

The background of the entire image is a piece of marbled paper with a complex, organic pattern of swirling, veined colors in shades of grey, taupe, and light brown. The pattern resembles natural stone or aged parchment.

L'AMIO

BISTRÒ DEL MARE



L'Amo Bistrò del Mare brings the food and atmosphere of southern Italian seaside resorts to the heart of Dubai.

Decked out in neutral tones, light wood and terrazzo-style tiles, L'Amo transports guests into a sophisticated trattoria from the moment they enter the second-floor dining room. Here, floor-to-ceiling windows provide 360-degree views of Dubai Marina, Bluewaters Island and Ain Dubai, whilst a quaint terrace is ideal for alfresco dining during the winter months.

Our professional team is committed to gratify the discerning gourmets' desire for an authentic Italian fine dining experience, tailored to meet your requirements.





L'Amo Bistrò del Mare, meaning “love for the sea”, is a tribute to Italy and its beautiful shores





Enjoy a delicious alfresco dining experience with delicious cocktails, exquisite seafood delicacies and stunning water views.

DINING AREA | INDOOR

L'Amo Bistrò del Mare indoor dining area features breezy, nautically-inspired interiors in shades of clotted cream, duck egg blue and dove grey, with intricate details including terrazzo style tiles and a fish counter where the day's fresh catches are displayed on ice.

While much of the space is dedicated to dining, there's also an expansive bar where guests can join for pre- or post-dinner drinks.

Floor to ceiling windows flood the space with natural light and allow the spectacular views of the Arabian Gulf, Bluewaters Island and Dubai Marina city skyline.



DINING | OUTDOOR TERRACE

L'Amo Bistrò del Mare encompasses an L-shaped terrace, a spectacular sundowner spot serviced by a separate bar with low-lying lounge tables and a handful of restaurant tables facing Ain Dubai and the Dubai Harbour waterfront.



90
Seated



300
Persons



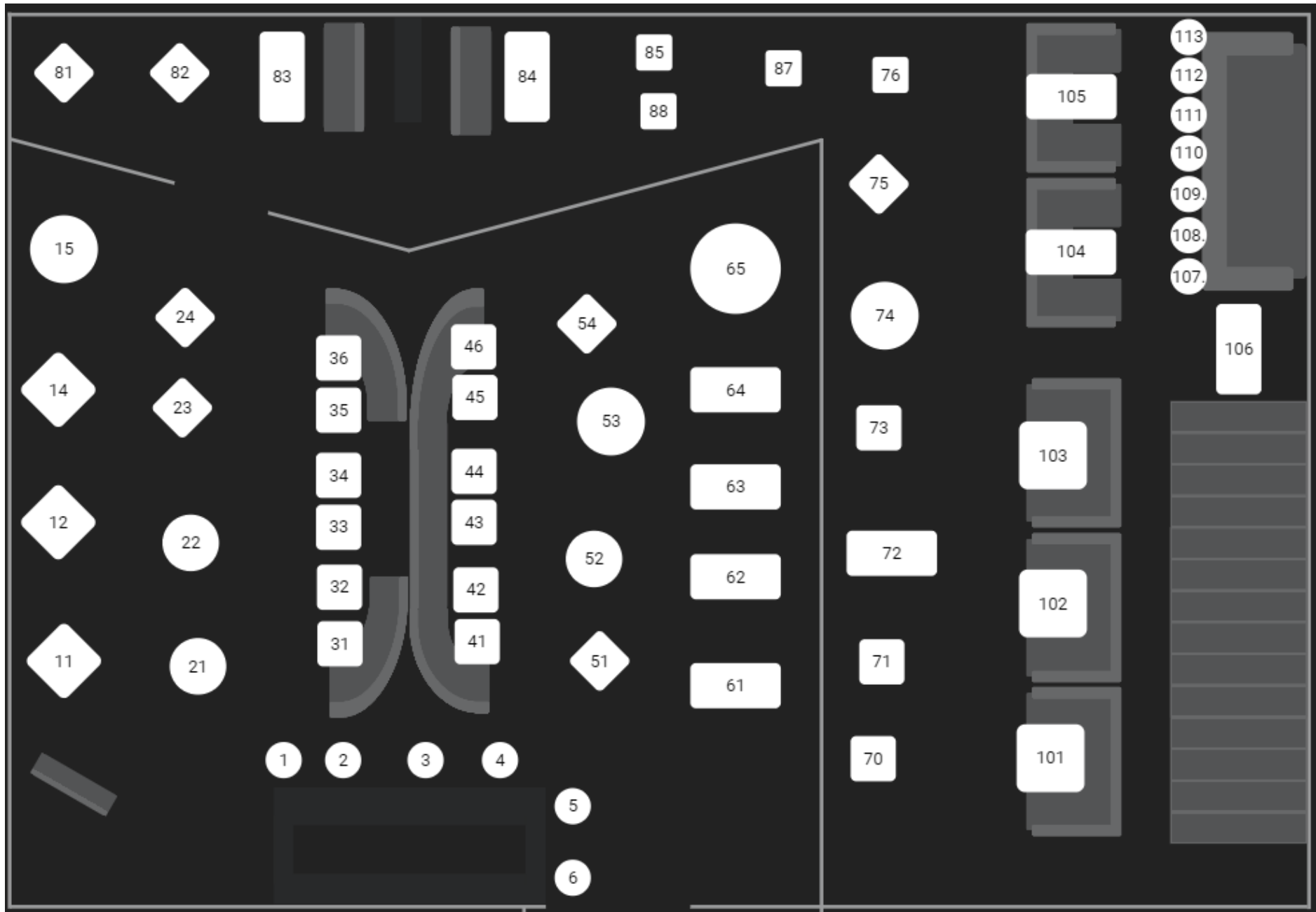
Bar



Audio
System



FLOOR PLAN





CUISINE

The kitchen, led by our Executive Chef Lorenzo Buccarini, offers upscale, authentic seafood dining with a contemporary lens that transports diners back to the Italian coast and recall fond memories of European travel.

Live a unique experience with our gastronomic menu boasting a variety of daily fish imports from the Mediterranean, including Sicily and Adriatic Sea.

EVENTS MENU

Lunch & Dinner

L'AMO

BISTRÒ DEL MARE

Set Menu

*With house white wine and house red wine
(inclusive of water, coffee, tea)*

STARTERS

BURRATA CON COULIS DI POMODORO (D, N, V) E BARBABIETOLA

Burrata cheese, heritage beetroot, tomatoes, walnut

CRUDO DI ORATA, BOTTARGA E OLIO AL BERGAMOTTO

Seabream, mullet roe, bergamot oil

POLPO ARROSTO DI PORTO SANTO SPIRITO (D) CON CREMA DI PATATE

Roasted octopus, potato cream, taggiasca olives

MAIN COURSE

BRANZINO GRIGLIATO AL JOSPER

Grilled wild seabass with spinach and broccoli

Or

GNOCCHETTI POMODORO & BASILICO (G)

gnocchi in tomato sauce and Basil

DESSERT

PROFITTEOL (D, G)

Hazelnut mousse, chocolate sauce and caramel

L'AMO

BISTRÒ DEL MARE

Set Menu

*With sparkling wine Ferrari Perle', Pinot Grigio Fantinel, Pinot Noir Terlano
(inclusive of water, coffee, tea)*

STARTERS

PINSA MARGHERITA (V, D, G)

Margherita pinso

SASHIMI DI RICCIOLA MEDITERRANEA CON PANZANELLA (G)

Galician amberjack sashimi, panzanella salad

FRITTURA DI MAZZANCOLLE, SCAMPI, CALAMARI (G, S) CACCIAROLI, GRANCHIO CON SALSA TARAMA AL LIME

L'Amo fried platter with prawns, langoustines, calamari, crab,
lemon tarama sauce

INSALATA DI MISTICANZA (V)

L'Amo salad

FIRST COURSE

RISOTTO AI FUNGHI DI STAGIONE (V, D)

Seasonal mushrooms risotto

MAIN COURSE

GAMBERONI ALLA GRIGLIA (S)

Grilled tiger prawns

Or

GALLETTO AL MATTONE

Roasted baby chicken, potato mustard dressing

PATATE AL FORNO (V)

Roasted potatoes

DESSERT

BABÀ TRADIZIONALE (D, G)

Citrus syrup, raspberry and chantilly cream

*For further details and menu options, please contact our team

EVENTS MENU

Lunch & Dinner



L'AMO BISTRÒ DEL MARE
<i>Set Menu</i> <i>With Champagne Delamotte, Sauvignon Blanc Fantinel and Terre di San Leonardo</i> <i>(inclusive of water, coffee, tea)</i>
STARTERS
INSALATA DI MISTICANZA (V) L'Amo salad
FRITTURA DI MAZZANCOLLE, SCAMPI, CALAMARI (G, S) CACCIAROLI GRANCHIO CON SALSÀ TARAMA AL LIME L'Amo fried platter with prawns, langoustines, calamari, crab, lemon tarama sauce
POLPO ARROSTO DI PORTO SANTO SPIRITO CON CREMA DI PATATE (D) Roasted octopus, potato cream, taggiasca olives
CARPACCIO DI TONNO ROSSO CON PETALI DI POMODORO CANDITO Bluefin tuna carpaccio, candied tomato petals
PINSA TARTUFO (V, D, G) Truffle pinsa
BURRATA CON COULIS DI POMODORO E BARBABIETOLA (D, N, V) Burrata cheese, heritage beetroot, tomatoes, walnut
FIRST COURSE
RISOTTO ALLO ZAFFERANO CON SCAMPI GRIGLIATI (A, D, S) Saffron risotto with grilled langoustine
SECOND COURSE
MERLUZZO GRIGLIATO (D) Chargrilled cod, creamy potato, spinach or
REB EYE DI WAGYU ALLA GRIGLIA Grilled wagyu rib eye
SPINACI SALTATI (V) Sautéed spinach
PATATE AL FORNO (V) Roasted Baby Potatoes
DESSERT
TIRAMISÚ (D, G)
GELATO AL PISTACHIO (D, N) Pistachio ice cream

*For further details and menu options, please contact our team

EVENTS TEAM CONTACT

EMAIL: info@lamorestaurant.com

PHONE: +971 4 278 4800

WEBSITE: www.lamorestaurant.com



/LAmoBistroDelMare



@lamobistrodelmare

ADDRESS: Dubai Harbour Yacht Club

