

L'AMIO
BISTRÒ DEL MARE



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L'Amo brings the authentic flavours
of Italy to Dubai, offering a refined dining
experience with a focus on classic Italian dishes.
Buon Appetito!

ALL PRICES ARE IN UAE DIRHAMS INCLUSIVE OF 10% SERVICE CHARGE,
5% VAT AND 7% MUNICIPALITY FEE

ANTIPASTI

Crudo di orata

Seabream, mullet roe, bergamot oil

100

Ricciola

Amberjack carpaccio, green apple, fennel, cucumber

110

Tonno Rosso

Bluefin tuna carpaccio, candied tomato petals, citrus fruits

120

⚓ Le tre tartare (G, S)

Italian red prawns & caviar, tuna with capers & mayo, seabass & mullet roe

250

Burrata (D, V)

Burrata, heirloom tomatoes, Taggiasca olives

85

Carpaccio di manzo (G, D)

Angus beef carpaccio, croutons, parmesan, porcini dressing

Add Seasonal Truffle: 70

90

Vitello tonnato (D)

Slow cooked veal, tuna sauce, capers

95

⚓ Tartare di manzo al coltello (G)

Angus Beef tartare, 24 month parmesan fondue, black truffle

Add Seasonal Truffle: 70

130

Moscardini in guazzetto (M, G)

Mediterranean style baby octopus, tomato sauce

120

Frittura di mare (G, D, S, C)

Crispy calamari, prawns, soft shell crab

135

Polpo al Jospet (M)

Roasted octopus, carrot & ginger puree, lime, chives

145

(⚓) Signature

(D) Dairy (C) Crustaceans (G) Gluten (M) Mollusc (N) Nuts (S) Shellfish (V) Vegetarian

LE PASTE

Tagliatelle alla puttanesca, tonno rosso, olive (G) Homemade tagliatelle in puttanesca sauce, tuna tartare, olives	145
Spaghetti vongole, calamaretti & bottarga (A, G) Spaghetti, clams, squid, mullet roe	160
Gnocchetti ai carabinieri Galiziani (D, G, S) Homemade potato gnocchetti, Galician carabinieri	380
Tagliolini lime & caviale (D, G) L'Amo tagliolini, lime, butter emulsion, caviar	340
Spaghettone cacio & pepe, ricci di mare (D, G) Spaghetti, sea urchins, pecorino cheese, black pepper	180
Tagliolini al tartufo di stagione (D, G) L'Amo tagliolini, seasonal truffle	170
Casoncelli alla Norma (D, G, V) Homemade ravioli, ricotta & eggplant, tomato sauce	85
Ravioli del plin (D, G) Homemade traditional Piedmont ravioli, braised beef, butter, sage	95
Tagliatelle al ragu di vitello (D, G) Homemade tagliatelle pasta, veal ragout	110
Risotto limone & gamberi (D, S) Acquerello rice, lemon zest, Sicilian red prawn carpaccio, caviar	280
Risotto ai funghi di stagione (V, D) Acquerello rice, parmesan, seasonal mushrooms <i>Add Seasonal Truffle: 70</i>	120

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I SECONDI DI PESCE

Merluzzo grigliato (D) 170

Seared black cod, potatoes, artichokes, confit onions, verjuice sauce

Branzino in guazzetto 185

Wild seabass, chickpeas, chili, hot pimento, cherry tomatoes

Gamberoni al Josper (S) 230

Grilled tiger prawns, salsa verde

Impepata di cozze (G, M) 150

Mussel sauté, nature or tomato sauce

⚓ **Catalana dell'Amo (S)** MP

Your choice of seafood from the display in our signature L'Amo Catalana style

LE CARNI

Costolette d'agnello alla brace (D) 175

Josper charcoal grilled lamb chops, red cabbage salad, mandarin compote

Tagliata di Wagyu alla griglia (D) 550

Grilled Wagyu beef striploin, potatoes millefeuille, broccoletti

Filetto di Wagyu (D) 290/370

Wagyu beef fillet, seared foie gras, asparagus

Galletto al mattone 145

Roasted baby chicken, baby potato, mustard compote

Cotoletta alla Milanese (D, G) 260

Breaded veal Milanese style

CONTORNI

Zucchine (D, G, V) 45
Deep fried zucchini

Broccoletti (V) 45
Roasted broccoletti

Insalata di finocchio (V) 45
Fennel salad

Verdure grigliate (V) 70
Mixed grilled vegetables

Asparagi (V) 55
Grilled asparagus

Patate al forno (V) 45
Roasted potatoes

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IL BANCO DEL PESCE

Available from the display

I NOSTRI CRUDI *2 pax*

Gamberi rossi, gamberi viola, scampi, ostriche, ricci di mare 750
Red prawns, violet prawns, langoustine, oysters, sea urchin

OSTRICHE & CAVIALE

Gillardeaue <i>pp</i>	45	Amélie <i>pp</i>	45
Oscietra <i>50gm / 100gm</i>	1400 / 2700	Beluga <i>50gm / 100gm</i>	2800 / 5700

CROSTACEI & FRUTTI DI MARE *price per piece*

Carabiniere	180	Gambero rosso	135
Carabiniere		Red prawn	
Scampo / Scampo Reale	135/180	Gambero viola	105
Langoustine / King size		Violet prawn	
Capasanta	90	Ricci di mare	80
Scallop		Sea urchin	

PESCI & MOLLUSCHI *price per kilo*

Branzino	700	Orata	790
Sea bass		Sea bream	
Rombo	790	Dentice	790
Turbot		Dentex	
Astice blu	1200	Aragosta	1800
Blue lobster		Spiny lobster	
Calamaro	600	Pescato del giorno	790
Squid		Catch of the day	
Cozze	500	Vongole	600
Mussels		Clams	

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LE INSALATE

Misticanza dell'Amo (V)

Selection of seasonal leaves, L'Amo signature dressing

80

Panzanella Mediterranea (G, S, C, M)

Mediterranean seafood salad, cucumbers, tomato, red onions, croutons

135

DAL FORNO

Pinsa Margherita (V, D, G)

Buffalo mozzarella, tomato sauce

95

Pinsa Tartufo (V, D, G)

Truffle pinsa

170

Pinsa gamberi rossi e burrata (S, D, G)

Red prawns & burrata

190

Pinsa Marinara (G)

Anchovies, tomato sauce, oregano

135

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I DOLCI E GLI ABBINAMENTI

Zuppetta di fragole (D) 60

Strawberry soup, meringue, citrus fruit and basil

Perfectly paired with: Donnafugata Kabir Moscato di Pantelleria 85

Delizia al cioccolato 60

70% Chocolate delight, coconut sorbet, Tonka bean, salt flakes, olive oil

Perfectly paired with: Taylor's Tawny 10 years old 80

Cannoli Siciliani (D, G, N) 50

Sicilian Cannoli, chocolate, sheep ricotta, candied orange peel and pistachio

Perfectly paired with: Planeta Passito di Noto 105

Profiteroles (D, G, N) 50

Hazelnut mousse, chocolate sauce, hazelnut praline

Perfectly paired with: Barone Ricasoli Castello di Brolio Vin Santo 140

Budino al crème caramel (D) 50

Caramel pudding

Perfectly paired with: L'Amoncello 60

“TI...AMO...SU” (D, G) 80

L'Amo tiramisù at the table

Perfectly paired with: Planeta Passito di Noto 105

Gelato artigianale al pistacchio (D, N) 55

Home-made Bronte pistachio ice cream, sour cherry topping

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A decorative border of blue botanical illustrations, including various leaves and branches, surrounds the central text area.

GRAPPA

Argiolas Grappa Tremontis

Nonino Vendemmia Millesimata

Nonino Moscato

Nonino Chardonnay Barrique

Gaja & Rey Grappa Chardonnay

Grappa Di Luce

Grappa Di Amarone

DIGESTIVES & LIQUEURS

Amaro Nonino

Amaro di Angostura

Amaro Montenegro

Benedictine

Branca Menta

Cointreau

Fernet Branca

Frangelico

Disaronno Amaretto

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