

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。

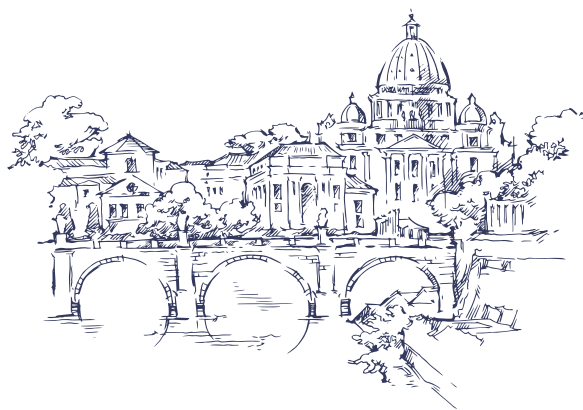
We want to take you on a trip through Rome to taste all of the classic dishes from the Italian capital and its surrounding areas.

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
Crispy deep fried seafood with herbs
- TRIPPA FRITTA CACIO & PEPE | 酥炸牛肚配黑椒及羊奶芝士 128
Honeycomb Ox-Tripe fried with pepper & pecorino cheese
-  FIORI DI ZUCCA CON SCAMPI E ZUCCHINE ALL'ACCIUGA 198
啤酒漿炸釀意大利青瓜花 (小龍蝦尾 意大利鯷魚)
Two zucchini flowers, crispy, filled with langoustine, zucchini & anchovies
-  BACCALÁ 158
啤酒漿炸鹽漬鱈魚
Fried salted cod fish bites

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
-  CAPPESANTE FLAMBÈ | 火焰煎焗帶子配香草辣椒蒜蓉汁 168
Flaming sea scallop with macadamia nuts & spicy garlic & herbs
-  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 128
Fresh squid sauteed with olive oil, garlic & chili
-  TRIPPA ALLA TRASTEVERINA | 羅馬經典焗白牛肚 (薄荷、羊奶芝士) 178
Mint & Pecorino Cheese stewed white Ox tripe
-  PAJATA | 羅馬式香草烤小牛腸 138
Suckling veal intestine with clotted milk, roasted with herbs



Chef recommended



Classic Roman



Vegetarian

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STEAMED, POACHED & YUMMY | 蒸煮類

-  MAZZANCOLLE AL COCCIO! | 香辣蒜油虎蝦配檸檬汁 178
Tiger prawns in a spicy garlic & lemon juice
-  FEGATINI | 雞肝醬多士 (香草、白蘭地、意式麵包) 138
Chicken liver with herbs & brandy, toast bread crostini
-  COZZE IMPEPATE AL CARBONE | 辣番茄白酒煮青口 168
Smokey steamed black mussels in spicy tomato & white wine broth
- VONGOLONE AL PEPE TOSTATO | 香蒜黑椒白酒煮珍寶大蜆 208
Fresh USA jumbo clams steamed with toasted black pepper & chardonnay wine
-  ZUPPA DI VERDURE MINISTRONE | 傳統意大利雜菜湯 108
Minestrone earthy & healthy soup

RAW, MARINATED & STILL GOOD! | 生肉與醃製品

-  INSALATA DI PANNOCCHIA, POMODORO E AVOCADO 148
Corn salad with avocado & aged balsamic vinegar 粟米番茄牛油果沙律伴陳醋
- CARPACCIO BEEF WITH ROCKET SALAD 208
薄切意大利生牛肉芝士火箭菜沙律
Thin sliced Italian beef served raw with shaved cheese spicy mustard dressing
-  MOZZARELLA & PROSCIUTTO UMBRO | 翁布里亞火腿配水牛芝士 228
Umbria prosciutto ham with Buffalo Mozzarella
- HALF DOZEN FRESH OYSTERS ON ICE | 愛爾蘭石蠔 半打 208
6pcs freshly shucked French Irish Rock oysters



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BELLI PASTA | 意大利麵 HANDCRAFTED IN UMBRIA | 精選翁布里亞手工製意大利麵

-  **MACCHERONI AMATRICIANA** | 特製鐵鍋番茄豬頰肉醬通心粉 288
Small maccheroni with cured pork cheeks, volcanic tomatoes, pecorino cheese in an iron pan.
-  **BOMBOLOTTI ALLA REAL CARBONARA** | 100% 傳統卡邦尼短管粉 268
Wide short rigatoni with pork cheeks guanciaie, pecorino cheese & creamy egg yolk
-  **SGANASSONI CO LA PAJATA** | 羅馬特色牛仔腸大水管麵 268
Wide pasta with veal intestine sauce. Not for everyone but very good !!!!
-  **SPAGHETTI CON ARAGOSTA AL WHISKY** 408
原隻龍蝦意大利麵配威士忌香辣蕃茄醬
Spaghetti with whole spicy spiny lobster in whisky tomato sauce
- FETTUCCE CO LA SARSICCIA PICCANTE EI PORCINI** 278
香辣意大利肉腸配牛肝菌自家製寬長麵
Fettuccine pasta with Italian spicy pork sausage & porcini mushrooms ragout sauce
- LINGUE ALLO SCORFANO E MOLLICA CROCCANTE** 328
野生紅魷魚扁意粉
Linguini with wild caught red scorpion fish ragout & crispy breadcrumbs
- CAPELLI D'ANGELO ALL'UOVO CON VONGOLE AVOCADO** 288
香蒜辣椒鮮蜆牛油果天使麵
Premium angel hair pasta with clams & avocado sauce
-  **AMA LASAGNETTA WITH CODA A LA VACCINARA** | 意大利牛尾千層麵 278
Oxtail stew filled pasta with its own sauce
-  **AMA RAVIOLI DI BURRATA AL LIMONE E MASCARPONE, PINOLI TOSTATI** 258
水牛芝士意大利雲吞
Homemade burrata ravioli with italian coast lemon zest, mascarpone cream & toasted roman pine trees nuts



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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
- FILETTO DI MANZO 398
炭烤意大利牛柳扒配青胡椒粒燒汁 250克
Italian Maremmana tenderloin steak 250gr with green peppercorn sauce
- COSTATA DI MANZO ITALIANO 448
炭烤意大利肉眼牛扒配海鹽橄欖油 鮮辣根碎 350 克
Italian Maremmana Angus beef ribeye steak 350gr
-  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
- POLLO ARROSTO | 慢烤脆皮春雞 298
Spring chicken old school, roasted slowly, crispy skin
-  ABBACCHIO A SCOTTADITO | 烤嫩BB羊扒 368
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
- GRIGLIATA DI PESCE 428
炭燒海鮮拼盤 (半只龍蝦、扇貝、章魚、魷魚、蝦及魚配香草及蒜)
Half spiny lobster, scallop, octopus, squid, scampi & fish chargrilled with herbs & garlic
-  SOGLIOLA AL SALE SPEZIATO 568
岩鹽香料焗原條帶骨龍利魚
Whole dover sole fish roasted in rock salt & spices crust



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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
with spicy Calabria special pork mayo 78
-  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
-  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 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 & FICHI 178
佛卡夏意大利薄餅 (意式火腿、斯特拉基諾芝士、開心果、無花果)
with mortadella crumble, crescenza cheese, pistachio & figs
- 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) 218
with spicy salame, Calabria n'nduja, ricotta cheese
- PINSA ZUCCHINI 178
羅馬式薄餅 (意大利青瓜花、香辣鯷魚、煙燻普羅沃洛內水牛芝士)
with spicy anchovies, zucchini flower & 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
-  PINSA CARBONARA 268
羅馬式卡邦尼薄餅 (煙燻豬面頰肉、羊奶芝士、黑椒、蛋漿)
with pork cheeks guanciale, pecorino cheese & creamy egg yolk

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



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