature slamming as per EC 853/2004 regulation;
- In the absence of fresh produce, some products could be frozen or frozen at the origin.
- The service water is purified and microbiologically filtered;

Below is the table of allergens:

- A Gluten;
- B Crustaceans;
- C eggs;
- D Fish;
- E Peanuts;
- F Soya;
- G Milk;
- H Celery;
- I Mustard;
- L Sulfur dioxide;
- M Sesame;
- N Lupins;
- O Nuts;
- P Mollusks.