

STARTERS

Grand Adriatic Raw Seafood Selection *

(4,5,2,13,14,9)

red prawn, langoustine, king prawn, bluefin tuna, scallop, catch of the day

45

Sarda

(5,1,4)

corn pan, green and purple cabbage, salicornia mayonnaise

18

Scallop & porcini 2.0

(14,7,5)

potato foam, porcini mushrooms powder, coral sauce

24

Baby Octopus

(14,1,9,6)

local baby octopus, tomato, potato focaccia

23

Octopus salad

(3,5,6,10,14)

avocado, nori seaweed powder, aioli mayonnaise

23

Crudit 

(7,8)

beef, marinated peppers, Pecorino, basil

20

Space egg

+ guanciale 5  

(3,7,5)

mushroom and cheese fondue

19

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For information regarding allergens and frozen products, please ask our staff.

FIRST COURSES

Risotto Amarmio^{*}

(4,5,2,13,14,9)

crustaceans, shellfish, daily catch

36

Linguine

(1,5,4)

amberjack tartare, lemon, herb oil, pork corn

24

Spaghettone

(1,5,4)

Mediterranean style, tuna, onion, capers, cherry tomatoes

24

Fusillone

(1,14,7,8)

with cuttlefish ragout and celeriac cream

26

Stuffed gnocchi

(1,2,3,7,9)

with Frant cheese and pork coppa ragout

25

Paccheri alla Genovese

(1,5,7,9)

beef, onion, pecorino fondue

21

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Main Courses

Tuna belly

(4,7,8,5)

nduja, carrot , ginger cream, buttery beetroot

30

Turbot

(4,7,8)

with apple and ginger pil-pil

32

Mackerel and parmantier

(1,4,5,7)

24

Fried Seafood Selection *

(1,2,4,14,6,5,13)

almond tartare sauce

36

Catch of the day

(4,5,9)

potatoes, seasonal vegetables

10/15 hg

Lamb

(5,7,12,9)

Cardoncelli mushrooms and sweet potatoes

33

Braised beef cheek

(7,9,12,1)

red wine reduction, mashed potatoes and roux bouchon

30

Summer Garden

(6,9,5,10,8)

a selection of cooked, raw and marinated vegetables

20

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TASTING MENU

Amarmio 65

Sarda

(5,1,4)

corn pan, green and purple cabbage, salicornia mayonnaise

Fusillone

(1,14,7,8)

with cuttlefish ragout and celeriac cream

Tuna belly

(4,7,8,5)

nduja, carrot , ginger cream, buttery beetroot

Tartelletta

(1,3,7,8)

diplomat cream and blackberry

3 glasses wine pairing 25

Casabianca 85

Scallop & porcini 2.0

(5,8,14,4)

potato foam, porcini mushrooms powder, coral sauce

Octopus salad

(3,5,6,10,14)

avocado, nori seaweed powder, aioli mayonnaise

Stuffed gnocchi

(1,3,4,7)

with Frant cheese and pork coppa ragout

Turbot

(4,7,8,5)

with apple and ginger pil-pil

Tartelletta

(1,3,7,8)

diplomat cream and blackberry

4 glasses wine pairing 35

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