Pranzo a L'amo
Weekday Edition

$48 ++ for 2 Courses
$58 ++ for 3 Courses

Monday to Friday | 12 PM - 2:30 PM

ANTIPASTI

Choice of One

Insalata di Finocchi, Arance e Alici

Shaved fennel, sicilian oranges, marinated anchovies, olives

Polpo e Patate *(S, D)* + 10

Slow-poached octopus & baby potato warm salad, mussels, italian parsley, amalfi lemon

Burrata e Pomodori *(D, V)*

Burrata, heirloom tomatoes, taggiasche olives

Capesante Fruttate *(S)* + 10

Hokkaido scallop, seabream, fennel & grapes dressing, garden herbs

Vitello Tonnato *(D)*

Slow cooked veal, tuna sauce, capers

Frittura del Pescatore *(S, G)*

Lightly fried calamari & prawns, taramasalata

SECONDI

Choice of One

Spaghetti Cacio e Pepe *(D, G, V)*
Spaghetti senatore capelli, pecorino cheese, black pepper

Tagliatelle all'Astice *(S, G)* + 35
Tagliatelle, boston lobster, perini tomato oil

Gnocchi di Castagne, Burro, Salvia e Nocciole *(D, G, V, N)*
Chestnut gnocchi, butter, sage, hazelnuts

Pollo alla Milanese *(G)*
Breaded free-range chicken cutlet, baby spinach & mint salad

Manzo alla Brace e Mirto *(D)* + 18
Charcoal-grilled beef shortrib, grain mustard & black currant jus, potato

Pescato del Giorno alla Griglia *(D)*
Market fish fillet, ligurian herbs, vermouth emulsion, trout roe, baby spinach

DOLCI & CAFFÈ

Choice of One

Gelato Artigianale del Giorno
(D, V)
Daily house-made gelato

Torta di Mandorle e Arancia
(D, G, V, N)
Warm almond and orange cake, citrus compote, fiordilatte vanilla gelato, cinnamon

"TI...AMO...SU" *(V, D, G, N)* + 8
L'Amo tiramisù

PINSA ROMANA

Add for the table
Perfect for sharing - serves 2-3

Pinsa Margherita
(D, G, V) 26
San Marzano tomato, fior di latte, fresh basil

Pinsa Mortadella e Pistacchio
(D, G, N) 32
Mortadella IGP, stracciatella, pistachio granella