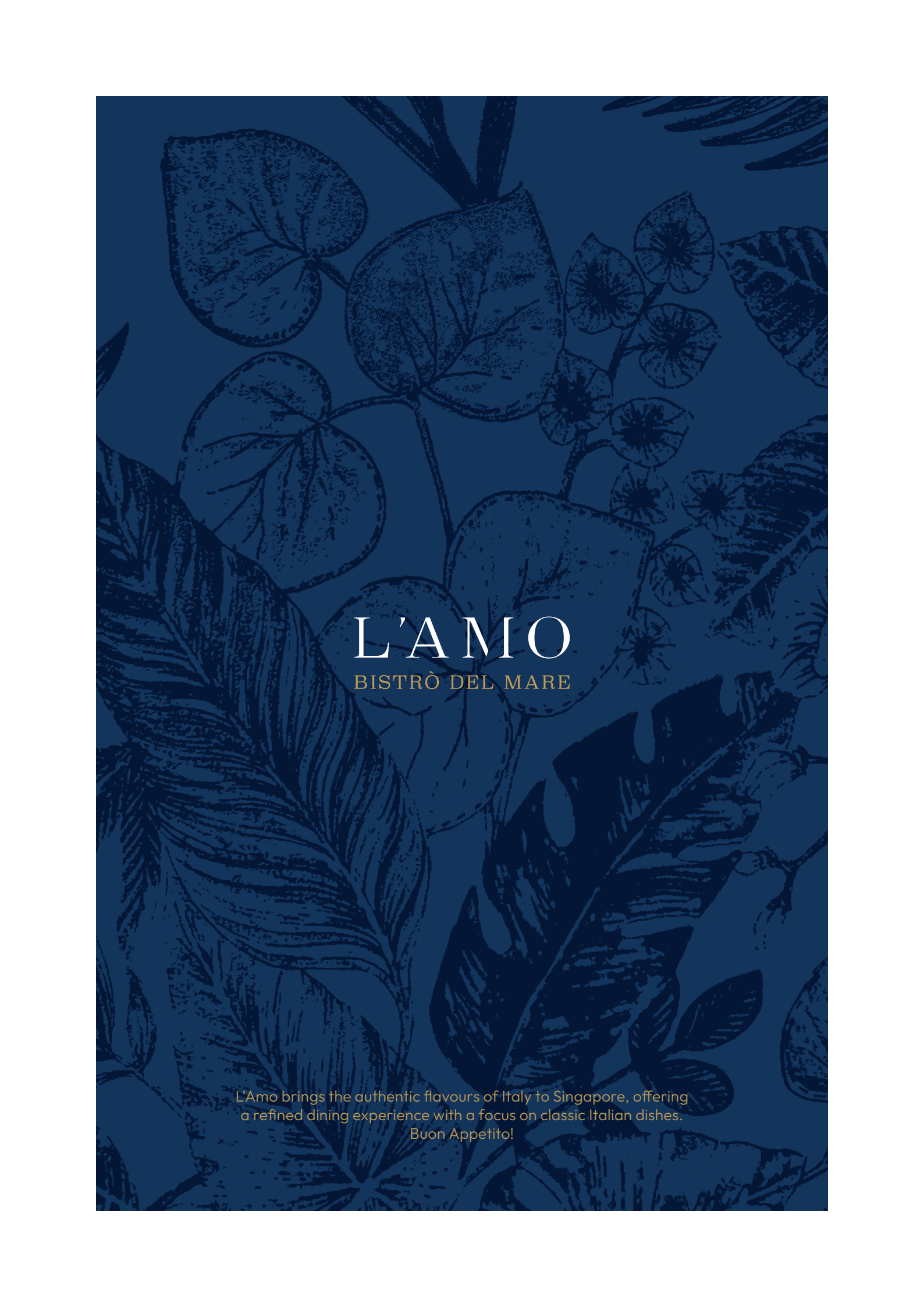




L'AMO

BISTRÒ DEL MARE

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

THE SEAFOOD COUNTER

Available from the display

I NOSTRI CRUDI *2 pax*

Scampi, Ostriche e Crudo di Pescato del Giorno

Langoustine 2 pcs, oysters 4 pcs and catch of the day crudo

148

OSTRICHE & CAVIALE

Oysters *pp*

Irish, Gillardeau

7

Kaviari Caviar *From 30g*

Oscietra, Kristal

290

CROSTACEI & FRUTTI DI MARE *Market Price/ Per Kilo*

Carabinero

Carabinero

Astice Blu

Blue Lobster

Aragosta

Spiny Lobster

Gambero Rosso

Red Prawn

Capesante di Hokkaido

Hokkaido Scallop

Astice

Boston Lobster

PESCI & MOLLUSCH *Market Price Per Kilo*

Branzino

Sea bass

Rombo

Turbot

Calamaro

Squid

Vongole

Clams

Orata

Sea bream

Dentice

Red Snapper

Cozze

Mussels

Preparation styles

Crudo | Served raw · Yuzu dressing · Sea salt

Catalana | Poached · Olive oil · Vinegar · Herbs · Chilled vegetables

Josper | Grilled, Choice of sauce:

Mugnaia butter - capers & lemon or Riesling emulsion - Ikura & chives or Guazzetto - light tomato broth

Pasta | Tomato or White wine base + 25

Market Selection may change based on seasonal and daily availability

Signature

(D) Dairy (C) Crustaceans (G) Gluten (M) Mollusc (N) Nuts (S) Shellfish (V) Vegetarian

ANTIPASTI & INSALATE

Tonno rosso	36
Bluefin tuna carpaccio, candied tomato petals, citrus fruits	
 Le tre tartare (S)	88
Red prawn & caviar, tuna with capers & mayo, seabass & mullet roe	
Burrata (D, V)	34
Burrata, heirloom tomatoes, taggiasche olives	
Vitello tonnato (D)	32
Slow cooked veal, tuna sauce, capers	
Tartare di manzo al coltello (D)	35
Angus Beef tartare, dijon mustard, croutons	
Frittura di mare (G, S)	36
Crispy calamari, prawns, soft shell crab	
Polpo al Josper (D)	30
Roasted octopus, carrot & ginger purée, lime, chives	
 Misticanza dell'Amo (V)	23
Selection of seasonal leaves, L'Amo signature dressing	
Panzanella Mediterranea (G, S)	35
Mediterranean seafood salad, cucumbers, tomato, red onions, croutons	

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LE PASTE

Tagliatelle alla puttanesca, tonno rosso, olive (G)	36
Homemade tagliatelle in puttanesca sauce, tuna tartare, olives	
Tagliolini lime & caviale (D, G)	76
L'Amo tagliolini, lime, butter emulsion, caviar	
 Spaghettone cacio & pepe (D, V)	35
Spaghetti, pecorino cheese, black pepper	
Casoncelli alla norma (D, G, V)	32
Homemade ravioli, ricotta & eggplant, tomato sauce	
Spaghetti vongole, calamaretti & bottarga (G, S)	39
Spaghetti, clams, squid, mullet roe	
Ravioli del plin (D, G)	36
Homemade traditional Piedmont ravioli, braised beef, butter, sage	
Tagliolini al tartufo di stagione (D, G, V)	78
L'Amo tagliolini, seasonal black truffle	
 Risotto limone & gamberi (D, S)	78
Acquerello rice, lemon zest, Sicilian red prawn carpaccio, caviar	

DAL FORNO

Pinsa Margherita (D, G, V)	26
Buffalo mozzarella, tomato sauce	
Pinsa Tartufo (D, G, V)	32
Truffle pinsa	
Pinsa Gamberi Rossi e Burrata (D, G, S)	38
Red prawns & burrata	
Pinsa Marinara (G)	26
Anchovies, tomato sauce, oregano	

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I SECONDI DI PESCE

Pescato del Giorno (D) 62

Catch of the day, lilliput capers, trout roe, vermouth sauce

Gamberoni al Josper (S) 55

Grilled deep sea prawns, salsa verde

⚓ **Catalana dell'Amo** (S)

Your choice of seafood from the display in our signature L'Amo Catalana style

Market Price

LE CARNI

Costolette d'agnello alla brace (D) 86

Josper charcoal-grilled half lamb rack, red cabbage salad, mandarin compote

Tagliata di Wagyu alla griglia (D) 250g 98

Grilled Wagyu beef striploin, potatoes millefeuille, broccoletti.

Add on Foie Gras: 30

Scaloppina di Pollo al Marsala (D, G) 42

Spring chicken scaloppina, marsala sauce, champignon mushrooms, green salad

Cotoletta alla Milanese (D, G) 58

Breaded veal Milanese style

CONTORNI

Zucchine (D, G, V) 18
Deep fried zucchini

Broccoletti (V) 18
Roasted broccoletti

Verdure grigliate (V) 18
Mixed grilled vegetables

Patate al forno (V) 14
Roasted potatoes

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I DOLCI GLI ABBINAMENTI

Perfectly paired with dessert Wine selections;

Coppa alle Fragole e Frutti di Bosco (D, G) 18
Strawberry trifle, yogurt pan di spagna, berry sorbet, yuzu granita, basil

Moulin Touchais | Coteaux du Layon | France | 1994 28

Delizia al Cioccolato (D, G) 18
70% Chocolate delight, coconut sorbet, salt flakes, olive oil

Cantine Pellegrino | Old John | Marsala | Italy | 1998 26

Profiteroles (D, G, N) 18
Hazelnut mousse, chocolate sauce, hazelnut praline

Donnafugata | Ben Ryè | Passito di Pantelleria | Italy | 2022 33

Budino al Crème Caramel (D) 16
Caramel pudding

Moulin Touchais | Coteaux du Layon | France | 1994 28

“TI...AMO...SU” (D, G, N) 22
L'Amo tiramisù at the table

Donnafugata | Ben Ryè | Passito di Pantelleria | Italy | 2022 33

Gelato artigianale al Pistacchio (D, N) 18
Home-made Bronte pistachio ice cream, sour cherry topping





METT Singapore
+65 6799 8802
@lamobistrodelmaresg
lamorestaurant.com