

RESTAURANT, GIN & OYSTER CLUB

awaken the desire!

GIN CLUB

Gin&Tonic from the Sea served with Tonic Water "Three Cents"

12

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

OYSTERS

cad 6 12

Special n. 2 6 30 55

Fine de Claire n. 2 5 25 45

Daily Oyster...

AMARE BITES *the Sea in a Bite*

Crispy Japan Rice, Salmon Tartare, BBQ sauce, Burrata cheese _{A, B, C, G} 12

Cod Fish Nuggets with citrus mayo _D 14,5

Toasted bread, fresh local dehydrated Anchovies, caramelized onions, cherry tomatoes _{A, D} 12

AMARE BURGERS _{A, D}

Mini burger buns, Tuna Tartare, avocado, caramelized onions
12

Signature ☛

Tasting of 3 **AMARE** BITES
selected from the *Chef*
16



Seafood Bites Tasting + 1 Drink
(Wine or Prosecco by the Glass, Spritz, Gin Tanqueray & Tonic, Negroni...)
20
...

Seafood Bites Tasting + Gin&Tonic from the List or Glass of Champagne Gallimard
25

GRAN CRUDO B, D, P

*OYSTER, DAILY TARTARE TRIO, LANGUSTINE,
 RED SHRIMPS, DAILY CARPACCIO*
 35

I CRUDI

Tuna tartare by Mediterranean style <small>D, H</small>	20	Daily Tartare trio <small>B, D, M</small>	26
Catch Fish Carpaccio, lime, pink grapefruit, Thyme, pink pepper, mint and crispy black salt <small>D</small>	22	Langoustines <i>“Porcupine Bay - Irland”</i> on the ice plateau (5 pcs) <small>B</small>	26

AMARE CRUDO B, D, P
 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 Tiger Shrimps with exotic avocado mango, lime and cherry tomatoes salad <small>B</small>	16	Buffalo creamy cheese with Cantabrian Anchovies, Mixed green salad and cherry tomatoes <small>D, G</small>	16
Mussels soup <small>A, P</small>	15		
Amberjack Fish balls with basil mayo <small>A, C, D</small>	14		

THE AMARE SALAD B, H, P 18
 Seafood, baby potatoes and vegetables salad

SEAFOOD FRIED

Seafood fried by roman style <i>Fish balls, Mussels Suppli, Codfish Nuggets</i> <small>A, C, D, G</small>	16
Fresh local Anchovies and spicy mayo <small>A, C, D, H</small>	12
Local baby Squid <small>A, P</small>	16
Fish&Chips	
<i>CodFish fillet fried and fresh chips potatoes from Avezzano</i> <small>D</small>	16

The **FRITTURA** classic A, B, D
Calamari and local pink prawns 20

The **FRITTURA** by our style A, B, C, P
Calamari, anchovies, pink shrimps, small fishes 24

LOBSTER LOVERS

Tagliolini fresh pasta, Lobster and cherry tomatoes ^{A, B, C}	30
Lobster Roll ^{A, B, C, G, H} <i>New England Bun, fresh Lobster, lettuce salad, Lobster mayo and fresh chips potatoes</i>	28
Grilled Lobster ^{B, C, H} <i>Lobster mayo and fresh chips potatoes</i>	47
Lobster by Catalana style ^B <i>Boiled Lobster, cherry tomatoes, potatoes and red onion from Tropea</i>	49

PASTA AND RISOTTO

Signature 

The Langoustines cream Risotto ^{B, G} 20

AMARE is sharing

THE GRAN ZUPPA ^{A, B, D, P}

*1 Kg of daily caught fish and seafood,
 Tomato sauce and toasted bread*
 55

Spaghettoni from Gragnano with buffalo cheese
 creamed, Tuna tartare, lime
 and bread crumble ^{A, D, G} 24

Paccheri fresh pasta, Clams, Tiger shrimps,
 zucchini, courgette flowers and
 cherry tomatoes ^{A, B, C, P} 22



SPECIAL WEEKDAY

COMBO LUNCH

from Tuesday to Friday

2 TASTING BITES + 1 DISH FROM DAILY MENU
 20

2 TASTING BITES + 1 LOBSTER ROLL AND CHIPS
 30

**Service and Drinks are not included*

MAIN COURSES



Tuna Steak, sesame crust,
 Mixed tropical salad and citrus mayo ^{D, M} 25

Seabass roll, ricotta cheese, thyme,
 olives powder, dry cherry tomatoes,
 courgette flowers, escarole cream ^{D, G} 24

Grilled Octopus, baby potatoes,
 Crispy leeks, chimichurri sauce ^P 26

Oriental style Calamaro, wok vegetables and
 sweet and sour sauce ^{F, P} 19

Daily caught fish ^D 9 x hg

SIDE

Fennel, Radish and Fresh Orange 8

Escarole 8

Sautéed chicory 7

Fresh Chips potatoes 7

Baked baby potatoes 8

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
Ichnusa Beer no filtered 33cl 5	Caffeteria 4

LIQUORS AND SPIRITS

By the Glass 

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



- 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.