

RESTAURANT, GIN & OYSTER CLUB

awaken the desire!

OYSTERS	<i>each</i>	6	12
Special n. 2	6	30	55

MAISON AMELIE <i>by Ittica Urbano</i>			
Cocktail n. 4	5	25	45

Daily Oysters...

AMARE BITES *the sea in your bite*

Crispy Japan Rice, Salmon tartare, Bbq, burrata cheese <small>A, B, C, G</small>	12
Cod fish Nuggets with herbs mayo <small>D</small>	13
Toasted bread, fresh local dehydrated Anchovies, Sweet & sour red onions, cherry tomatoes <small>A, D</small>	12

AMARE BURGER <small>A, D</small>
Mini burger buns with Tuna tartare, guacamole sauce and caramelized red onions
12

Signature 

TASTING BITES (3 pcs)
selected by the Chef
 16

GIN LIST *by The Sea*
 with 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 Formentera	12
Gin Colella	12
Gin Cocoon	12
<i>Special</i>	
Gin Mare Capri	14

Gin Palma	12	Gin Portofino	12
Gin Adamus	12	Gin Mare	12
Gin Dolomiti	12	Gin Solo Wild Sardinia	12
Gin Roku	12	Gin Mediterraneo	12

Aperitif Special



Seafood Bites Tasting & 1 Drink
 (Wine Glass, Spritz, Gin Tanqueray&Tonic, Negroni..)
 20

Seafood Bites Tasting & 1 Gin Tonic by the List or
 1 Glass of Champagne Gallimard
 25

AMARE

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RISTORANTE

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

I CRUDI

Tuna tartare by Mediterranean style ^{D, H}	20	Local Gobbetti Shrimps and pomegranate ^B	15
Catch Fish Carpaccio, avocado, radish, mint and crispy black salt ^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 Shrimps and exotic salad of avocado, mango, lime, cherry tomatoes ^B	16	Bread and Anchovies ^{A, D, G} <i>Selected Cantabrian Anchovies, toasted bread, Isigny butter Aop and confit tomatoes</i>	18
Steamed Cuttlefish with cauliflowers mousse and citrus ^P	16		
Gratin Scallops, roman broccoli cream and crispy leek ^P	15		
Amberjack Fish balls with basil mayo ^{A, C, D}	12		

MARINARA MUSSELS SOUTÈ ^{A, P} 15

Mussels Soup, tomato sauce, parsley and
crispy bread

SEAFOOD FRIED

Seafood fried by roman style <i>Fish balls, Mussels Suppli, Codfish Nuggets</i> ^{A, C, D, G}	15	The FRITTURA classic ^{A, B, D} <i>Calamari and local pink prawns</i>	20
Fresh local Anchovies and spicy mayo ^{A, C, D, H}	12		
Local baby Squid ^{A, P}	16	The FRITTURA by our style ^{A, B, C, P} <i>Calamari, anchovies, pink shrimps, small fishes</i>	24
Fish&Chips <i>CodFish fillet fried and fresh chips potatoes from Avezzano</i> ^D	16		

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, 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>	40
Lobster by Catalana style <small>B</small> <i>Boiled Lobster, cherry tomatoes, potatoes and red onion from Tropea</i>	45

PASTA AND RISOTTO

Handcrafted Fettuccine with Cuttlefish, artichokes and Mullet Bottarga <small>A, D, P</small>	24
Langoustines cream Risotto <small>B, G</small>	18
Homemade potatoes Gnocchi with Clams, roman broccoli and bread crumble <small>A, C, D, P</small>	20

Signature

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 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

MAIN COURSES

Calamari stuffed <i>with Buffalo Mozzarella fondue</i> <small>A, G, P</small>	24
CodFish fillet with potatoes puree, baked cherry tomatoes and caramelized red onions <small>D, G</small>	18
Grilled Octopus <i>with cannellini beans cream</i> <small>P</small>	22
Langoustines <i>“Porcupine Bay - Irland”</i> with salt crust and citrus flavor <small>B</small>	35
Seabass o Seabream (700 g) baked <small>D</small> <i>with potatoes, cherry tomatoes, taggiasche olives and capers</i>	35
Daily caught Fish <small>D</small>	9 x hg

SIDE

Fennel, Radish and Fresh Orange	8
Artichoke by Roman style	7
Sauteed 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

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.