

AMA RISTORANTE

by
The
Amatricianist

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




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SMALL ROMAN PLATES TO SHARE

DEEP FRIED CRISPY & TASTY

| | |
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| SALTED BACCALA COD FISH FILLET | 148 |
| <i>Beer battered</i> | |
| MOZZARELLA & ANCHOVIES ZUCCHINE FLOWERS | 148 |
| <i>Crispy batter two pieces</i> | |
| CARCIOFINI CRISPY FRITTI | 168 |
| <i>Roman-Jewish crispy artichokes</i> | |
|  "POLPOCTOPUS" DEEP FRIED | 148 |
| <i>Crispy battered Octopus bites</i> | |

ROASTED, BAKED & SUCCULENT

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| GRILLED SMOKED PROVOLA MOZZARELLA | 118 |
| <i>with ham, romaine lettuce & aged balsamic</i> | |
|  AMA LA BURRATA | 178 |
| <i>Baked cheese with amatriciana sauce, served warm</i> | |
| BONE MARROW WITH PISTACHIO & PARMIGIANO | 168 |
| <i>Roasted veal bone marrow</i> | |
| CALAMARETTI SQUID PAN-SEARED | 118 |
| <i>with olive oil, garlic & fresh lemon squeeze</i> | |
| PANNOCCHIA GRILLED CORN ON THE COB | 88 |
| <i>Chargrilled with country style salted butter</i> | |

 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.

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STEAMED, POACHED & YUMMY

-  **TRIPPA ALLA TRASTEVERINA** 178
Mint & pecorino cheese stewed white ox tripe
- FEGATINI DI POLLO** 158
Chicken liver on toast crostini bread with herbs & brandy
- WARM BUFFALO MOZZARELLA CAMPANA** 168
Mozzarella & tomato caprese with grandma's olive oil, lots of basil

RAW, MARINATED & STILL GOOD!

- BABY SPINACH** 138
with soft boiled egg & smoked dry ricotta cheese
- PUNTARELLE STYLE SALAD** 108
Baby romaine leaves & endive with garlic-anchovy dressing
- INSALATA DI PANNOCCHIA, POMODORO E AVOCADO** 148
Corn salad with avocado & aged balsamic vinegar
-  **CARPACCIO OF FASSONE BEEF, ROCKET, SHAVED CHEESE** 208
Thin sliced Italian beef served raw in a salad, my way...
- FORMAGGIO IL FIORINO E SALUMI TUSCANI** 218
Awarded Tuscan cheese & cold cuts selection
- PARMA HAM PROSCIUTTO** 198
Prosciutto thin sliced, fresh figs & sweet melon

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PASTA

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






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CARNI / CHARCOAL GRILLED BBQ MEATS

-  THE REAL FIORENTINA CHIANINA TUSCAN BEEF 1588
Tagliata on the bone for sharing. T-bone, 1.3kg  
-  MARANGO STEAK 398
Italian Maremmana & Angus beef ribeye 250 gr
- ITALIAN VEAL CHOP, MILK FED 448
Succulent white meat 300 gr
- UMBRIA HOMEMADE SAUSAGES 198
with friarielli & beans
- CALIFORNIA PRIME BEEF OYSTER BLADE STEAK 268
with rosemary & garlic slowly cooked in olive oil
-  POLLETTO AL MATTONE 328
Spring chicken old school, roasted slowly, crispy skin
- "ABBACCHIO A SCOTTADITO" 388
Charcoal grilled baby lamb ribs & leg meat cooked well-done

PESCI / FISHES

-  SPIGOLA SEABASS, WHOLE 338
with herbs & chives-lemon & fresh mint
- RICCIOLA ARROSTO GLASSATA AL MOSTO 288
King fish fillet chargrilled with raisin glaze sauce
- BACCALA IN GUAZZETTO 248
Fried salt cod with tomato, pinenuts & raisin sauce

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SIDES TO GO WITH YOUR MAIN


| | |
|--|----|
| SPINACH WITH GARLIC & OLIVE OIL | 88 |
| CRISPY FRIES <i>with spicy Calabria special pork MAYO</i> | 88 |
| BROKKOLINI <i>Just like in New York sautéed with olive & garlic</i> | 88 |
| ROASTED YELLOW POTATOES <i>with rosemary</i> | 88 |
| FRIARIELLI BROCCOLI LEAVES <i>with garlic</i> | 88 |

PINSA ROMANA A KIND OF ROMAN PIZZA BREAD

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| PINSA MARGHERITA <i>Tomato, bufala mozzarella, basil</i> | 158 |
| PINSA PROSCIUTTO <i>Mozzarella cheese, rocket salad & parma ham</i> | 208 |
|  PINSA TARTUFATA <i>Truffle cheese, black truffle sauce, egg & mushrooms</i> | 228 |
|  PINSA ALLA AMATRICIANA <i>with pork cheeks, mozzarella & pecorino cheese</i> | 208 |
| PINSA ZUCCHINI <i>with zucchini & smoked provola mozzarella cheese</i> | 178 |

ADD ONS

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|---------------------|--|
| SPICY SALAME SLICED | 38 |
| UMBRIA SAUSAGE | 38 |
| PINEAPPLE (CANNED) |  1000 |
| ANCHOVIES | 28 |

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