

L'AMIO

BISTRÒ DEL MARE



Gault&Millau
2025
1 toque



FACT Dining Awards
Dubai 2022
Winner – Best Newcomer
– Fine Dining in Dubai 2022



Ospitalità Italiana
2023-2024
Marchio Ospitalità Italiana
– Ristoranti Italiani nel mondo



Gambero Rosso
2025
Dueforchette
– Best Italian Restaurant

L'Amo Bistrò del Mare brings the true taste of Italy to the heart of Dubai. Adorned with neutral tones, light wood, and terrazzo-inspired tiles, L'Amo offers an inviting atmosphere reminiscent of an elegant trattoria as soon as you step into the second-floor dining area. The space features floor-to-ceiling windows that showcase 360-degree views of Dubai Marina, Bluewaters Island, and Ain Dubai. A charming terrace also provides the perfect setting for al fresco dining during the cooler months. Our dedicated team is committed to satisfying the most refined palates, delivering an authentic Italian dining experience tailored to your preferences.





Enjoy a delicious alfresco dining experience with delicious cocktails, exquisite seafood delicacies and stunning water views.



DINING AREA | INDOOR

L'Amo Bistrò del Mare encompasses an L-shaped terrace, a spectacular sundowner spot serviced by a separate bar with low-lying lounge tables and a handful of restaurant tables facing Ain Dubai and the Dubai Harbour waterfront.



110
Seated



Bar



Audio
System

DINING | OUTDOOR TERRACE

L'Amo Bistrò del Mare indoor dining area features breezy, nautically-inspired interiors in shades of clotted cream, duck egg blue and dove grey, with intricate details including terrazzo style tiles and a fish counter where the day's fresh catches are displayed on ice.

While much of the space is dedicated to dining, there's also an expansive bar where guests can join for pre- or post-dinner drinks.

Floor to ceiling windows flood the space with natural light and allow the spectacular views of the Arabian Gulf, Bluewaters Island and Dubai Marina city skyline.



60
Seated



300
Persons



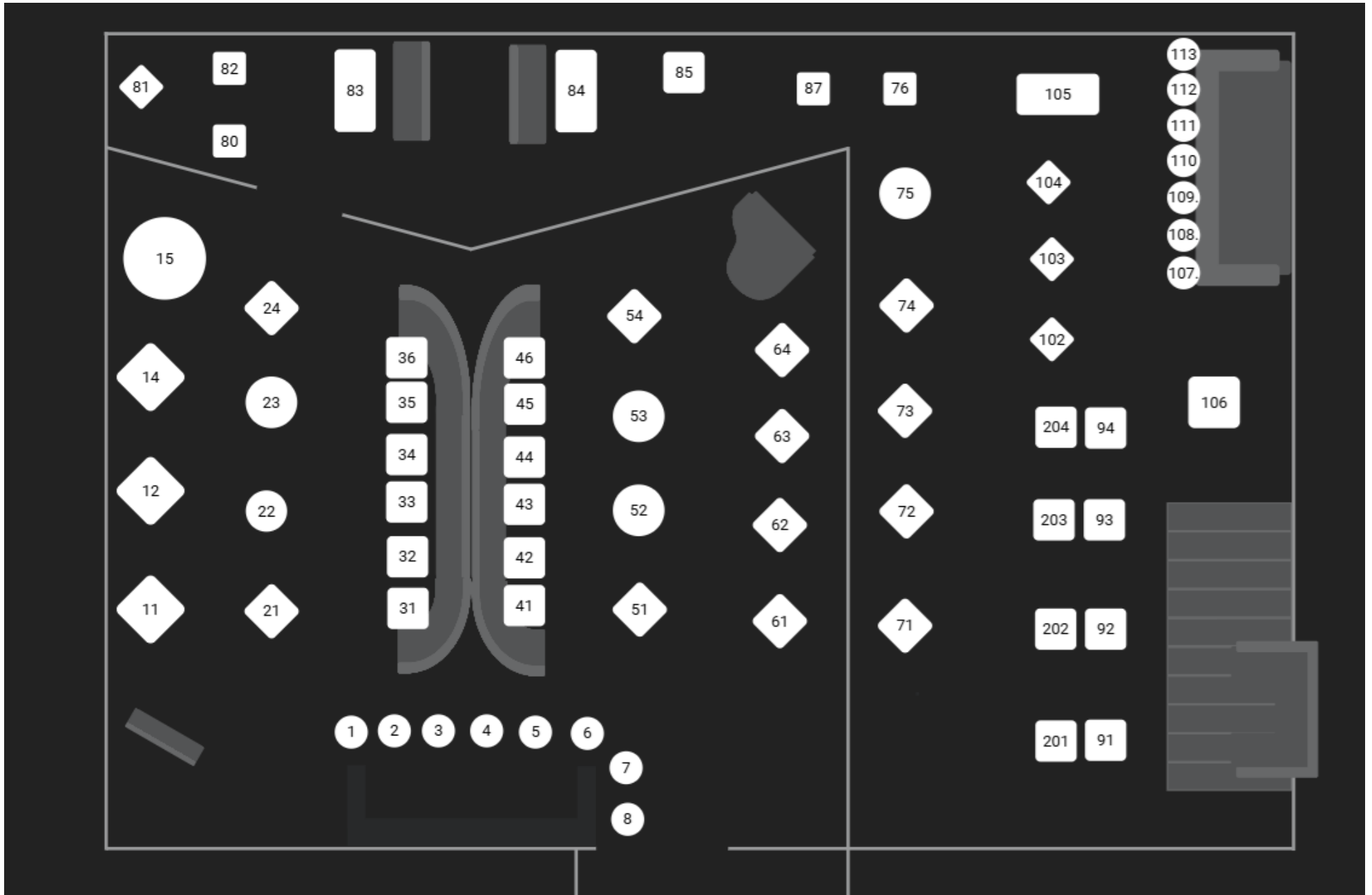
Bar



Audio
System



FLOOR PLAN





CUISINE

Experience L'Amo's unique gastronomic offering in the breathtaking surroundings of Dubai Harbour. The newly crafted menu, designed by Executive Chef Alessandro Salvatico, celebrates the essence of Italian dining, with a focus on authentic, vibrant flavours. Each dish is thoughtfully prepared using the finest seasonal ingredients, sourced locally to ensure freshness and genuine authenticity.



Canape Menu

COLD

Blinis salmon tartare, lime mayo (F, G)

Beef tartate, pickled mustard, cruton (G)

Avocado and shrimp tartlet (G, S)

Vitello tonnato (F, G)

Cone with tuna tartar, candied lemon (F, G)

Sauvory pastry cake with spianch ricotta (F, G, D)

Puff pastry roll red onion compote (V, G, D)

HOT

Pinsa margherita (V, G, D)

Pinsa tartufo (V, G, D)

Arancini saffron & smoked cheese (V, G, D)

Arancini mushroom, truffle mayo (V, G, D)

Arancini veal ragu (G, D)

Crab croquettes (S, G, D)

Raviolo eggplant & ricotta cheese (V, G, D)

Raviolo zucchini & tomato (V, G, D)

Raviolo mushroom (V, G, D)

Grilled octopus on sour dough (F, G)

Prawns skewer & lime mayo (S)

Polpette beef or lamb in arrabbiata sauce (D)

SWEET

Mix berries tartlets (G, D)

Mini cannoli Siciliani (N, G, D)

Tirami-choux (G, D)

Mini babá (G, D)

Select from the option below:

6 AED 250 | 8 AED 320 | 10 AED 390 | 12 AED 460

All canapé menus are served for a duration of two hours

Set Menu AED 375

Sharing style

STARTER

Misticanza dell'Amo (V)

Selection of seasonal leaves, L'Amo signature dressing

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

Crispy calamari, zucchini, carrots, tartar sauce

Carpaccio di manzo (D, G)

Beef carpaccio, croutons, parmesan, porcini dressing

Pinsa margherita (V, D, G)

Buffalo mozzarella, tomato sauce

MAIN COURSE

Gnocchi pesto & calamari (D, G, M)

Gnocchi pesto sauce, baby squid

Merluzzo alla Ligure (F)

Codfish, tomato, olives, capers, onion

Suprema di pollo

chicken supreme, baby potato, mustard dressing

SIDES

Roasted potato / Broccolini

DESSERT

"TI...AMO...SU" (D, G)

L'Amo tiramisù at the table

Gelato artigianale al pistacchio (D, N)

Home-made Bronte pistachio ice cream, sour cherry topping

Set Menu AED 480

Sharing style

STARTER

Misticanza dell'Amo (V)

Selection of seasonal leaves, L'Amo signature dressing

Burrata (D, V)

Burrata, datterino tomatoes, taggiasca olives

Panzanella Mediterranea (G, S, C, M)

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

Pinsa margherita (V, D, G)

Buffalo mozzarella, tomato sauce

MAIN COURSE

Risotto ai funghi di stagione (V, D)

Acquerello rice, parmesan, seasonal mushrooms

Branzino grigliato al Jospet (F)

Grilled sea bass, mediterranean herbs

Tagliata di manzo

Beef tagliata, rosemary oil

SIDES

Roasted potato / Broccolini

DESSERT

"TI...AMO...SU" (D, G)

L'Amo tiramisù at the table

Gelato artigianale al pistacchio (D, N)

Home-made Bronte pistachio ice cream, sour cherry topping

Profiteroles (D, G, N)

Hazelnut mousse, chocolate sauce, hazelnut praline

Set Menu AED 680
Sharing style

STARTER

Misticanza dell'Amo (V)

Selection of seasonal leaves, L'Amo signature dressing

Burrata (D, V)

Burrata, datterino tomatoes, taggiasca olives

Panzanella Mediterranea (G, S, C, M)

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

Pinsa margherita (V, D, G)

Buffalo mozzarella, tomato sauce

Vitello tonnato (F)

Slow cooked veal, tuna sauce, capers

MIDDLE COURSE

Risotto limone & ragu di gamberi (D, S)

Acquerello rice, lemon zest, prawn ragu

Pennetta alla puttanesca (G)

Penne pasta, tomato, capers, olives, chilli

MAIN COURSE

Branzino grigliato al Josper (F)

Grilled sea bass, mediterranean herbs

Tagliata di manzo

Beef tagliata, rosemary oil

SIDES

Roasted potato / Broccolini / Grilled vegetables

DESSERT

"TI...AMO...SU" (D, G)

L'Amo tiramisù at the table

Delizia al cioccolato

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

Cannoli siciliani (D, G, N)

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

Set Menu AED 780
Sharing style

STARTER

Misticanza dell'Amo (V)

Selection of seasonal leaves, L'Amo signature dressing

Burrata (D, V)

Burrata, datterino tomatoes, taggiasca olives

Frittura di mare

Crispy calamari, prawns

Carpaccio di orata

Seabream, mullet roe, bergamot oil

Pinsa Tartufo (V, D, G)

Truffle pinsa

Vitello tonnato

Slow cooked veal, tuna sauce, capers

MIDDLE COURSE

Calamarata ai frutti di mare (G,S)

calamarata pasta, seafood, tomato

Pennetta alla puttanesca (G)

Penne pasta, tomato, capers, olives, chilli

MAIN COURSE

Branzino grigliato al Josper (F)

Grilled sea bass, mediterranean herbs

Tagliata di manzo

Beef tagliata, rosemary oil

SIDES

Roasted potato / Grilled asparagus / Grilled vegetables

DESSERT

"TI...AMO...SU" (D, G)

L'Amo tiramisù at the table

Delizia al cioccolato

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

Cannoli siciliani (D, G, N)

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

Beverage Menu AED 350

HOUSE WINES

White, Rosé, Red

DRINKS

GIN - Tanqueray London Dry

VODKA - Tito's

WHISKY - Famous Grouse

RUM - Bacardi Blanco

TEQUILA - Olmeca Blanco

BEER - Peroni

MOCKTAILS

Mela Picante, Dolce Rosa

NON ALCOHOLIC DRINKS

Soft drinks (includes water)

Juice

Tea / Coffee

Beverage Menu AED 450

HOUSE WINES

White, Rosé, Red

DRINKS

GIN - Hendrick's

VODKA - Grey Goose

WHISKY - Monkey Shoulder

RUM - Matusalem 15 Years Old

TEQUILA - Patron Silver

BEER - Peroni

COCKTAILS

Negroni, Aperol Spritz, Paloma

MOCKTAILS

Spritz Zero, Mela Picante, Dolce Rosa

NON ALCOHOLIC DRINKS

Soft drinks (includes water)

Juice

Tea / Coffee

All beverage menus are available for a duration of three hours