

Brunch a L'Amo Weekend Edition

Every Sunday | 12 PM - 2:30 PM

\$78++ for 3 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

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

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

Misticanza dell'Amo (V)

Selection of seasonal leaves, L'Amo signature dressing

Tartare di Tonno con Cipolla Bianca e Limone

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

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 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

La Pasta con le Sarde (G) + 10

Spaghetti chitarra, sardines, wild fennel, saffron breadcrumb

Tagliatelle all'Astice (G, S) + 35

Tagliatelle, boston lobster, perini tomato oil

Pescato del Giorno alla Griglia (D)

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

Manzo alla Brace di

Primavera (D) + 18

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

Scaloppina di Pollo al Marsala (D, G)

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

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