

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

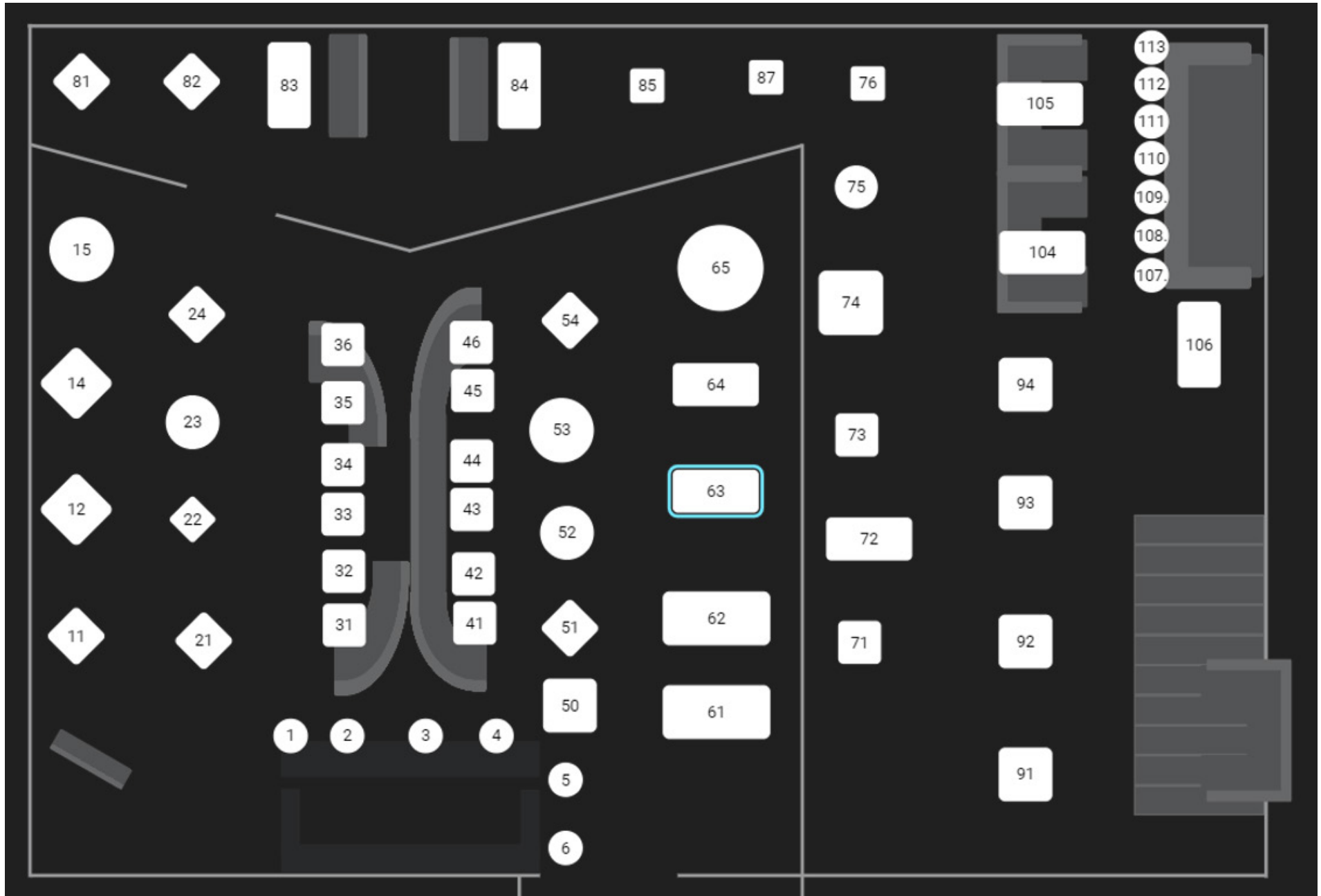


Audio  
System





# FLOOR PLAN





## CUISINE

Our talented chefs have created a sophisticated culinary journey that combines the flavors of authentic seafood with a modern twist, evoking the essence of the Italian coastline and the cherished moments of European adventures. Immerse yourself in an unparalleled dining experience with our gourmet menu, featuring a diverse selection of daily seafood imports sourced from the Mediterranean, including the bounties of Sicily and the Adriatic Sea.



## *Canapé Menu AED 300*

COLD

---

SALMON TARTARE ON BLINIS  
TUNA TARTARE WITH LEMON CANDIED  
PUFF PASTRY WITH CARAMELIZED ONION AND CRÈME  
FRAÎCHE (V)

HOT

---

ZUCCHINI IN TEMPURA (V)  
BLACK ANGUS MEATBALL IN ROMESCO SAUCE  
PINSÀ MARGHERITA (V)

## *Canapé Menu AED 350*

COLD

---

SALMON TARTARE ON BLINIS  
TUNA TARTARE WITH LEMON CANDIED  
PUFF PASTRY WITH CARAMELIZED ONION AND CRÈME  
FRAÎCHE (V)

HOT

---

ZUCCHINI IN TEMPURA (V)  
MAZZANCOLLE PRAWNS WITH LIME MAYO  
BLACK ANGUS MEATBALL IN ROMESCO SAUCE  
PINSÀ MARGHERITA (V)

MAIN COURSE

---

RISOTTO WITH FRESH AND SEASONAL MUSHROOM

*All canapé menus are served for a duration of two hours.*

## *Canapé Menu AED 450*

COLD

---

**SALMON TARTARE ON BLINIS**

**TUNA TARTARE WITH LEMON CANDIED**

**PUFF PASTRY WITH CARAMELIZED ONION AND CRÈME  
FRAÎCHE (V)**

HOT

---

**ZUCCHINI IN TEMPURA (V)**

**MAZZANCOLLE PRAWNS WITH LIME MAYO**

**BLACK ANGUS MEATBALL IN ROMESCO SAUCE**

**PINSA MARGHERITA (V)**

MAIN COURSE

---

**RISOTTO WITH FRESH AND SEASONAL MUSHROOM**

DESSERT

---

**A SELECTION OF HAND-MADE PATISSERIES**

*All canapé menus are served for a duration of two hours.*



## *Set Menu AED 495*

### 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

---

**PROFITTEROL (D, G)**

Hazelnut mousse, chocolate sauce and caramel

## Set Menu AED 600

### STARTERS

---

**PINSA MARGHERITA (V, D, G)**

Margherita pinsa

**SASHIMI DI RICCIOLA MEDITERRANEA CON PANZANELLA (G)**

Galician amberjack sashimi, panzanella salad

**FRITTURA DI MAZZANCOLLE, CALAMARI, CACCIAROLI (G, S)**

**GRANCHIO CON SALSÀ TARAMA AL LIME**

L'Amo fried platter with prawns, 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



## Set Menu AED 1000

### STARTERS

---

**INSALATA DI MISTICANZA (V)**  
L'Amo salad

**FRITTURA DI MAZZANCOLLE, CALAMARI (G, S)**  
**CACCIAROLI GRANCHIO CON SALSA TARAMA AL LIME**  
L'Amo fried platter with prawns, 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 POMODOROE 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

## *Beverage Menu AED 350*

### HOUSE WINES

---

White, Rosé, Red

### DRINKS

---

GIN - Tanqueray London Dry

VODKA - Tito's

WHISKY - Famous Grouse

RUM - Bacardi Blanco

TEQUILA - Olmeca Blanco

BEER - Peroni

### COCKTAILS

---

Negroni, Aperol Spritz, Paloma

Bellini, Mojito, Old Fashioned

(Select three cocktails)

### MOCKTAILS

---

Spritz Zero, Mela Picante, Dolce Rosa

(Select two mocktails)

### NON ALCOHOLIC DRINKS

---

Soft drinks (includes water)

Juice (four flavours)

Tea / Coffee

## *Beverage Menu AED 450*

### HOUSE WINES

---

White, Rosé, Red

### DRINKS

---

GIN - Hendrick's

VODKA - Grey Goose

WHISKY - Monkey Shoulder

RUM - Matusalem 15 Years Old

TEQUILA - Patron Silver

BEER - Peroni

### COCKTAILS

---

Negroni, Aperol Spritz, Paloma

Bellini, Mojito, Old Fashioned

### MOCKTAILS

---

Spritz Zero, Mela Picante, Dolce Rosa

### NON ALCOHOLIC DRINKS

---

Soft drinks (includes water)

Juice (four flavours)

Tea / Coffee

*All beverage menus are available for a duration of three hours.*



# EVENTS TEAM CONTACT

EMAIL: [events@lamorestaurant.com](mailto:events@lamorestaurant.com)

PHONE: +971 54 284 8678

WEBSITE: [www.lamorestaurant.com](http://www.lamorestaurant.com)



/LAmoBistroDelMare



@lamobistrodelmare

ADDRESS: Dubai Harbour Yacht Club

