

# AMA is Love in Italian

AMA signifies our love for food, while also being short for "AMAtriciana", a classic Italian sauce.

We believe in old traditional flavors and authentic ingredients, drawing inspiration from old FELLINI movies, Italian "Chianina" beef and charcoal cooking to take a step back to the good old days. Quality, authenticity and freshness comes from selecting the finest Italian ingredients directly from suppliers with production chain traceability.

We want to take you on a trip through Rome to taste all of the classic dishes from the Italian capital and its surrounding areas.

So sit back and let us take you around this beautiful city!

**BUON APPETTITO SIGNORI** 









#### SMALL ROMAN PLATES TO SHARE

#### DEEP FRIED CRISPY & TASTY SALTED BACCALA COD FISH FILLET 148 Beer battered MOZZARELLA & ANCHOVIES ZUCCHINE FLOWERS 148 Crispy batter two pieces CARCIOFINI CRISPY FRITTI 168 Roman-Jewish crispy artichokes (9) "POLPOCTOPUS" DEEP FRIED 148 Crispy battered Octopus bites ROASTED, BAKED & SUCCULENT GRILLED SMOKED PROVOLA MOZZARELLA 118 with ham, romaine lettuce & aged balsamic (A) AMA LA BURRATA 178 Baked cheese with amatriciana sauce, served warm BONE MARROW WITH PISTACHIO & PARMIGIANO 168 Roasted veal bone marrow CALAMARETTI SQUID PAN-SEARED 118 with olive oil, garlic & fresh lemon squeeze PANNOCCHIA GRILLED CORN ON THE COB 88 Chargrilled with country style salted butter



Chef recommended

All prices are in HKD & subject to 10% service charge plus a \$28 charge for daily baked bread & purified still/sparkling water with free refills on both.





### STEAMED, POACHED & YUMMY

TRIPPA ALLA TRASTEVERINA  Mint & pecorino cheese stewed white ox tripe	178
FEGATINI DI POLLO  Chicken liver on toast crostini bread with herbs & brandy	158
WARM BUFFALO MOZZARELLA CAMPANA  Mozzarella & tomato caprese with grandma's olive oil, lots of basil	168
RAW, MARINATED & STILL GOOD!	
BABY SPINACH with soft boiled egg & smoked dry ricotta cheese	138
PUNTARELLE STYLE SALAD  Baby romaine leaves & endive with garlic-anchovy dressing	108
INSALATA DI PANNOCCHIA, POMODORO E AVOCADO Corn salad with avocado & aged balsamic vinegar	148
© CARPACCIO OF FASSONE BEEF, ROCKET, SHAVED CHEESE Thin sliced Italian beef served raw in a salad, my way	208
FORMAGGIO IL FIORINO E SALUMI TUSCANI Awarded Tuscan cheese & cold cuts selection	218
PARMA HAM PROSCIUTTO  Prosciutto thin sliced, fresh figs & sweet melon	198



(S) Chef recommended

All prices are in HKD & subject to 10% service charge plus a \$28 charge for daily baked bread & purified still/sparkling water with free refills on both.

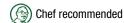


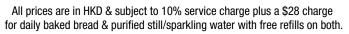


### **PASTA**

MACCHERONI AMATRICIANA  In an old iron pan for one person, my way with "Cacio di Caterina il Fiorino"	288
SPAGHETTI ALLA REAL CARBONARA pasta with pork cheeks guanciale, pecorino cheese & creamy egg yolk	268
CACIO & PEPE  Melted cheese & aromatic peppercorns	168
SCHIAFFONI WITH PAJATA  Wide pasta with veal intestine sauce. Not for everyone but very good !!!!	248
PENNONI ARRABBIATI ALLE MELANZANE E RICOTTA Spicy tomato & eggplant, shaved dry ricotta & basil	198
PORCINI MUSHROOMS & CHICKEN GIZZARDS FETTUCCINE with white Chardonnay wine ragout sauce	218
SPAGHETTI GAMBERONI with Sicily red prawns, crusco crispy pepper, spicy vulcanic tomatoes	348
THE VONGOLE LINGUINE with Italian clams, garlic, chili & olive oil	258
© LASAGNETTA WITH CODA A LA VACCINARA  Oxtail stew filled pasta with its own sauce	288
TAGLIOLINI ALL' ASTICE BLU  Live blue lobster pasta for 2 people, spicy light tomato sauce	978





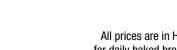






## CARNI / CHARCOAL GRILLED BBQ MEATS

THE REAL FIORENTINA CHIANINA TUSCAN BEEF  Tagliata on the bone for sharing. T-bone, 1.3kg	1588
MARANGO STEAK  Italian Maremmana & Angus beef ribeye 250 gr	398
ITALIAN VEAL CHOP, MILK FED  Succulent white meat 300 gr	448
UMBRIA HOMEMADE SAUSAGES with friarielli & beans	198
CALIFORNIA PRIME BEEF OYSTER BLADE STEAK with rosemary & garlic slowly cooked in olive oil	268
© POLLETTO AL MATTONE  Spring chicken old school, roasted slowly, crispy skin	328
"ABBACCHIO A SCOTTADITO"  Charcoal grilled baby lamb ribs & leg meat cooked well-done	388
PESCI / FISHES	
SPIGOLA SEABASS, WHOLE with herbs & chives-lemon & fresh mint	338
RICCIOLA ARROSTO GLASSATA AL MOSTO  King fish fillet chargrilled with raisin glace sauce	288
BACCALA IN GUAZZETTO  Fried salt cod with tomato, pinenuts & raisin sauce	248







### SIDES TO GO WITH YOUR MAIN SPINACH WITH GARLIC & OLIVE OIL

88 88

CRISPY FRIES with spicy Calabria special pork MAYO

88

BROKKOLINI Just like in New York sautéed with olive & garlic

ROASTED YELLOW POTATOES with rosemary

88

FRIARIELLI BROCCOLI LEAVES with garlic

88

#### PINSA ROMANA A KIND OF ROMAN PIZZA BREAD

158

PINSA MARGHERITA Tomato, bufala mozzarella, basil

208

PINSA PROSCIUTTO Mozzarella cheese, rocket salad & parma ham

PINSA TARTUFATA

228

Truffle cheese, black truffle sauce, egg & mushrooms

208

PINSA ALLA AMATRICIANA with pork cheeks, mozzarella & pecorino cheese

178

PINSA ZUCCHINI with zucchini & smoked provola mozzarella cheese

#### ADD ONS

SPICY SALAME SLICED

38

38

28

UMBRIA SAUSAGE

PINEAPPLE (CANNED)

€)1000

**ANCHOVIES** 



Chef recommended

All prices are in HKD & subject to 10% service charge plus a \$28 charge for daily baked bread & purified still/sparkling water with free refills on both.

