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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	

(🚩) Signature (🍷) Vegetarian (✦) Contains raw fish or meat

(G) Gluten (C) Crustaceans (E) Eggs (F) Fish (SOY) Soybeans (D) Dairy (N) Nuts (CEL) Celery (M) Mustard (SES) Sesame seeds (SO2) Sulphur dioxide / Sulphites (LUP) Lupin (MOL) Molluscs

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

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I SECONDI DI PESCE

Sogliola alla mugnaia (G, F, D, CEL) Whole dover sole, lemon butter sauce, tarragon	590
Merluzzo grigliato (G, E, F, SOY, D, CEL, SO2) Seared black cod, potatoes, artichokes, confit onions, verjuice sauce	185
Filetto di branzino (F, CEL) Sea bass fillet, cherry tomato, zucchini	205
Gamberoni al Josper (C, SO2) Grilled tiger prawns, salsa verde	230
Impepata di cozze (G, CEL, MOL) Sautéed mussels, tomato sauce	150

LE CARNI

Costolette d'agnello alla brace (D, SO2) Josper charcoal grilled lamb chops, red cabbage salad, mandarin compote	185
Tagliata di Wagyu alla griglia (SOY, D) Grilled Wagyu beef striploin, potato mille-feuille, broccoletti	550
Filetto di Wagyu (D) Wagyu beef fillet, seared foie gras, asparagus	290/370
Galletto al mattone (SOY, D, CEL, M, SO2) Roasted baby chicken, baby potato, mustard compote	145
Cotoletta alla Milanese (G, E, SOY, D, M, SO2) Breaded veal Milanese style	280

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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