

# 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

SOUTHERN ITALIAN RED SHRIMPS FRITTI  Semolina flour	158
ZUCCHINE & FLOWERS  Filled with mozzarella & anchovies crispy batter	148
CARCIOFINI ALLA GIUDIA Roman-Jewish crispy artichokes	168
"POLPOCTOPUS" DEEP FRIED crispy battered OCTOPUS bites	148

#### ROACTED BAKED & CUCCULENT

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AMA LA BURRATA  Baked cheese with amatriciana sauce, served warm	178
BONE MARROW WITH PISTACHIO & PARMIGIANO Roasted veal bone marrow	168
CALAMARETTI SQUID PAN—SEARED with Olive Oil & Garlic. You squeeze lemon on it	118
PANNOCCHIA grilled CORN on the cob  Chargrilled country style salted butter	98
PAJATA alla Cacciatora  Veal intestine roasted with herbs	158



(S) Chef recommended



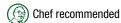






### STEAMED, POACHED & YUMMY

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
CARIOFI ALLA ROMANA Steamed artichokes with mint, garlic & white wine	168
COZZE IMPEPATE AL CARBONE, STEAMED BLACK MUSSELS Spicy tomato & white wine broth	128
ROMANESCO BROCCOLI AND SKATE FISH WINGS SOUP Light fish broth	148
RAW, MARINATED & STILL GOOD!	
BABY SPINACH SALAD with soft boiled egg & smoked dry ricotta cheese	138
PUNTARELLE STYLE SALAD  Catalogna chicory & 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  Award-winning Tuscan cheese & cold cuts selection	218
ALICETTE MARINATE PICCANTI  Raw marinated Mediterranean anchovies with chili pepper & garlic	198



All prices are in HKD & subject to 10% service charge plus a \$28 charge for daily baked bread & puified still/sparking 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
SGANASSONI CO LA PAJATA  WIDE PASTA with veal intestine sauce. Not for everyone but very good!!!!	248
PICI ALL' AGLIONE CARCIOFO E PEPERONE  Home-made spaghetti with JUMBO garlic, artichokes & CHILI sauce	198
PORCINI MUSHROOMS & CHICKEN GIZZARDS FETTUCCINE with white Chardonnay wine ragout sauce	218
SPAGHETTI GAMBERONI with Sicily red prawns, crusco crispy pepper, spicy volcanic tomatoes	448
THE VONGOLE TONNARELLI PASTA with Italian clams, garlic, chili & olive oil	258
© LASAGNETTA WITH CODA A LA VACCINARA  Oxtail stew filled pasta with its own sauce	288
RISOTTO GAMBERI ROSSI ARTICHOKE CHIPS  Italian rice with Mediterranean red shrimps	298





## CARNI / CHARCOAL GRILLED BBQ MEATS

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



(S) Chef recommended

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## SIDES TO GO WITH YOUR MAIN

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







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

PINSA ROSEMARY UMBRIA olive oil, sea salt & fresh rosemary	98
PINSA MARGHERITA Tomato, bufala mozzarella, basil	158
PINSA FOCACCIA with MORTADELLA, crescenza cheese & pistachio	188
PINSA PROSCIUTTO Mozzarella cheese, rocket salad & Parma ham	208
PINSA TARTUFATA  Truffle cheese, black truffle sauce, egg & mushrooms	228
PINSA ALLA AMATRICIANA with pork cheeks, mozzarella & pecorino cheese	208
PINSA ZUCCHINI with zucchini & smoked provola mozzarella cheese, anchovies	178
ADD ONS	
SPICY	38
UMBRIA	38
PINEAPPLE (CANNED)	1000
ANCHOVIES	28



