

RESTAURANT, GIN & OYSTER CLUB

awaken the desire!

OYSTERS *each* *6* *12*

MAISON AMELIE <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..

GIN&TONIC *tonic water Fever-Tree*
"premium indian o mediterranea"

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

AMARE BITES *the sea in your bite*

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

Cod fish cream, carasau crispy bread, basil oil and
 confit cherry tomatoes A, C, D, G 12

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

AMARE BURGER A, D, G

Mini buns of Mullet (2 pcs) with our mayo,
 iceberg salad and sweet & sour red onion
12

special



3 TASTING BITES *selected by the Chef* 18

...
 add GIN&TONIC regulars

o

GLASS OF CHAMPAGNE GALLIMARD 28

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



SPECIAL

Sunday Lunch

3 TASTING BITES

-
 1 parmigiana di Baccalà

-
 1 Linguine and Lobster

-
 1 dessert

-
 45 each person, *service and drinks not included*

AMARE


 RISTORANTE

GRAN CRUDO ^{B, D, P}
*2 LANGOUSTINES, 2 PURPLE PRAWNS, SCALLOP TARTARE,
 WILD SALMON SASHIMI, TARTARE OF THE DAY*
 30
add of 4 daily oysters 45

I CRUDI

Wild Salmon tartare, avocado and leek ^D	20	Gobbetti prawns from Ponza and pomegranate (6 pcs) ^B	15
Catch Fish Carpaccio, green apple, almonds ^D	22	Langoustines "Porcupine Bay - Irland" on ice (5 pcs) ^B	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 Mazzancolle prawns and exotic salad of avocado, mango, lime, cherry tomatoes ^B	16
Octopus and potatoes salad with celery, taggiasche olives and cherry tomatoes ^{H, P}	16
Gratin Scallops, peppers crema and crispy leek ^P	15
Tuna balls with basil mayo ^{A, C, D}	12

Bread and Anchovies ^{A, D, G}	
<i>Cantabrian Anchovies "Don Bocarte", toasted bread, Isigny butter Aop and confit tomatoes</i>	22

THE PARMIGIANA DI BACCALÀ ^{A, D, G}

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> ^{A, C, D, G}	15
Fresh local Anchovies and spicy mayo ^{A, C, D, H}	12
Local baby Squid ^{A, P}	16
Fish&Chips <i>Codfish fillet fried and served with fresh chips potatoes</i> ^{A, D}	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 prawns, small fishes 24

LOBSTER LOVERS

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

PASTA AND RISOTTO

Tonnarelli artigianali “cacio e pepe” _{A, B, C, G} With Roman “Coccia Nera” pecorino cheese, raw purple prawns and lime	24
Langoustines cream Risotto _{B, G}	18
Spaghetti pastificio from Gragnano “Ferdinando II” with Clams _{A, P}	22

Signature

AMare is sharing
THE GRAN ZUPPA _{A, B, D, P}
*1 Kg of daily caught fish,
 Tomato sauce and toasted bread*
 55

SIDE

Artichokes and Bottarga salad _D	14
Agretti oil and lemon	8
Sauteed chicory	7
Fresh Chips potatoes	6
Baked potatoes	6



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

CATCH OF THE DAY



Grilled fresh local Calamari (200g) Olive oil, orange and saffron sauce _P	22
Daily caught Fish _D	9 l'etto

MAIN COURSES

Arabian bread Wrap stuffed with wild Salmon, agretti and Tzatziki sauce _{A, D, G}	22
Grilled Octopus, Sicilian cous cous and basil mayo _{A, P}	22
Seabass <i>Lubina Aquanaria</i> (900 g) baked _D <i>With potatoes, cherry tomatoes, taggiasche olives and capers</i>	50

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.