

Pranzo a L'Amo Weekday Edition

Monday to Friday | 12 PM - 2:30 PM

\$48++ for 2 Courses

\$58++ for 3 Courses



ANTIPASTI

Choice of One

Misticanza dell'Amo (V)

Selection of seasonal leaves,
L'Amo signature dressing

Asparagi Bianchi con Salsa Bolzanina (D, G, P) + 10

White asparagus, free-range egg,
mustard shallot sauce, speck ham crumb

Burrata e Pomodori (D, V)

Burrata, heirloom tomatoes, taggiasche olives

Crudo di Ricciola e Fragole Marinate + 10

King fish crudo, marinated strawberries,
sicilian pink pepper

Vitello Tonnato (D)

Slow cooked veal, tuna sauce, capers

Frittura del Pescatore (G, S)

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 Mortadella e Pistacchio

(D, G, N) 32

Mortadella IGP, stracciatella, pistachio granella

SECONDI

Choice of One

Spaghetti Cacio e Pepe (D, G, V)

Spaghetti senatore capelli, pecorino cheese,
black pepper

Tagliatelle all'Astice (G, S) + 35

Tagliatelle, boston lobster, perini tomato oil

La Pasta con le Sarde (G) + 10

Spaghetti chitarra, sardines, wild fennel,
saffron breadcrumb

Pollo alla Milanese (G)

Breaded free-range chicken cutlet,
baby spinach & mint salad

Manzo alla Brace di

Primavera (D) + 18

Charcoal-grilled beef shortrib, whipped green peas,
rosemary sabayon, morels mushrooms

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

Cassatina al Limone (D, G, N, V)

Sicilian cassata semifreddo, ricotta, marzipan,
cherry, lemon sorbet

"TI...AMO...SU" (D, G, N, V) + 8

L'Amo tiramisù at the table

(D) Dairy (G) Gluten (N) Nuts

(S) Shellfish (V) Vegetarian (P) Pork

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
AND PREVAILING GOVERNMENT TAXES