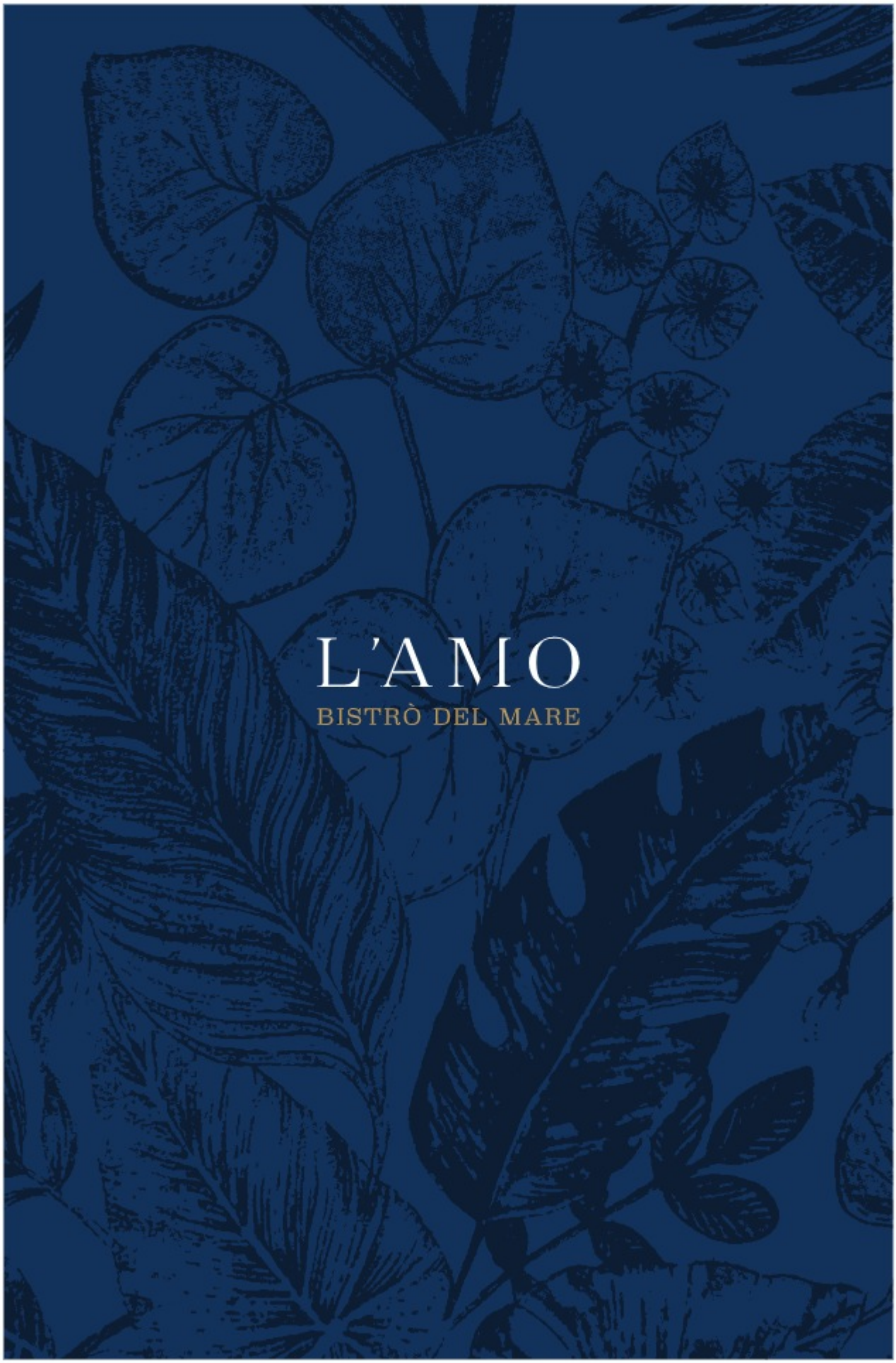


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L'AMO
BISTRÒ DEL MARE

L'Amo brings the authentic flavours
of Italy to Dubai, offering a refined dining
experience with a focus on classic Italian dishes.
Buon Appetito!

Allergen Disclaimer

While we take every care in preparing your food, please be aware that our kitchens handle ingredients that may contain or come into contact with common allergens, including but not limited to nuts, gluten, dairy, eggs, soy, and shellfish. Despite our best efforts, we cannot guarantee the complete absence of allergens in any of our dishes.

By dining with us, you acknowledge and accept this risk. The restaurant shall not be held liable for any allergic reactions or related health issues that may occur as a result of consuming our food. If you have a serious allergy or specific dietary requirement, please inform our staff prior to ordering.

Consumption of raw or undercooked animal, seafood or poultry products such as eggs may increase your risk of food-borne illness. Further information is available upon request.

**ALL PRICES ARE IN UAE DIRHAMS INCLUSIVE OF 10% SERVICE CHARGE,
5% VAT AND 7% MUNICIPALITY FEE**

LE INSALATE

Misticanza dell'amo *(V)* 80
Selection of seasonal leaves, L'Amo signature dressing

Insalatina di polpo e verdure *(G, C, F, CEL, M, SO2, MOL)* 135
Octopus salad, seasonal vegetables

Insalata di carciofi *(G, E, SOY, D, N, M, SO2)* 120
Artichoke salad, walnuts, parmesan

DAL FORNO

Pinsa margherita *(V, D, G)* 95
Buffalo mozzarella, tomato sauce

Pinsa tartufo *(V, D, G)* ◊ 170
Truffle pinsa

⚓ **Pinsa gamberi rossi & burrata** *(G, C, D, SO2)* ◊ 190
Red prawns & burrata

Pinsa marinara *(G, F)* 135
Anchovies, tomato sauce, oregano

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IL BANCO DEL PESCE

Available from the display

I NOSTRI CRUDI *2 pax*

Gamberi rossi, capesante, scampi, ostriche, ricci di mare *(C, F, MOL)* 750
Red prawns, scallops, langoustine, oysters, sea urchin

OSTRICHE & CAVIALE

Items contain raw ingredients

Gillardeau *pp (MOL)* 50

Amélie *pp (MOL)* 50

Oscietra *(F) 50gm / 100gm* 1400 / 2700

Beluga *(F) 50gm / 100gm* 2900 / 5600

CROSTACEI & FRUTTI DI MARE *price per piece*

Carabinero *(C, SO2)* 300
King carabinero

Gambero rosso *(C, SO2)* 135
Red prawn

Scampo reale *(C, SO2)* 180
King langoustine

Gambero viola *(C, SO2)* 105
Violet prawn

Capasanta *(MOL)* 90
Scallop

Riccio di mare *(C, F, E)* 80
Sea urchin

PESCI & MOLLUSCHI *price per kilo*

Branzino *(F)* 700
Sea bass

Orata *(F)* 790
Sea bream

Rombo *(F)* 790
Turbot

Dentice *(F)* 790
Dentex

Astice blu *(C)* 1200
Blue lobster

Aragosta *(C)* 1800
Spiny lobster

Calamaro *(C)* 600
Squid

Pescato del giorno *(F)* 790
Catch of the day

Cozze *(MOL)* 500
Mussels

Vongole *(MOL)* 600
Clams

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ANTIPASTI

Crudo di orata *(E, F)* ◊ — 110
Sea bream, mullet roe, bergamot oil

Insalata di granchio *(C, E, SOY, D, M, SO2)* ◊ — 190
Crab salad, vegetables, fresh chilli, tomato gazpacho

Tonno rosso *(F, SO2)* ◊ — 130
Bluefin tuna carpaccio, candied tomato petals, citrus fruits

⚓ **Le tre tartare** *(G, C, E, F, SOY, D, CEL, M, SO2)* ◊ — 250
Italian red prawns & caviar, tuna with capers & mayo, seabass & mullet roe

⚓ **L'Amo Catalana** *(C, E, F, CEL, M, SO2, MOL)* — MP
Your choice of seafood from the display in our signature L'Amo Catalana style

Burrata *(D)* — 85
Burrata, datterino tomatoes, Taggiasca olives

Carpaccio di manzo *(G, D)* ◊ — 90
Angus beef carpaccio, croutons, parmesan, porcini dressing
Add white truffle: 110 per gram

Vitello tonnato *(G, D, CEL)* ◊ — 95
Slow cooked veal, tuna sauce, capers

Tartare di manzo al coltello *(G, M, SO2)* ◊ — 130
Angus beef tartare, capers, gherkins, mustard
Add white truffle: 110 per gram

Moscardini in guazzetto *(G, CEL, SO2, MOL)* — 120
Mediterranean style baby octopus, tomato sauce

Frittura di mare *(G, C, E, F, SOY, MOL)* — 135
Crispy calamari, prawns, soft shell crab

Polpo al Josper *(CEL, MOL)* — 145
Roasted octopus, carrot & ginger puree, lime, chives

Pappa al pomodoro *(F, MOL, G)* — 85
Tuscan tomato soup, baby squid, breadcrumbs

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LE PASTE

Linguine pesce spada *(G, F)* 150
Linguine, swordfish, yellow datterino sauce, lemon oil

Spaghetti vongole, calamaretti & bottarga *(G, F, CEL, MOL)* 170
Spaghetti, clams, squid, mullet roe

⚓ **Tagliolini lime & caviale** *(G, E, F, D, CEL)* ◊ 340
L'Amo tagliolini, lime, butter emulsion, caviar

⚓ **Spaghettone cacio & pepe, ricci di mare** *(G, C, E, D, CEL)* ◊ 190
Spaghetti, sea urchins, pecorino cheese, black pepper

Tagliolini al tartufo di stagione *(G, E, D, CEL,)* 170
L'Amo tagliolini, seasonal truffle

Casoncelli alla norma *(G, E, SOY, D, CEL)* 85
Homemade ravioli, ricotta & eggplant, tomato sauce

Ravioli del plin *(G, E, SOY, D, CEL)* 95
Homemade traditional Piedmont ravioli, braised beef, butter, sage
Add white truffle: 110 per gram

Tagliatelle al ragu di vitello *(G, E, D, CEL)* 110
Homemade tagliatelle pasta, veal ragout
Add white truffle: 110 per gram

Risotto limone & gamberi *(C, F, D, CEL, SO2)* ◊ 280
Acquerello rice, lemon zest, Sicilian red prawn carpaccio, caviar

Risotto ai funghi di stagione *(D, CEL)* 120
Acquerello rice, parmesan, seasonal mushrooms
Add white truffle: 110 per gram

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I SECONDI DI PESCE

Sogliola alla mugnaia *(G, F, D, CEL)* 590
Whole dover sole, lemon butter sauce, tarragon

Merluzzo grigliato *(G, E, F, SOY, D, CEL, SO2)* 185
Seared black cod, potatoes, artichokes, confit onions, verjuice sauce

Filetto di branzino *(F, CEL)* 205
Sea bass fillet, cherry tomato, zucchini

Gamberoni al Josper *(C, SO2)* 230
Grilled tiger prawns, salsa verde

Impepata di cozze *(G, CEL, MOL)* 150
Sautéed mussels, tomato sauce

LE CARNI

Costolette d'agnello alla brace *(D, SO2)* 185
Josper charcoal grilled lamb chops, red cabbage salad, mandarin compote

Tagliata di Wagyu alla griglia *(SOY, D)* 550
Grilled Wagyu beef striploin, potato mille-feuille, broccoletti

Filetto di Wagyu *(D)* 290/370
Wagyu beef fillet, seared foie gras, asparagus

Galletto al mattone *(SOY, D, CEL, M, SO2)* 145
Roasted baby chicken, baby potato, mustard compote

Cotoletta alla Milanese *(G, E, SOY, D, M, S02)* 280
Breaded veal Milanese style

CONTORNI

Zucchine *(G, E, SOY, D,)* 45
Deep fried zucchini

Broccoletti *(V)* 45
Roasted broccoletti

Spinaci *(V)* 45
Sautéed spinach

Verdure grigliate *(V)* 70
Mixed grilled vegetables

Asparagi *(V)* 55
Grilled asparagus

Patate al forno *(SOY)* 45
Roasted potatoes

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