

antipasti

Bruschetta al Pomodoro 9	<i>Classic bruschetta with cherry tomatoes & olive mix.</i>
Burrata 29	<i>Cherry tomatoes, pesto and toasted almonds.</i>
Arancini 17	<i>Fried risotto balls served over a creamy truffle sauce.</i>
Antipasto di Bresaola 30	<i>Bresaola slices topped with avocado, baby rocket, cherry tomato, walnuts and parmigiano reggiano slices.</i>
Ravioli Croccanti 18	<i>Crispy ravioli filled with onion fondue, mascarpone cheese and sundried tomato pesto dip.</i>
Carpaccio di Manzo 26	<i>Freshly seasoned raw beef, topped with crispy parmesan, marinated baby rockets, and balsamic cream.</i>
Parmigiana di Melanzane 17	<i>Traditional Italian eggplant baked with tomato sauce, mozzarella cheese, basil and Parmigiano Reggiano.</i>
Zucchine Fritte 11	<i>Marinated fried zucchini served with aioli dip.</i>
 Carpaccio di Salmone 27	<i>Smoked salmon carpaccio, citrus dressing, shaved fennel and orange segments.</i>

insalate

Insalata Mista 15	<i>Mix of fresh greens, toasted walnuts, sundried tomatoes, parmigiano reggiano, and honey Balsamic dressing. Add bresaola 8</i>
Insalata di Carciofi 18	<i>Thinly sliced marinated artichokes, baby rocket, sun-dried tomatoes, cherry tomatoes, toasted almonds, parmigiano reggiano, and lemon Vinaigrette dressing. Add chicken 6</i>
Caprese con Avocado 27	<i>Avocado, mozzarella di bufala, cherry tomato, basil, italian white dressing.</i>
Insalata Gamberi e Patate Dolce 28	<i>Grilled sucrine lettuce, shrimps, sweet potato, marinated baby potatoes, arugula and caper vinaigrette dressing.</i>
 Insalata di Sucrine e Avocado 18	<i>Baby gem leaves, avocado chunks, toasted hazelnuts and sweet mustard vinaigrette.</i>

primi della casa

Gluten-free pasta is available upon request.
Ask your waiter about our traditional pasta dishes.

Risotto ai Funghi e Tartufo 27	<i>Mushroom Risotto Cooked with Truffle Sauce, Finished with Butter & Parmigiano Reggiano.</i>
Linguine al Limone e Vodka 22	<i>Creamy Vodka and lemon sauce with crispy Parmesan flakes. Add Shrimps 8</i>
Casarecce al Pesto 22	<i>Home-made Pesto sauce, Parmigiano Reggiano, fresh basil, and toasted pine nuts. Add Burrata 8</i>
Rigatoni Alfredo alla Marinara 20	<i>Classic pink sauce, Parmigiano Reggiano, and fresh basil. Add Burrata 8, Add Chicken 6</i>
Rigatoni Tartufo 27	<i>Rigatoni in smooth truffle sauce topped with crispy parmesan flakes.</i>
Spaghetti con Frutti di Mare 30	<i>Spaghetti in bisque with shrimp, mussels, calamari, cherry tomatoes, capers, and lemon zest.</i>
Gnocchi al Pesto 20	<i>Pan-seared homemade gnocchi in rich Pesto sauce, topped with toasted almonds and Parmigiano Reggiano.</i>
Lasagna Tradizionale 28	<i>Freshly made lasagna sheets layered with béchamel, Bolognese sauce, Parmigiano Reggiano, and mozzarella.</i>
Spaghetti alla Carbonara 25	<i>Spaghetti with crispy guanciale and pecorino Romano.</i>
 Ravioli ai Funghi 26	<i>Fresh ravioli stuffed mushroom and ricotta, with mushroom sauce, parmigiano Reggiano and toasted hazelnuts.</i>
 Tagliatelle del Cacciatore 34	<i>Mixed mushrooms, homemade mushroom stock, white wine, a splash of cream and Pecorino Romana.</i>



The Pasta Trio 42
Choose any three pastas from our menu

secondi di carne

Piccata di Vitello Limone 43	<i>Tender veal piccata in lemon caper sauce and crispy potato cubes.</i>
Cotoletta di Pollo 28	<i>Breaded Chicken Breast, Mixed Salad, Parmigiano Reggiano and Balsamic Cream.</i>
Cotoletta alla Milanese (per due) 60	<i>Breaded Veal Cutlet, Marinated Baby Rockets, Parmigiano Reggiano and Balsamic Cream.</i>
 Filetto di Manzo alla Griglia 49	<i>Grilled angus beef, served with baby potatoes and broccoli tossed in pesto balsamic sauce.</i>
 Pollo alla Toscana (per due) 35	<i>Tender grilled chicken breast, Tuscan-style, served with a creamy pink sauce, ripe cherry tomatoes, and fragrant basil.</i>

secondi di pesce

Branzino al Forno (per due) 58	<i>Oven-Baked Sea Bass with Lemon Caper Sauce, and a side of steamed vegetables.</i>
Gamberi alla Griglia 45	<i>Grilled Jumbo shrimp in zesty tomato sauce with cherry tomatoes, chili, garlic and basil, served with a side of orzo.</i>

contorni ~ sides

Patate Saltate 6 <i>Sautéed potato cubes with caramelized onions and rosemary.</i>	Mix di Funghi 9 <i>Mushroom panache.</i>	Verdure al Vapore 7 <i>Steamed vegetables.</i>
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Margherita 16	<i>Tomato sauce, fior di latte and basil.</i>
Funghi e Mozzarella 18	<i>Tomato sauce, fior di latte, basil, black olives, fresh mushroom and oregano.</i>
Diavola 22	<i>Tomato sauce, salisiccia, fior di latte, parmigiano reggiano and basil.</i>
Formaggio di Capra e Miele 21	<i>Tomato sauce, goat cheese, fior di latte, honey and toasted hazelnuts.</i>
Bufala e Pesto 26	<i>Tomato sauce, mozzarella di bufala, marinated cherry tomatoes, arugula and homemade pesto sauce.</i>
Prosciutto di Parma 27	<i>Parma ham, tomato sauce, arugula, fior di latte, cherry tomatoes and parmesan shaves.</i>
Prosciutto e Funghi 23	<i>Fresh mushroom, smoked prosciutto, prosciutto cotto, tomato sauce, fior di latte, basil and oregano.</i>
Quattro Formaggi 22	<i>Fior di latte, gorgonzola, smoked scamorza, pecorino romano and dried figs.</i>
Tartufo 27	<i>Truffle paste, fresh mushroom, grana padano cream and fior di latte.</i>
Bresaola 29	<i>Fior di latte, light tomato sauce, arugula, sundried tomatoes, parmigiano reggiano and balsamic cream.</i>
Vegetariana 21	<i>Fior di Latte, tomato sauce, grilled zucchini & eggplant, cherry tomato, fresh mushroom, arugula, parmesan slices and balsamic glaze.</i>
Bella e Buona 31	<i>Melting burrata, fior di latte, basil pesto, italian yellow tomatoes, sundried tomatoes and lemon zest.</i>
La Famosa 29	<i>Traditional italian folded pizza filled with goat cheese and fior di latte, topped tomato sauce, bresaola, arugula and parmesan shaves.</i>



The Pizza Trio 48
Choose any three pizzas from our menu

buon appetito e grazie!

Prices are in USD and inclusive of VAT

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!