



# A-MARE

ITALIAN CUISINE

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## ANTIPASTI E INSALATE ( APPETIZERS)

### ANTIPASTI MISTI \*

*Seasonal vegetables, artisan cheese, and Italian cold cuts*

### VITELLO TONNATO \*

*Thinly sliced veal with creamy tuna and caper sauce*

### BURRATA CON POMODORINI AL FORNO \*

*Fresh burrata with oven-roasted cherry tomatoes and basil*

### CARPACCIO DI CARNE \*

*Beef carpaccio with arugula, mustard, and Chiodini mushrooms*

### TARTARE DI TONNO FRESCO CON CIPOLLA ROSSA IN AGRODOLCE \*

*Fresh tuna tartare with garden mint and sweet and sour red onions*

### PANE CUNZATO EOLIANO \*

*Aeolian Islands style bread with tomatoes, dry ricotta, capers, tuna, and anchovies*

### CALAMARI FRITTI \*

*Fried squid with arrabiata sauce and mayonnaise*

### INVOLTINI DI MELANZANE \*

*Eggplant rolls with mozzarella, tomato, and island-fresh basil*

### INSALATA CON SCAGLIE DI PARMIGIANO \*

*Salad with Parmesan shavings and balsamic reduction*

### INSALATA CAPRESE \*

*Mozzarella, tomatoes, and basil*

### ZUPPA DI PESCE \*

*Italian seafood soup in a light tomato and herb broth*

### ZUPPA DEL GIORNO \*

*Daily soup special*

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## PRIMI PIATTI (FIRST COURSES)

GNOCCHI ALLA SORRENTINA \*

*Gnocchi with tomato sauce and melted mozzarella*

GNOCCHI AL PESTO \*

*Gnocchi in creamy pesto sauce with garden herbs*

SPAGHETTI AL POMODORO FRESCO \*

*Spaghetti with fresh tomatoes and basil*

PENNE INTEGRALI CON CREMA DI ASPARAGI \*

*Whole wheat penne with creamy asparagus sauce and Parmesan*

SPAGHETTI ALLO SCOGLIO \*

*Spaghetti with mixed seafood in a light tomato sauce*

RISOTTO CON GAMBERI E LIMONE \*

*Risotto with shrimp and fresh lemon zest*

RISOTTO AL PROSECCO \*

*Risotto cooked with Prosecco*

PRIMO DEL GIORNO \*

*Daily first course special*

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## PIZZE ( PIZZAS)

### PIZZA REGINA MARGHERITA \*

*Tomato sauce, fresh mozzarella, cherry tomatoes, and basil*

### PIZZA AI QUATTRO FORMAGGI \*

*Melted mozzarella, gorgonzola, Parmesan, and ricotta*

### PIZZA PROSCIUTTO E FUNGHI \*

*Cooked ham and mushrooms*

### PIZZA DIAVOLA \*

*Spicy Italian salami*

### PIZZA TONNO E CIPOLLA \*

*Tuna and red onion*

### PIZZA A-MARE \*

*Assortment of seafood*

### CALZONE \*

*Ham, mozzarella, and a touch of tomato sauce*

ALLERGEN INFORMATION

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

\*FOODS INCLUDED IN THE ALL INCLUSIVE PLUS PACKAGE

ALL PRICES ARE INCLUSIVE OF SERVICE CHARGE AND GST

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## SECONDI PIATTI (MAIN COURSES)

### FILETTO DI PESCE LOCALE ALL'ACQUA PAZZA \*

*Local reef fish fillet in a traditional "crazy water" sauce made with cherry tomatoes, garlic, and white wine, served with a small mixed salad*

### FILETTO DI MAIALE IN STILE SALTIMBOCCA \*

*Pork fillet wrapped in prosciutto and sage accompanied with vegetables*

### TONNO ALLA GRIGLIA CON SALSA GHIOTTA \*

*Grilled tuna steak with tomato, onion, caper, and olive sauce served with a small mixed salad*

### SCALOPPINE AL LIMONE \*

*Beef scaloppini in lemon sauce accompanied with mixed salad*

### GUANCIA DI VITELLO STUFATA \*

*Braised veal cheek with vegetables and mashed potatoes*

### MELANZANE ALLA PARMIGIANA \*

*Eggplant, mozzarella, and Parmesan in tomato sauce*

### PIATTO DEL GIORNO \*

*Daily chef's special*

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## CONTORNI (SIDE DISHES)

### INSALATA MISTA

*Mixed greens with cherry tomatoes and cucumbers*

### PATATE ARROSTO

*Roasted potatoes with Mediterranean herbs*

### VERDURE GRIGLIATE

*Grilled seasonal vegetables*

### SPINACI SALTATI

*Sautéed spinach with lemon and butter*

### PATATINE FRITTE

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## SPECIALS

### TRA MARE E TERRA

*Surf and Turf with beef tenderloin, prawns, and scallops served with a side of your choice  
(see 'Contorni' for side options) and garlic cream sauce*

### LA BISTECCA DI MANZO 350G

*Grilled T-bone steak served with a side of your choice  
(see 'Contorni' for side options) and green peppercorn sauce*

### TAGLIOLINI CON ARAGOSTA LOCALE

*Tagliolini with Maldivian lobster*

### PIZZA BIANCA AL TARTUFO NERO

*Pizza with mozzarella and Parmesan, topped with black truffle*

### OSTRICHE E LIMONE \$MARKET PRICE

*Fresh oysters with lemon*

***Please note that additional fees may apply to any specials,  
20% discount on food specials for all AIP guests***

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## DOLCI (DESSERTS)

### TIRAMISU \*

*Coffee-soaked ladyfingers and mascarpone*

### PANNA COTTA \*

*Creamy vanilla dessert with fresh berries*

### TORTA AL LIMONE \*

*Refreshing Lemon Cake*

### TORTA DI MELE GELATO AC COCCO \*

*Vegan apple cake served with vegan coconut ice cream*

### SEMIFREDDO ALLA FRAGOLA \*

*Semi-frozen strawberry dessert*

### AFFOGATO AL CAFFÈ \*

*Home made hazelnut ice cream with hot espresso*

### SELEZIONE DI GELATI \*

*Daily selection of ice creams \$3per scoop*

### FRESH FRUITS \*

*Seasonal fruit platter*

### DOLCE DEL GIORNO \*

*Daily dessert special*