

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。

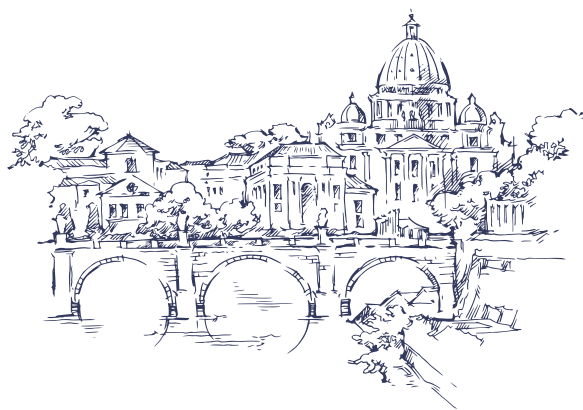
We want to take you on a trip through Rome to taste all of the classic dishes from the Italian capital and its surrounding areas.

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

-  FRITTINO MISTO | 酥炸意大利海鮮拼盤 158
Semolina flour crispy fried seafood: calamari, whiting fish, shrimps
-  FIORE DI ZUCCA | 酥炸意大利青瓜花 each 68
One zucchini flower crispy buffalo mozzarella & anchovies
-  CARCIOFINI FRITTI | 酥炸羅馬雅枝竹 158
Roman-Jewish crispy artichokes
-  SUPPLI AL TELEFONO | 酥炸羅馬迷你飯團 (牛肉醬、水牛芝士) each 38
Risotto rugby ball with meat ragout & mozzarella cheese
- PALLE DI TRIPPA | 酥炸羅馬牛肚球 two each 98
Crispy beef tripe ball with mint & pecorino sauce revisited Roman style

ROASTED, BAKED & SUCCULENT | 焗烤類

-  AMA LA BURRATA | 烤水牛芝士伴豬面頰及意大利經典番茄醬 178
Baked cheese with amatriciana sauce, served warm
- MIDOLLO | 炭燒小牛骨髓配開心果及巴馬臣芝士 148
Roasted veal bone marrow with pistachio & parmigiano
- CALAMARI | 香煎魷魚配橄欖油及蒜蓉 118
Fresh squid sauteed with olive oil, garlic & chili
- CAPOCOLLO ALLA GRIGLIA | 炭烤豬頸肉配焗薯仔蓉 128
Chargrilled double umami pork collar with exotica baked potato with crushed sesame & chives
-  PAJATA | 羅馬式香草烤小牛腸 158
Ancient Roman specialty. Veal intestine roasted with herbs



Chef recommended



Classic Roman



Vegetarian

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STEAMED, POACHED & YUMMY | 蒸煮類

- | | | |
|---|---|-----|
|  | MAZZANCOLLE AL COCCIO! 香辣蒜油紅蝦配檸檬汁
<i>Argentine red shrimp in a spicy garlic & lemon juice</i> | 178 |
|  | FEGATINI 雞肝醬多士 (香草、白蘭地、意式麵包)
<i>Chicken liver with herbs & brandy, toast bread crostini</i> | 128 |
|  | COZZE IMPEPATE AL CARBONE 辣番茄白酒煮青口
<i>Smoky steamed black mussels in spicy tomato & white wine broth</i> | 168 |
|  | ZUPPA DI VERDURE MINISTRONE 傳統意大利雜菜湯
<i>Minestrone earthy & healthy soup</i> | 108 |

RAW, MARINATED & STILL GOOD! | 生肉與醃製品

- | | | |
|---|--|-----|
|  | FRISELLA DI POMODORI, TONNO E POLPO
鮮番茄南意圓麵包配龍蝦、八爪魚、吞拿魚沙律
<i>Fresh tomatoes, tuna, lobster & octopus summery salad on southern crunchy bread</i> | 168 |
|  | INSALATA DI PANNOCCHIA, POMODORO E AVOCADO
Corn salad with avocado & aged balsamic vinegar 粟米番茄牛油果沙律伴陳醋 | 128 |
|  | CRUDO DI GAMBERI AL PEPERONCINO
Blue prawn carpaccio spicy avocado & mint 生藍蝦薄片 (伴香辣牛油果、薄荷) | 208 |
| | CARPACCIO OF FASSONE BEEF, ROCKET, SHAVED CHEESE
Thin sliced Italian beef served raw in a salad, my way... 薄切意大利生牛肉芝士火箭菜沙律 | 208 |
| | FORMAGGI E SALUMI 意大利獲獎芝士及冷盤火腿拼盤
<i>Italian small farms cheese & cold cuts selection</i> | 208 |



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PASTA | 意大利麵

- | | | |
|---|--|-----|
|  | MACCHERONI AMATRICIANA 特製鐵鍋番茄豬頰肉醬通心粉
<i>Small maccheroni with cured pork cheeks, volcanic tomatoes, pecorino cheese in an iron pan.</i> | 288 |
|  | BOMBOLOTTI ALLA REAL CARBONARA 100% 傳統卡邦尼短管粉
<i>Wide short rigatoni with pork cheeks guanciale, pecorino cheese & creamy egg yolk</i> | 258 |
|  | SGANASSONI CO LA PAJATA 羅馬特色牛仔腸大水管麵
<i>Wide pasta with veal intestine sauce. Not for everyone but very good !!!!</i> | 248 |
|  | PAPPARDELLE ALLA CHIANINA 托斯卡納牛肉燴蘑菇寬扁麵
<i>Pappardelle pasta with tuscan beef & mushrooms ragout sauce</i> | 278 |
| | LINGUINE ALL 'ASTICE 龍蝦小黃瓜扁意大利麵配香辣車厘茄醬
<i>Lobster Linguine with spicy fresh tomato & zucchini</i> | 338 |
|  | THE VONGOLE TONNARELLI PASTA 香蒜辣椒鮮蜆意大利麵
<i>with Italian clams, garlic, chili & olive oil</i> | 278 |
|  | LASAGNETTA WITH CODA A LA VACCINARA 意大利牛尾千層麵
<i>Oxtail stew filled pasta with its own sauce</i> | 268 |
|  | RAVIOLI DI BURRATA AI PORCINI 牛肝菌水牛芝士意大利雲吞
<i>Homemade burrata ravioli with porcini mushroom, rocket & cherry tomato sauce</i> | 258 |
|  | RIGATONI PICCANTI 野生牛肝菌大管粉配煙燻芝士香辣蕃茄醬
<i>Spicy rigatoni with wild porcini mushrooms, tomato & smoked scamorza cheese</i> | 258 |



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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
- SELEZIONE DI FILETTO O COSTATA DI MARANGO 368/468
炭烤意大利馬蘭戈牛排牛柳 250克 或 肉眼牛扒 300克
Italian Maremmana & Angus beef tenderloin 250gr OR ribeye 300 gr
-  COSTOLETTA SALTIMBOCCA!! 468
香煎意大利牛奶飼養小牛扒 (鼠尾草、巴馬火腿、白酒汁)
Italian white meat veal with sage, parma ham & white wine sauce
-  CODA ALLA VACCINARA | 傳統羅馬風紅酒燉牛尾 278
Stewed oxtail with tomato & wine classic Roman style
- ARISTA | 茴香籽香蒜烤嫩豬排 348
Tender pork chop grilled with fennel seeds & garlic
- POLLETTO ARROSTO | 慢烤脆皮春雞 298
Yellow farm chicken old school, roasted slowly, crispy skin
-  ABBACCHIO A SCOTTADITO | 烤嫩BB羊扒 348
Charcoal grilled baby lamb chops with rosemary & garlic

PESCI / FISHES | 魚類

-  SPIGOLA | 檸檬香蔥汁烤整條鱸魚 388
Seabass, whole boneless with herbs, chives-lemon & fresh mint
- SOGLIOLA ARROSTO | 馬鈴薯檸檬白酒烤原條帶骨龍脷 528
Whole dover sole fish roasted with potatoes, fresh lemon & wine
- SCAMPI ALLA PIASTRA | 炭燒珍寶海螯蝦配香草薄荷橄欖油汁 468
Grilled, wild caught jumbo langoustines with chive & mint olive oil



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SIDES TO GO WITH YOUR MAIN | 配菜

-  SPINACH WITH GARLIC & OLIVE OIL | 蒜香意大利菠菜 78
- CRISPY FRIES | 脆薯條配自家製卡邦尼豬肉蛋黃醬 78
with spicy Calabria special pork mayo
-  BROKKOLINI | 蒜香意大利西蘭花 78
Just like in New York sauteed with olive & garlic
-  ROASTED YELLOW POTATOES | 迷迭香烤黃馬鈴薯 78
with rosemary
-  EGGPLANT SLOW ROASTED | 意式烤茄子 98
with olive oil, garlic & vinegar
-  WOOD ROASTED MUSHROOMS | 炭烤意大利蘑菇 78
-  CHARCOAL ROASTED CORN | 炭烤粟米 98
with butter



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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 ROSMARINO | 羅馬式薄餅(翁布裡亞橄欖油、海鹽和新鮮迷迭香) 88
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) 148
Tomato, bufala mozzarella, basil
-  PINSA FOCACCIA 178
佛卡夏意大利薄餅(意式火腿、斯特拉基諾芝士、開心果)
with mortadella, crescenza cheese & pistachio
- PINSA PROSCIUTTO | 巴馬火腿薄餅(馬蘇里拉芝士、火箭菜、巴馬火腿) 238
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 PICCANTE | 羅馬式辣肉腸薄餅(辣沙樂美腸、辣豬肉腸、里科塔芝士) 178
with spicy salame, Calabria n'nduja, ricotta cheese
-  PINSA ZUCCHINI | 羅馬式薄餅(意大利青瓜、煙燻普羅沃洛內水牛芝士) 168
with zucchini & smoked provola mozzarella cheese
-  PINSA ALLA AMARINARA 268
瑪麗娜拉羅馬式薄餅(香辣蕃茄醬、藍蝦、鯷魚、大蒜、香草、橄欖)
No cheese with spicy marinated blue prawns & anchovies, oregano, garlic & olives

ADD ONS | 追加小食

- SPICY SALAME SLICED | 辣沙樂美腸 38
- UMBRIA SAUSAGE | 翁布里亞風味香腸 48
- PINEAPPLE (CANNED) | 罐頭菠蘿 😊 1000
- ANCHOVIES | 鯷魚 38
- SPICY PEPERONCINI | 意大利小辣椒 28



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