

Brunch a L'Amo Weekend Edition

Saturday & Sunday | 12 PM - 2:30 PM

\$78++ for 4 Courses

Add On Free-flow Beverages

\$68++

*Bolla | Prosecco | Brut | 2014
Valdobbiadene | Italy*

\$98++

*Boizel | Brut Réserve | NV
Champagne | France*

\$598++

*Krug | Grand Cuvée | 173ème Édition | MV
Champagne | France*

Includes

Sommelier's selections of White and Red

ANTIPASTI

Choice of One

Burrata e Pomodori (D, V)

Burrata, heirloom tomatoes, taggiasche olives

Gamberi alla griglia (S) + 10

Grilled deep sea prawns, brown butter, chives

Insalata di Finocchi, Arance e Alici

Shaved fennel, sicilian oranges, marinated anchovies, olives

Tartare di Tonno con Cipolla Bianca e Limone

Bluefin tuna tartare, amalfi lemon, white onion cream, trout roe

Capesante Fruttate (S) + 10

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

Vitello Tonnato (D) + 10

Slow cooked veal, tuna sauce, capers

Frittura del Pescatore (S, G)

Lightly fried calamari & prawns, taramasalata

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 al Tartufo

(D, G, V) 32

Winter black truffle, stracciatella, colatura





SECONDI

Choice of One

Spaghetti Cacio e Pepe (D, G, V)

Spaghetti senatore capelli, pecorino cheese, black pepper

Risotto Zucca e Amaretti (D, N)

Delica pumpkin risotto “riso buono”, amaretti, sheep cheese, veal jus

Tagliatelle all’Astice (S, G) + 35

Tagliatelle, boston lobster, perini tomato oil

Pescato del Giorno alla Griglia (D)

Market fish fillet, ligurian herbs, vermouth emulsion, trout roe, baby spinach

Costolette d’Agnello alla Brace + 18

Josper charcoal-grilled lamb chops, red cabbage salad, mandarin compote

Manzo alla Brace e Mirto (D)

Charcoal-grilled beef shortrib, grain mustard & black currant jus, potato

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

(D) Dairy (C) Crustaceans (G) Gluten

(M) Mollusc (N) Nuts (S) Shellfish (V) Vegetarian