

RESTAURANT, GIN & OYSTER CLUB

awaken the desire!

GIN CLUB

Gin&Tonic from the Sea

served with Tonic Water Fever-Tree "Premium Indian o Mediterranea" 12

Gin Thompson's	Gin Pier 67
Gin Etsu Ocean Pacific Water	Gin Adamus
Partenope Dry Gin	Gin Mare
Moon Gazer Gin	Knut Hansen Gin
Gin Formentera	Gin Solo Sardinia
Gin Panda	Gin Roku
Gin Palma di Mallorca	Gin Mediterraneo
Gin Portofino	☛Gin Mare Capri 14

OYSTERS

	<i>cad</i>	<i>6</i>	<i>12</i>
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 <small>A, B, C, G</small>	12
Cod Fish Nuggets with herbs mayo <small>D</small>	14,5
Toasted bread, fresh local dehydrated Anchovies, caramelized onions, cherry tomatoes <small>A, D</small>	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

Aperitif ☛

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

20

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

25

GRAN CRUDO B, D, P
*OYSTER, DAILY MIX TARTARE, 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, pomegranate, lime and crispy black salt <small>D</small>	22	Langoustines “Porcupine Bay - Irland” on ice (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 Mazzancolle Shrimps and exotic salad of avocado, mango, lime, cherry tomatoes <small>B</small>	16	Bread and Anchovies <small>A, D, G</small> <i>Selected Cantabrian Anchovies, toasted bread, Normandy butter and confit tomatoes</i>	18
Mussels soup <small>A, P</small>	15		
Amberjack Fish balls with basil mayo <small>A, C, D</small>	14		

THE TUNA PARMIGIANA A, D, G 17
 Local Tuna ragout, Eggplants, Parmigiano,
 Tomato sauce from Gargano

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 <small>A, B, D</small> <i>Calamari and local pink prawns</i>		20
The FRITTURA by our style <small>A, B, C, P</small> <i>Calamari, anchovies, pink shrimps, small fishes</i>		24

LOBSTER LOVERS

Tagliolini fresh pasta, Lobster and cherry tomatoes <small>A, B, C</small>	30
Lobster Roll <small>A, B, C, G, H</small> <i>New England Bun, fresh Lobster, lettuce salad, Lobster mayo and fresh chips potatoes</i>	26
Grilled Lobster <small>B, C, H</small> <i>Lobster mayo and fresh chips potatoes</i>	47
Lobster by Catalana style <small>B</small> <i>Boiled Lobster, cherry tomatoes, potatoes and red onion from Tropea</i>	49

PASTA AND RISOTTO

Fettuccine fresh pasta with ragout of local Tuna, artichokes, roman mint and Mullet Bottarga <small>A, C, D</small>	22
Paccheri fresh pasta, Clams, pumpkin cream and smoked provola cheese <small>A, C, G, O</small>	22

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



SPECIAL WEEKDAY

COMBO LUNCH

from Tuesday to Friday

2 TASTING BITES + 1 DISH FROM DAILY MENU
20

2 TASTING BITES + 1 LOBSTER ROLL
30

Service and Drinks are not included

MAIN COURSES

Tuna Steak, soy marinade, seeds crust, cauliflowers cream, red cabbage sautéed with apple cider vinegar <small>D, F, M</small>	22
CodFish fillet with potatoes puree, baked cherry tomatoes and caramelized red onions <small>D, G</small>	20
Grilled Octopus, broccoli rabe, creamy buffalo cheese, lemon zeste <small>P, G</small>	24
Langoustines “Porcupine Bay - Irland” with salt crust and citrus flavor <small>B</small>	35
Seabass o Seabream (700 g) baked <small>D</small> with potatoes, cherry tomatoes, taggiasche olives and capers	36
Daily caught Fish <small>D</small>	9 x hg

SIDE

Fennel, Radish and Fresh Orange	8
Sautéed broccoli rabe	8
Sautéed 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





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

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

Fresh Seasonal fruit with ice cream C, G 8



SWEET WINE *pairing*

Monbazillac muffato di Bergerac Bio			7
		<i>75cl</i>	35
Recioto della Valpolicella Degani			8
		<i>75cl</i>	45

DRINKS & COFFE

Water microfiltered 3	
Bottled Water 3,5	Espresso 3
Soft Drink 4	Deka 3
Ichnusa Beer <i>no filtered 33cl</i> 5	Caffeteria 4

LIQUORS AND SPIRITS

By the Glass 

WHISKY 9	Vodka Belvedere 8
Rum 8	Amari 6
Grappa 7	Liquors 5
Bas-Armagnac 12	
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.