

AMARE
XOXO
RISTORANTE

SAN

VALENTINO

THAT'S AMARE!



Welcome

Oyster Gin passion

Starters Trio

Fish balls with herbs mayo;

Toasted bread with home dehydrated Anchovies
and caramelized red onions;

Sushi by our style - Crispy japanese rice, Salmon tartare,
bbq and creamy buffalo cheese

First Course

Fresh Tagliolini pasta with Red Shrimps, red and
yellow cherry tomatoes, basil and Mullet bottarga

Second Course

Seabass, curry and artichokes crispy Strudel with leeks cream

Dessert

Pistachio Rocher

Tasting Menu 70€ p.p.

AMARE RESTAURANT - VIA CICERONE 61,

(PARKING AVAILABLE)

THE VALENTINE'S DAY MENU

THAT'S AMARE

Raw Bar

Oysters P 6pcs. - 38

Tuna tartare by mediterranean style - 20

Catched fish carpaccio with evo oil, lime, crispy black salt
and pomegranate -22

The Grand mix Crudo for 2 people

Oysters, langoustines, red prawns, tartare trio,
white fish carpaccio - 48

Starters

Exotic steamed shrimps salad with avocado, mango, lime, mint and
cherry tomatoes - 16

Fish balls with herbs mayo - 14

Local Tuna Parmigiana - 17

Starters trio -18

Toasted bread with home dehydrated Anchovies
and caramelized red onions

Sushi by our style - Crispy Japanese rice, Salmon tartare, bbq
and creamy buffalo cheese

Fish balls with herbs mayo



Pasta and Risotto

- The Langoustines cream risotto - 18
Fresh Paccheri pasta with Scorpion fish, cherry tomatoes,
Pantelleria capers and Taggiasche olives - 25
Fresh Tagliolini pasta with Red Shrimps, red and yellow cherry
tomatoes, basil and Mullet bottarga - 30

Main courses

- Steamed Cod fish with tomato sauce,
taggiasche olives and Pantelleria capers - 22
Calamari and shrimps frittura - 20
Seabass, curry and artichokes crispy Strudel with leeks cream - 25
Seabass baked by sicilian style con roasted potatoes, cherry
tomatoes, pantelleria capers and taggiasche olives - For 2 people
50

Side dishes

- Chips Potatoes - 6
Fennel, radicchio and orange salad - 8

Desserts

- Pistachio Rocher - 10
Apple Strudel with raisins, pine nuts, cinnamon and Ice cream - 8
Millefoglie, Chantilly cream and Chocolate chips - 8

Sweet Wines pairing by the glass

Noble rot wine Monbazillac - 7

Valpolicella recioto - 8

Drinks, Coffee and Liquors

Water - 3

Soft drink - 4

Ichnusa Beer 33cl - 5

Espresso - 3

Caffeteria - 4

Amari - 6

Grappa - 7

Spirits - 8/12

Bread and service - 3 f.p.

