

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。

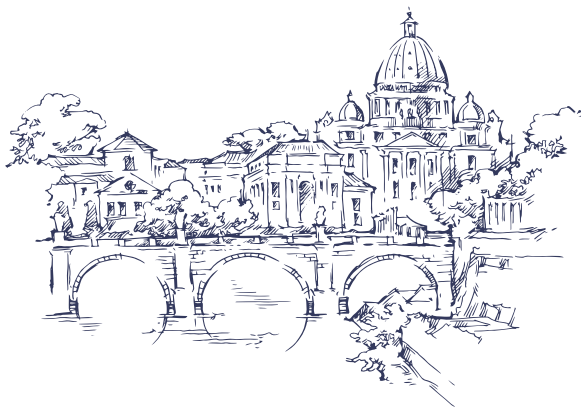
*We want to take you on a trip through Rome to taste all of the classic dishes from the Italian capital and its surrounding areas.*

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 148  
*Filled with mozzarella & anchovies in crispy batter*

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

 MINI SUPPLÍ | 酥炸迷你羅馬飯團 (蕃茄牛肉醬、水牛芝士) 118  
*Risotto balls with meat ragout & mozzarella*

BACCALA COD FISH | 啤酒脆漿炸鱈魚 148  
*Cod fish bites beer battered crispy*

### 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 158  
*Bone marrow with pistachio & parmigiano*

CALAMARETTI SQUID PAN-SEARED | 煎香蒜魷魚配橄欖油、大蒜 148  
*with olive oil, garli & fresh lemon squeeze*

OCTOPUS LEG GRILLED | 炭燒野生八爪魚腿 188  
*with salad, spicy potato puree & oregano*

 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*

 LINGUA DI MANZO AL CARBONE | 炭烤意大利牛舌伴黑椒芥末 148  
*Grilled Italian beef tongue with peppercorn*

 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 158  
*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*

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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"*
- BOMBOLOTTI 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 !!!!*
- TONNARELLI** | 蒜香辣椒配野生蘑菇自家製意大利麵 198  
*Home-made spaghetti with mushrooms, garlic, & chili sauce*
- CHICKEN GIZZARDS & MUSHROOM RAGOUT FETTUCINE** 228  
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 278  
*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*
-  ITALIAN VEAL CHOP, MILK FED | 意大利牛奶餵養小牛排 300 克 458  
*Succulent white meat 300gr*
-  CODA VACCINARA | 傳統羅馬風紅酒燉牛尾 288  
*Stewed oxtail with tomato & wine classic Roman style*
- 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 338  
*Charcoal grilled baby lamb rack*

## PESCI / FISHES | 魚類

- SPIGOLA SEABASS, WHOLE BONELESS | 檸檬香蔥汁烤整條鱸魚 378  
*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*
- MAZZANCOLLE KING TIGER PRAWNS 398  
炭燒珍寶大虎蝦配香草蒜蓉橄欖油汁 *brandy, garlic olive oil & parsley 2 pcs*

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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   脆薯條配自家製卡邦尼豬肉蛋黃醬 <i>with spicy calabria special pork mayo</i>	98
 BROKKOLINI   蒜香意大利西蘭花 <i>Long stalk broccoli sauteed with olive &amp; garlic</i>	98
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 &amp; vinegar</i>	118
 SCAROLA   橄欖炒意大利苦苣 <i>with olives &amp; pinenuts (escarole salad leaves sauteed)</i>	98
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) 178  
*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) 258  
*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 PICCANTE | 羅馬式辣肉腸薄餅(辣沙樂美腸、辣豬肉腸里科塔起司) 178  
*with spicy salame, spicy calabria, smoked n'duja & ricotta cheese*

## 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 38
- PARMA HAM | 巴拿馬火腿 48

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