

AMAVI
ITALIAN EATERY

Benvenuti to Amavi, where each dish tells a story of passion, tradition,
and authenticity from the heart of Italy.

Your gastronomic voyage begins now; immerse yourself in a culinary
journey infused with the flavours of regional Italian cuisine.

Every bite honours our menu's rich culinary heritage, ranging from the
sun-kissed fields of Tuscany to the seaside wonders of Sicily.

buon appetito!

**All our products, including bread and oil, are available for purchase.
Just ask your waiter.**

antipasti

Bruschetta al Pomodoro 7	<i>Classic bruschetta with cherry tomatoes & olive mix.</i>
Carpaccio di Barbabietole 14	<i>Thinly sliced marinated beetroot with whipped goat cheese, toasted hazelnuts, and baby spinach.</i>
Burrata 25	<i>Fresh burrata cheese on a bed of cherry tomatoes, olives, pesto, toasted almonds.</i>
Antipasto di Bresaola 22	<i>Mozzarella di bufala, tomato, basil, avocado, Bresaola.</i>
Carpaccio di Manzo 22	<i>Raw cured beef drizzled with extra virgin olive oil, salt, and pepper, garnished with crispy Parmesan.</i>
Vitello Tonnato 25	<i>Slow-cooked veal loin topped with tonnato sauce, fried capers, lemon segments, and extra virgin olive oil.</i>
Arancini 15	<i>Fried mushroom risotto balls served over a creamy truffle sauce.</i>
Parmigiana di Melanzane 15	<i>Traditional Italian eggplant baked with tomato sauce, mozzarella cheese, basil and Parmigiano Reggiano.</i>
Fritto Misto 22	<i>Selection of marinated and fried shrimp, squid and zucchini with lemon wedges and aioli dip.</i>
Polpo alla griglia 24	<i>Marinated and grilled octopus, served over Chef's secret sauce, served with infused fennel and potato salad.</i>

insalate

Insalata Mista 11	<i>Mixed greens (baby spinach, baby rocket and bakleh), toasted walnuts, Parmigiano Reggiano, and honey balsamic dressing. Add Bresaola 5</i>
Insalata di Carciofi 16	<i>Thinly sliced marinated artichokes, baby rocket, sun-dried tomatoes, cherry tomatoes, toasted almonds, Parmigiano Reggiano, and lemon vinaigrette dressing.</i>
Panzanella 15	<i>Traditional Italian Panzanella with cherry tomatoes, green olives, crispy croutons, onions, basil, and vinaigrette.</i>
Insalata di Patate 13	<i>Boiled baby potatoes mixed with cherry tomatoes, capers, basil, parsley, and anchovy vinaigrette.</i>
Insalata di Barbabietole 16	<i>Mixed Greens, Marinated Beetroot, Orange Segments, Hazelnut, Orange vinegar dressing.</i>
Insalata Caprese con Avocado 17	<i>Avocado, mozzarella di bufala, cherry tomato, basil, italian vinaigrette dressing.</i>

primi della casa

Gluten-free pasta is available upon request

Risotto ai Gamberi 24	<i>Shrimp bisque risotto with shrimp, mixed cherry tomatoes, and lemon zest.</i>
Risotto ai Funghi e Tartufo 22	<i>Mushroom risotto cooked with truffle sauce, finished with butter and Parmigiano Reggiano.</i>
Linguine al Limone e Vodka 17	<i>Linguine cooked with vodka and lemon sauce and garnished with crispy Parmesan flakes.</i>
Pasta Timo e Feta 22	<i>Feta cheese, black olives, fresh wild thyme, tomato.</i>
Casarecce al Pesto 19	<i>Pesto sauce, Parmigiano Reggiano, fresh basil, and toasted pine nuts. Add Burrata 8</i>
Rigatoni Alfredo alla Marinara 17	<i>Rigatoni with pink sauce, Parmigiano Reggiano, and fresh basil. Add Burrata 8</i>
Rigatoni ai Funghi e Tartufo 22	<i>Rigatoni in smooth mushroom and truffle sauce.</i>
Spaghetti al Nero di Seppia con Frutti di Mare 26	<i>Squid ink spaghetti in shrimp bisque with shrimp, mussels, cherry tomatoes, capers, and lemon zest.</i>
Spaghetti Vongole e Bottarga 45	<i>Spaghetti, clams, Bottarga, garlic, Parsley, Lemon, red chili.</i>
Gnocchi Saltati al Gorgonzola 17	<i>Pan-seared homemade gnocchi in rich gorgonzola sauce.</i>
Tortellini ai Formaggi e Basilico 23	<i>Fresh tortellini filled with cheese, creamy pesto sauce, toasted almonds and parmesan cheese.</i>
Tortellini di Ricotta con Salvia e Limone 22	<i>Spinach ricotta filled tortellini, creamy lemon and sage sauce.</i>

primi classici

Gluten-free pasta is available upon request

Spaghetti al Pomodoro 12	<i>Spaghetti with pomodoro sauce, cherry tomatoes, and fresh basil leaves.</i>
 Penne all'Arrabbiata 13	<i>Penne pasta with spicy arrabbiata sauce, garlic and chilli peppers.</i>
 Spaghetti Aglio e Olio 11	<i>Spaghetti cooked in extra virgin olive oil with garlic, parsley, and peperoncino.</i>
Spaghetti alla Carbonara 21	<i>Spaghetti stirred with crispy guanciale and Pecorino Romano cheese.</i>
Tagliatelle alla Bolognese 18	<i>Tagliatelle with traditional Bolognese meat sauce.</i>
Pasta alla Genovese 19	<i>Pasta with slow-cooked beef and onion sauce sprinkled with Parmigiano Reggiano.</i>
Lasagna Tradizionale 22	<i>Freshly made lasagne sheets layered with béchamel, Bolognese sauce, Parmigiano Reggiano, and mozzarella.</i>

secondi di carne

Piccata di Vitello Limone (per due) 48	<i>Tender veal piccata in lemon caper sauce.</i>
Cotoletta alla Milanese (per due) 50	<i>Fried veal cutlet accompanied by baby rocket and Parmigiano Reggiano.</i>
Cotoletta di Pollo (per due) 30	<i>Fried tender chicken cutlet served with mixed salad and Parmigiano Reggiano.</i>
Pollo alla Toscana (per due) 27	<i>Grilled chicken breast prepared Tuscan-style with pink sauce, cherry tomatoes, and basil.</i>
Petto di Pollo alla Griglia 25	<i>Grilled chicken breast with roasted potatoes.</i>
Tagliata di Manzo 39	<i>Grilled sliced beef topped with baby rocket, infused olive oil Parmigiano Reggiano, and balsamic glaze.</i>

secondi di pesce

Pesce alla Griglia alla Siciliana (per due) 41	<i>Sicilian-style grilled deboned fish garnished with lemon-flavored fennel.</i>
Gamberi alla Griglia 34	<i>Grilled shrimp in zesty tomato sauce with cherry tomatoes, chilli, garlic and basil, served with toasted bread.</i>
Salmone alla Griglia 38	<i>Grilled salmon, grilled asparagus, baby carrots and artichoke.</i>

Prices are in USD and inclusive of VAT

contorni ~ sides

Patate Saltate 6
*Sautéed potato cubes
with caramelized onions
and rosemary.*

Mix di Funghi 9
Mushroom panache.

Verdure al Vapore 7
Steamed vegetables.

pizze

Marinara 9	<i>Tomato sauce, garlic, and oregano.</i>
Margherita 14	<i>Tomato sauce, fior di latte cheese, and basil.</i>
Funghi e Mozzarella 16	<i>Tomato sauce, Fior di latte, basil, EVOO, black olives, fresh mushroom, oregano.</i>
Diavola 17	<i>Tomato sauce, salsiccia, fior di latte, Parmigiano Reggiano, and basil.</i>
Capricciosa 20	<i>Prosciutto cotto, schiacciata, grilled green olives, artichoke hearts, and basil.</i>
Formaggio di Capra e Miele 18	<i>Tomato sauce base, goat cheese, fior di latte, and honey.</i>
Puccia con Mortadella 17	<i>Puccia bread filled with mortadella, ricotta, charred lemon, basil pistachio pesto, toasted pistachio and lemon zest.</i>
Bufala e Pesto 26	<i>Tomato sauce, mozzarella di bufala, marinated cherry tomatoes, homemade basil pesto sauce.</i>
Prosciutto di Parma 24	<i>Parma ham, tomato sauce, rocca, fior di latte, cherry tomatoes, and Parmesan shavings.</i>
Prosciutto e Funghi 20	<i>Fresh mushroom, smoked Prosciutto, Prosciutto cotto, tomato sauce, fior di latte, basil, and oregano.</i>
Quattro Formaggi 19	<i>Fior di latte, Gorgonzola, smoked scamorza, Pecorino Romano, and dried figs.</i>
Napoletana 17	<i>Tomato sauce, artichoke hearts, fior di latte, black olives, and anchovies.</i>
Tartufo 23	<i>Truffle paste, fresh mushrooms, Grana Padano fondue and fior di latte.</i>
Bresaola 26	<i>Fior di latte, light tomato sauce, baby rocket, sun-dried tomatoes, Parmigiano Reggiano, balsamic reduction.</i>
Vegetariana 19	<i>Fior di latte, grilled zucchini and eggplant, topped with fresh mushrooms, carrots, cherry tomatoes, baby rocket, artichoke, Parmesan shavings and balsamic glaze.</i>

pizze speciali di chef marco

Bella e Buona 28	<i>Melting burrata, fior di latte, basil pesto, Italian yellow tomatoes, sun-dried tomatoes, and lemon zest.</i>
La Famosa 27	<i>Traditional Italian folded pizza filled with goat cheese and fior di latte, topped with tomato sauce, bresaola, baby rocket, and Parmesan shavings.</i>
La Piccante 2.0 22	<i>Light tomato sauce, Fior di latte, spicy nduja, Schiacciata and hot honey.</i>
La Saporita 23	<i>Fior di latte, Gorgonzola, straciatella cheese, and orange dark chocolate.</i>
La Batenjiana 23	<i>Fior di latte, fried eggplant, Scamorza Affumicata, roasted tomato, fresh cherry mozzarella, basil.</i>

panini della deli

Select your sandwich base from sesame Italian bread, focaccia, ciabatta or sourdough.

Caprese 12	<i>Mozzarella, pesto, tomato, basil leaves, balsamic reduction, garlic, sundried tomato.</i>
Zucchine e Provolone 14	<i>Pesto, zucchini, sundried tomato, provolone, confit tomato, rocket leaves, balsamic reduction, olive oil</i>
Pecorino e Salame Piccante 15	<i>Dijon mustard, grain mustard, pecorino, salami, scacchiata, tomato, chili paste.</i>
Burrata 16	<i>Burrata, Green olives, sundried tomato, confit tomato, basil, olive oil, balsamic reduction.</i>
Mortadella e Pistacchio 16	<i>Pistachio paste, straciatella, Mortadella, olive oil, balsamic reduction, rocket leaves.</i>
Bresaola 17	<i>Bresaola, parmigiano reggiano, avocado, balsamic reduction, olive oil.</i>

buon appetito e grazie!