

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

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

 "POLPOCTOPUS" DEEP FRIED 148
Crispy battered Octopus bites

ROASTED, BAKED & SUCCULENT

GRILLED SMOKED PROVOLA MOZZARELLA 118

with ham, romaine lettuce & aged balsamic

 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.

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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

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

PESCI / FISHES

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

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SIDES TO GO WITH YOUR MAIN

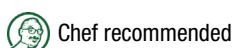
SPINACH WITH GARLIC & OLIVE OIL	88
CRISPY FRIES	88
<i>with spicy Calabria special pork MAYO</i>	
BROKKOLINI	88
<i>Just like in New York sautéed with olive & garlic</i>	
ROASTED YELLOW POTATOES	88
<i>with rosemary</i>	
FRIARIELLI BROCCOLI LEAVES	88
<i>with garlic</i>	

PINSA ROMANA A KIND OF ROMAN PIZZA BREAD

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

ADD ONS

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



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