

## RESTAURANT, GIN & OYSTER CLUB

*awaken the desire!*

OYSTERS *each* *6* *12*

<b>MAISON AMELIE</b> <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 14  
A, B, C, G

Tuna meat balls and chickpeas 12  
A, C, D, M

Toasted bread, fresh local dehydrated Anchovies,  
 sweet&sour onions from Tropea, cherry tomatoes 13  
A, D

**THE POLENTINA ALLA MARINARA** B, D, P

Crispy Polenta  
 with Cod Fish cream  
 15

*special* 

3 TASTING BITES *selected by the Chef* 18

...  
 add GIN&TONIC regulars

0  
 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 <sup>B, D, P</sup>  
*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 <sup>D</sup>	20	Gobbetti prawns from Ponza and pomegranate (6 pcs) <sup>B</sup>	15
Catch Fish Carpaccio, green apple, almonds <sup>D</sup>	22	Langoustines " <i>Porcupine Bay - Irland</i> " on ice (5 pcs) <sup>B</sup>	26

### AMARE CRUDO <sup>B, D, P</sup>

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 <sup>B</sup>	16
Scallops, pumpkin puree and crispy leek <sup>P</sup>	15
Bread and Anchovies <sup>A, D, G</sup> <i>Cantabrian Anchovies "Don Bocarte", toasted bread,    Isigny butter Aop and confit tomatoes</i>	22

### THE PARMIGIANA DI BACCALÀ <sup>A, D, G</sup>

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

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

## LOBSTER LOVERS

Linguine pastificio from Gragnano <i>“Ferdinando II”</i> , Lobster and cherry tomatoes <small>A, B</small>	30
Lobster Roll <small>A, B, C, H</small> <i>Pan brioche, Lobster, lattuga, spicy mayo and fresh chips potatoes</i>	26
Grilled Lobster <small>B, C, G, H</small> <i>Isigny butter aop , spicy mayo and fresh chips potatoes</i>	39

## PASTA AND RISOTTO

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

Puntarelle (chicory salad) and Cantabrian Anchovies <small>D</small>	10
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) <i>Olive oil, orange and saffron sauce</i> <small>P</small>	22
Daily caught Fish <small>D</small>	9 l'etto

## MAIN COURSES

Fish Strudel <i>Seabass, artichokes, curry and leek</i> <small>A, C, D, G</small>	22
Grilled Octopus, chickpeas cream and broccoli rabe <small>M, P</small>	22
Seabass <i>Lubina Aquanaria</i> (900 g ) baked <small>D</small> <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

Honey pafait, nut crumble and pineapple in syrup C, E, G 8

Tartlet, cream and seasonal fruit A, 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
<b>AMARI</b>	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.