

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

SOUTHERN ITALIAN RED SHRIMPS FRITTI 158
Semolina flour

ZUCCHINE & FLOWERS 148
Filled with mozzarella & anchovies crispy batter

CARCIOFINI ALLA GIUDIA 168
Roman-Jewish crispy artichokes

 "POLPOCTOPUS" DEEP FRIED 148
crispy battered OCTOPUS bites

ROASTED, BAKED & SUCCULENT


 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. You squeeze lemon on it

PANNOCCHIA grilled CORN on the cob 98
Chargrilled country style salted butter

PAJATA alla Cacciatora 158
Veal intestine roasted with herbs


 Chef recommended

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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
- CARIOFI ALLA ROMANA 168
Steamed artichokes with mint, garlic & white wine
- COZZE IMEPATE AL CARBONE, STEAMED BLACK MUSSELS 128
Spicy tomato & white wine broth
- ROMANESCO BROCCOLI AND SKATE FISH WINGS SOUP 148
Light fish broth

RAW, MARINATED & STILL GOOD!

- BABY SPINACH SALAD 138
with soft boiled egg & smoked dry ricotta cheese
- PUNTARELLE STYLE SALAD 108
Catalogna chicory & 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
Award-winning Tuscan cheese & cold cuts selection
- ALICETTE MARINATE PICCANTI 198
Raw marinated Mediterranean anchovies with chili pepper & garlic


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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> | |
| SGANASSONI CO LA PAJATA | 248 |
| <i>WIDE PASTA with veal intestine sauce. Not for everyone but very good !!!!</i> | |
| PICI ALL' AGLIONE CARCIOFO E PEPERONE | 198 |
| <i>Home-made spaghetti with JUMBO garlic, artichokes & CHILI sauce</i> | |
| PORCINI MUSHROOMS & CHICKEN GIZZARDS FETTUCINE | 218 |
| <i>with white Chardonnay wine ragout sauce</i> | |
| SPAGHETTI GAMBERONI | 448 |
| <i>with Sicily red prawns, crusco crispy pepper, spicy volcanic tomatoes</i> | |
| THE VONGOLE TONNARELLI PASTA | 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> | |
| RISOTTO GAMBERI ROSSI ARTICHOKE CHIPS | 298 |
| <i>Italian rice with Mediterranean red shrimps</i> | |

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CARNI / CHARCOAL GRILLED BBQ MEATS

-  THE REAL FIORENTINA CHIANINA TUSCAN BEEF   1588
In an old iron pan for one person, my way with "Cacio di Caterina il Fiorino"
-  MARANGO STEAK 398
Italian Maremmana & Angus beef ribeye 250 gr
- ITALIAN VEAL CHOP, MILK FED 448
Succulent white meat 300 gr
- UMBRIA HOME MADE SAUSAGES 198
with friarielli & beans
- EUROPEAN PORK PORK IBERICO PRESA LOIN GRILLED 268
with fennel seeds & garlic
-  POLLETTO ARROSTO 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 388
Roasted with herbs & chives-lemon & fresh mint
- GRIGLIATA DI PESCE 398
Scallop, octopus, squid, scampi & fish chargrilled with herbs & garlic
- SOGLIOLA WHOLE DOVER SOLE ROASTED ON THE BONE 528
with potatoes, fresh lemon & wine

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SIDES TO GO WITH YOUR MAIN

SPINACH WITH GARLIC & OLIVE OIL	98
CRISPY FRIES <i>with spicy Calabria special pork MAYO</i>	98
BROKKOLINI <i>Sautéed with olive & garlic</i>	98
ROASTED YELLOW POTATOES <i>with rosemary</i>	98
EGGPLANT slow roasted <i>with olive oil garlic & vinegar</i>	118
FRIARIELLI BROCCOLI LEAVES <i>with garlic</i>	98
WOOD ROASTED MUSHROOMS	118



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PINSA ROMANA A KIND OF ROMAN PIZZA BREAD

PINSA ROSEMARY	98
<i>UMBRIA olive oil, sea salt & fresh rosemary</i>	
PINSA MARGHERITA	158
<i>Tomato, bufala mozzarella, basil</i>	
PINSA FOCACCIA	188
<i>with MORTADELLA, crescenza cheese & pistachio</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, anchovies</i>	

ADD ONS

SPICY	38
UMBRIA	38
PINEAPPLE (CANNED)	 1000
ANCHOVIES	28

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