

RESTAURANT, GIN & OYSTER CLUB

awaken the desire!

GIN CLUB

Gin about the Sea Word served with Premium Tonic Water

12

Gin Thompson's	Gin Adamus
Gin Etsu Ocean Pacific Water	Gin Mare
Insulae Sicilian Gin	Gin Solo Sardinia
Knut Hansen Gin	Gin Roku
Gin Pier 67	 Gin District <i>Brera</i> 14
Gin Panda	 Gin District <i>Navigli</i> 14
Gin Palma di Mallorca	 Gin District <i>Isola</i> 14
Gin Portofino	 Gin District <i>Montenapoleone</i> 14

Oyster Bar

	<i>each</i>	<i>12</i>	<i>24</i>
Special n. 2	6	60	114
Fine de Claire n. 2	5	50	95
Daily Oysters	...	...	...
Red Shrimps	3,5	/	/
Langoustines	6	/	/

Aperitif

from 6:30pm to 8:00pm

Tasting Seafood bites & aperitif drink
(Glass of Wine or Prosecco, Spritz, Negroni...)

20

...
Tasting Seafood bites & Special Gin&Tonic or
Glass of Champagne Gallimard
25



*Daily Specials
from the Chef*

The Raw Bar

Tuna tartare by mediterranean style _D 20

Wild Fish Carpaccio

lime, pink grapefruit, thyme, pink pepper, mint and crispy black salt _D 22

Daily Tartare Trio _{B, D, M} 30

BBQ Salmon Crispy Rice

Crispy Japan rice, Salmon tartare, spicy bbq dressing and creamy cheese _{A, B, C, G} 20

Special 

AMARE CRUDO _{B, D, P}

Tasting Raw Bar Menu

Tartare, Carpaccio, Salmon Crispy Rice,
Langoustine, Red Shrimps and Violet Shrimps.

40 for person

Starters

The exotic Shrimps salad with avocado, mango, lime and cherry tomatoes _B 20

Local baby Squid fried

with red onions chutney _{A, P} 16

“The AMARE Fritti” Fish balls and CodFish Nuggets

with citrus mayo _{A, C, D} 18

Crispy Salmon Roll with vegetables, creamy cheese and crispy leek _{A, D, G} 16

Fresh Anchovies Bruschetta with caramelized red onions and cherry tomatoes _{A, D} 12

Special 

**TASTING AMARE
STARTERS**

50

for 2 people min.

First Courses

Tagliolini pasta with Lobster and cherry tomatoes A, B, C 32

Fettuccine pasta with handcut Tuna A, C, D 24
eggplants, basil and Mullet Bottarga

Il Pacchero AMARE A, B, C, P 28
Fresh Pasta with mixed Seafood

Special 
Langoustines cream Risotto B, G 22

Main Courses

 **LA GRAN ZUPPA** A, B, D, P 59
for 2 people min.

daily mixed Fish and Seafood
with tomato sauce "Rosso del Gargano" and
crispy bread

Lobster Catalana Salad B 52
with baby potatoes, cherry tomatoes and
red onions

Grilled Octopus P 28
with baby potatoes, crispy leek and chimichurri
dressing

Tuna Steak D, M 26
Sesame crust, tropical salad and citrus mayo

Daily Caught Fish D 9 x 100g

THE FRITTURA

CLASSIC A, B, D 20
Calamari and local Pink Shrimps

OUR STYLE A, B, C, P 24
*Calamari, local Pink Shrimps,
fresh Anchovies and baby fishes*

FISH & CHIPS A, D 20
*CodFish fillet fried, fresh Chips potatoes and
herbs mayo*

BURGER & LOBSTER

LOBSTER ROLL A, B, C, G, H 29
*New England Bun, ½ Lobster,
lettuce salad, lobster mayo and
fresh Chips potatoes*

SALMON BURGER A, C, D, G, H 18
*Bun, handcut Salmon burger, mayo, lettuce salad,
caramelized red onions, avocado and
fresh Chips potatoes*

SIDE DISHES

Fennel, radish and fresh orange salad	8
Escarole	9
Sautéed Chicory	9
Fresh Chips potatoes	7
Baked baby potatoes	8

AMARE ROMA

Our culinary tradition

Traditional Pizza of Rome ^A 8
with olive oil and rosemary

Atrichoke “romana style” (steamed) 8

Artichoke “giudia style” (fried) 8



Artichokes Triumph 24

*Romana style, giudia style, salad with
Parmigiano Reggiano cheese*

Puntarelle salad alla romana 10
with Anchovies dressing

Paccheri fresh pasta all’Amatriciana ^{A, C, G} 16
*Tomato sauce, Pecorino romano cheese dop
“Coccia Nera” & pork cheek*

Tagliolini fresh pasta alla Cacio e Pepe ^{A, C, G} 16
Pecorino romano cheese dop “Coccia Nera”

Tagliolini fresh pasta alla Carbonara ^{A, C, G} 16
*Eggs cream, Pecorino romano cheese dop
“Coccia Nera” & pork cheek*

Land and Meat

La Parmigiana ^{A, G} 15
*Eggplants, Tomato sauce, basil &
Parmigiano Reggiano cheese*

Bruschette land fantasy ^{A, G} 10
*Robiola cheese, cherry tomatoes, basil &
red onion chutney*

Seasonal Vegetables fried ^A 10
with citrus mayo

Chicken stick fried ^{A, C} 14
With Herbs mayo & chips potatoes

Traditional Beef Meatball ^{A, C, G, M} 16
*Tomato sauce, basil, Parmigiano Reggiano cheese
& crispy bread*

Beef steak selected boneless 24
Olive oil, rosemary & black flakes salt

- bread and service 3 euro for 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.

DESSERT *homemade*



Crispy almond Cannolo,
ricotta cheese and wild berry A, C, G, O 9

Hot Apple Strudel stuffed with cinnamon, pine
nuts, raisins and served with ice cream A, C, G, O 9

Tiramisù by the glass A, C, G 7

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

Chocolate Brownie, hazelnuts, ice cream A, C, G, D 9

Fresh Seasonal fruit with ice cream C, G 8



SWEET WINE *pairing*

Monbazillac muffato di Bergerac Bio		7
		75cl 35
Recioto della Valpolicella Degani		8
		75cl 45

DRINKS & COFFE

Water microfiltered 3	Espresso 3
Soft Drink 4	Deka 3
Italian Aperitif Drink 10	Caffeteria 4
Ichnusa Beer no filtered 33cl 5	

LIQUORS AND SPIRITS

By the Glass

WHISKY	9	Vodka	8
Rum	8	Belvedere	
Grappa	7	Amari	6
Bas-Armagnac	12	Liquori	6
Domaine de Joy VSOP			