

# MENU

THE TRUTH IS INSIDE AND IT'S WELL HIDDEN,  
BUT CUISINE IS SIMPLE. IN THIS CONCEALED MYSTERY,  
SIMPLICITY AND LIGHTNESS ARE REQUIRED AND  
MAYBE THIS IS THE SOURCE OF AMAZEMENT.  
CUISINE TO UNMASK THE TRUE SELF.

MAX ALAJMO

**AMO**  
VENEZIA

## AMO LUNCH SPECIALS

### Amo burger

150g beef and pork burger, bun,  
smoked scamorza cheese caramelized red onion,  
mushrooms lettuce and Dijon mustard. .... 23.00

### Large mixed salad

Salad greens, hard-boiled quail eggs,  
tuna, green beans and mozzarella. .... 15.00

### Large vegan salad

Mixed salad with seasonal vegetables. .... 10.00

## FRESH ALAJMO CAVIAR

Fresh Alajmo "only-salt" caviar served with blinis,  
red beet mayo, smoked Beluga fish  
and quail egg

65.00 (30g)  
105.00 (50g)  
210.00 (100g)

## ANTIPASTI

Vegetable tartare  
with crispy black rice focaccia.....19.00

Fried artichokes with pistachio sauce.....19.00

White and green asparagus  
with seaweed sauce and mullet bottarga ..... 20.00

Cuttlefish cappuccino  
with spring pea cream and spider crab ..... 24.00

Seafood bruschettas ..... 26.00  
Raw pink shrimp, avocado, onion and agretti  
Raw sea bass, curry sauce and sorrel

Hand-chopped raw beef tiramisu  
with black summer truffle ..... 27.00

## PIZZE

Margherita .....19.00  
Oven-baked (or steamed) pizza with tomato sauce  
buffalo mozzarella, basil and Calabrian oregano

Vegetariana ..... 24.00  
Black rice pizza with carrot curry cream  
sautéed seasonal vegetables and sunflower seed cream

## PRIMI PIATTI

Soup of asparagus and field greens  
with Venetian pan biscotto ..... 23.00

Risotto with clams and artichokes  
with extra virgin olive oil ..... 26.00

Ravioli with fresh fava beans  
basil and lagoon fish guazzetto ..... 25.00

Spaghetti with smoked butter  
beetroot, smoked sturgeon  
and fresh Alajmo caviar ..... 32.00

Mezzi paccheri with rabbit ragu  
pesto and black olives..... 25.00

## SECONDI PIATTI

Squash blossoms stuffed with quinoa  
spring vegetables and piquillo sauce ..... 24.00

Pan-seared cod with fava bean puree  
fresh mango and cherry tomatoes ..... 29.00

Venetian fried fish and soft shell-crabs  
with fish egg mayo and ginger..... 29.00

Roasted guinea hen with sweet  
and sour peppers and sage potato puree ..... 30.00

Lamb loin with herbs wrapped in pancetta ..... 31.00

# DOLCI

Cream gelato with special AMO toppings ..... 19.00  
(for two people)

Pineapple and mezcal sorbetto  
mango puree and passion fruit ..... 12.00

Caramelized cooked cream  
with strawberries and lemon ..... 12.00

Crêpe Eccezione  
with chocolate hazelnut spread ..... 12.00

Chocolate, pistachio  
and sour cherry jelly crock ..... 12.00

Sweet focaccia with sour cherries  
raisins and coffee served with warm zabaione ..... 12.00

\* Cover charge, 5 euro per person

## IN OUR KITCHENS...

and our laboratories, we use allergens listed under the European law UE 1169/11, attachment II. We are very attentive to allergy sufferers and our waiters are available to describe the ingredients in each dish and assist you in your choice to minimize your risk. However due to cross contamination, we can't make any guarantees. Please note that all allergens are listed in a logbook that can be seen by asking the restaurant manager. Fish intended to be eaten raw or almost raw has been treated in accordance with regulation (CE) 853/2004, attachment III, section VIII, chapter 3, letter D, point 3. In order to guarantee the safety and the organoleptic properties of the ingredients, all our dishes contain preparations that have been blast chilled at -20 ° C.

## FOR MENU COLLECTORS...

Together with the non-profit foundation "Il Gusto per la Ricerca" we collect donations in exchange for our menus. The donations go to support scientific research of childhood diseases.

We remind you that it is not legal to smoke inside the restaurant in accordance with Italian law n.°3 art 51 of January 16, 2003.

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