

6th week of the Italian Cuisine in the world

Antipasti (entrée)

TARTARE DI MANZO 24

Classic Italian beef tartare, shallots, capers, marinated egg yolk

CARPACCIO DI GAMBERI 36

Wa premium red scarlet prawns carpaccio, melon gel, citrus dressing

Primi (mains)

CACIO E PEPE CON GAMBERI 40

Fresh fettuccine with cheese, pepper, red scarlet prawns and lime zest

RISOTTO 36

With porcini cream, asparagus and Italian sausage

Dolci (desserts)

SWEET CAPRESE 19

Tomato vanilla jelly, basil crumble, buffalo mozzarella ice-cream

PANNA COTTA 18

Smoked chocolate panna cotta, caramel sauce, fresh berries

Amano
Restaurant



*Please let us know about any allergies or dietary requirements you have.
We will do our best to assist*