

AMA
RISTORANTE

by
The
Amatricianist

AMA is Love in Italian

AMA在意大利代表“愛”的意思

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

AMA代表我們對食物的愛，亦是一種經典意大利汁醬“AMAtriciana”的簡寫

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.

我們部分菜式的靈感來自著名意大利導演“Fellini”的電影，例如碳燒意大利“Chianina”T骨牛扒傳統口味、地道食材將帶我們回到以前美好的時光！我們選擇優質、地道和新鮮的意大利食材，直接運輸到香港。

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.

讓我們帶你去品嚐意大利首都羅馬和周邊地區的地道經典菜式

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

BUON APPETTITO SIGNORI

請享受接下來的用餐體驗



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SMALL ROMAN PLATES TO SHARE | 羅馬小吃

DEEP FRIED CRISPY & TASTY | 酥脆炸物

SOUTHERN ITALIAN RED SHRIMPS FRITTI | 酥炸意大利南部紅蝦 158
Semolina flour

 ZUCCHINE & FLOWERS | 酥炸意大利青瓜花 (釀入水牛芝士、鯷魚) 148
Filled with mozzarella & anchovies in crispy batter

CARCIOFINI CRISPY FRITTI | 酥炸羅馬雅枝竹 168
Roman-Jewish crispy artichokes

 "POLPOCTOPUS" DEEP FRIED | 啤酒脆漿炸章魚 158
Crispy battered octopus bites

BACCALA COD FISH | 啤酒脆漿炸鱈魚 148
Fish battered fried

ROASTED, BAKED & SUCCULENT | 焗烤類


 AMA LA BURRATA | 烤水牛乳芝士伴豬面頰及意大利經典番茄醬 178
Baked cheese with amatriciana sauce, served warm

ROASTED VEAL BONE MARROW | 炭燒小牛骨髓配開心果及巴馬臣芝士 168
Bone marrow with pistachio & parmigian

CALAMARETTI SQUID PAN-SEARED | 煎香蒜魷魚配橄欖油、大蒜 138
with olive oil, garli & fresh lemon squeeze

 PORK BELLY CHARRED | 炭燒五花肉伴芥末 138
with spicy mustard

PAJATA ALLA CACCIATORA | 羅馬式香草烤小牛腸 158
Veal intestine roasted with herbs

 Chef recommended

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STEAMED, POACHED & YUMMY | 蒸煮類

-  TRIPPA ALLA TRASTEVERINA | 羅馬經典焗白牛肚 (薄荷、綿羊芝士) 178
Mint & pecorino cheese stewed white ox tripe
- FEGATINI DI POLLO | 雞肝醬多士 (香草、白蘭地、意式面包) 158
Chicken liver with herbs & brandy, toast bread crostini
- WARM BUFFALO MOZZARELLA CAMPANA | 溫意大利水牛芝士 168
(番茄沙拉、祖母橄欖油、香草)
Mozzarella & tomato caprese with Grandma's olive oil, lots of basil
-  ARTICHOKE ROMANA | 薄荷白酒蒸雅枝竹 168
Steamed in mint & white wine
-  COZZE IMPEPATE AL CARBONE | 辣番茄白酒煮青口 148
Smokey steamed black mussels in spicy tomato & white wine broth

RAW, MARINATED & STILL GOOD! | 生肉與醃製品

- BABY SPINACH SALAD | 菠菜沙律 (加半熟蛋及燻乾芝士) 138
with soft boiled egg & smoked dry ricotta cheese
-  TARTARE DI GAMBERI BLU | 生藍蝦韃韃 (伴辣椒、青檸皮及紅菜頭) 208
Blue prawn tartare, spicy lime zest & beetroot
- INSALATA DI PANNOCCHIA, POMODORO E AVOCADO 148
粟米蕃茄牛油果沙律伴陳醋
Corn salad with avocado & aged balsamic vinegar
- CARPACCIO OF FASSONE BEEF, ROCKET, SHAVED CHEESE 208
薄切意大利生牛肉芝士火箭菜沙律
Thin sliced Italian beef served raw in a salad, my way...
- FORMAGGIO IL FIORINO E SALUMI TUSCANI 218
意大利获奖芝士及冷盤火腿拼盤
Awarded Tuscan cheese & cold cuts selection
- WHITE ANCHOVIES | 辣油芫荽醃製白鯷魚 178
Marinated spicy oil and parsley
-  PUNTARELLE ANCHOVY & GARLIC | 菊苣鯷魚沙律伴陳醋及大蒜鯷魚醬 158
Chickory tips salad with vinegar, garlic anchovy dressing

 Chef recommended


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PASTA | 意大利麵

-  **MACCHERONI AMATRICIANA** | 特製鐵鍋蕃茄豬頰肉醬通心粉 288
in an old iron pan for one person, my way with "Cacio di Caterina il Fiorino"
- SPAGHETTI ALLA REAL CARBONARA** | 100%傳統卡邦尼意大利麵 268
Spaghetti with pork cheeks guanciale, pecorino cheese & creamy egg yolk
-  **SGANASSONI CO LA PAJATA** | 羅馬特色牛仔腸大水管麵 248
Wide pasta with veal intestine sauce. Not for everyone but very good !!!!
- PICI ALL' AGLIONE CARCIOFO E PEPERONE** 198
香蒜雅枝竹辣椒自家製意大利寬麵條
Home-made spaghetti with jumbo garlic, artichokes & chili sauce
- PORCINI MUSHROOMS & CHICKEN GIZZARDS FETTUCINE** 218
牛肝菌雞胗意大利寬麵條
with white Chardonnay wine ragout sauce
- SPAGHETTI GAMBERONI** | 西西里紅蝦蕃茄脆椒意大利麵 448
with Sicily red prawns, crusco crispy pepper, spicy volcanic tomatoes
- THE VONGOLE TONNARELLI PASTA** | 香蒜辣椒鮮蜆意大利麵 258
with Italian clams, garlic, chili & olive oil
-  **LASAGNETTA WITH CODA A LA VACCINARA** | 意大利牛尾千層麵 288
Oxtail stew filled pasta with its own sauce
- RAVIOLI DI BURRATA** | 水牛芝士意大利雲吞 248
Fresh tomato & rocket pesto sauce

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CARNI / CHARCOAL GRILLED BBQ MEATS | 炭燒烤肉類

-  THE REAL FIORENTINA CHIANTINA TUSCAN BEEF  1588
地道佛羅倫薩基亞尼斯卡納牛肉 (T骨牛排 1.3 公斤)
Tagliata on the bone for sharing. T-bone, 1.3kg
- MARANGO STEAK | 意大利安格斯肉眼排 250 克 428
Italian Maremmana & Angus beef ribeye 250 gr
-  VEAL CHOP, MILK FED | 意大利牛奶餵養小牛排 300 克 458
Succulent white meat 300gr
- GRILLED HOMEMADE SPICY RED SAUSAGE 208
自家製辣肉腸伴羽衣甘藍及黃豆
with friarielli & beans
- TENDER PORK CHOP GRILLED | 茴香籽香蒜烤嫩豬排 368
with fennel seeds & garlic
- POLLETTO ARROSTO | 慢烤脆皮春雞 348
Spring chicken old school, roasted slowly, crispy skin
- ABBACCHIO A SCOTTADITO | 烤嫩BB羊架 328
Charcoal grilled baby lamb rack

PESCI / FISHES | 魚類

-  SPIGOLA SEABASS, WHOLE BONELESS | 檸檬香蔥汁烤整條鱸魚 368
with herbs, chives-lemon & fresh mint
- GRIGLIATA DI PESCE 398
炭燒海鮮拼盤 (扇貝、章魚、魷魚、蝦及魚配香草及蒜)
Scallop, octopus, squid, scampi & fish chargrilled with herbs & garlic
- SOGLIOLA WHOLE DOVER SOLE ROASTED ON THE BONE 528
馬鈴薯檸檬紅酒烤原條帶骨龍脷
with potatoes, fresh lemon & wine

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SIDES TO GO WITH YOUR MAIN | 配菜

SPINACH WITH GARLIC & OLIVE OIL 蒜香意大利菠菜	88
CRISPY FRIES 脆薯條伴特色辣豬肉蛋黃醬 <i>with spicy calabria special pork mayo</i>	88
BROKKOLINI 蒜香意大利西蘭花 <i>Long stalk broccoli sauteed with olive & garlic</i>	88
ROASTED YELLOW POTATOES 迷迭香烤黃馬薯 <i>with rosemary</i>	88
EGGPLANT SLOW ROASTED 意式烤茄子 <i>with olive oil, garlic & vinegar</i>	118
FRIARIELLI BROCCOLI LEAVES 蒜炒意大利西蘭花葉 <i>with garlic</i>	88
WOOD ROASTED MUSHROOMS 炭烤意大利蘑菇	98
MASHED POTATOES 薯蓉	88
CHARCOAL ROASTED CORN 炭烤粟米 <i>with butter</i>	98



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PINSA ROMANA | 羅馬式薄餅 一種羅馬披薩麵包 A KIND OF ROMAN PIZZA BREAD

- PINSA ROSEMARY | 羅馬式薄餅(翁布裡亞橄欖油、海鹽和新鲜迷迭香) 98
Umbria olive oil, sea salt & fresh rosemary
- PINSA MARGHERITA | 瑪格麗特羅馬式薄餅(番茄、水牛芝士、香草) 168
Tomato, bufala mozzarella, basil
-  PINSA FOCACCIA | 佛卡夏意大利薄餅(意式火腿、經典潤滑芝士、開心果) 168
with mortadella, crescenza cheese & pistachio
- PINSA PROSCIUTTO | 巴馬火腿薄餅(馬蘇里拉芝士、火箭菜、帕瑪火腿) 248
Mozzarella cheese, rocket salad & Parma ham
-  PINSA TARTUFATA | 黑松露薄餅(松露芝士、黑松露醬、雞蛋和蘑菇) 248
Truffle cheese, black truffle sauce, egg & mushrooms
- PINSA ALLA AMATRICIANA 198
意大利經典豬頰肉醬薄餅(豬頰肉、馬蘇里和綿羊奶芝士)
with pork cheeks, mozzarella & pecorino cheese
-  PINSA ZUCCHINI | 意大利青瓜薄餅(青瓜、煙燻乳酪、鰵魚) 178
with zucchini & smoked provola mozzarella cheese, anchovies

ADD ONS | 追加小食

- SPICY SALAME SLICED | 辣沙樂美腸 38
- SPICY SAUSAGE | 辣肉腸 48
- PINEAPPLE (CANNED) | 罐頭菠蘿  1000
- ANCHOVIES | 鰵魚 28
- PARMA HAM | 巴拿馬火腿 48

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