

sesame parker roll 10
mascarpone oregano butter
sea salt • pinzimonio

CRUDI

* tuna tartare 26
calabrian soy • crispy rice
chive blossoms

* scallops 27
melon aguachile • serrano
bay leaf oil

* ora king salmon 27
saffron meyer lemon mignonette
horseradish • smoked sea salt

ANTIPASTI

tempura fritto misto 36
long island calamari • lobster
asparagus • saffron green garlic aioli

Vongole 25
nduja terra di siena • toasted sourdough
roasted garlic butter

cacio e pepe beans 21
cannellini beans • baby kale • parmigiano
sarawak black pepper

stracciatella 26
marinated grilled zucchini • chili & garlic crunch
hazelnut • mint

anchovy "del cantabrico" 26
mozzarella di bufala • celery • bottarga di muggine
sorrento lemon zest • toast

* wild mushroom carbonara 28
guanciale • parmigiano fonduta
egg yolk • truffles

VERDURE

eggplant "pizza" 26
eggplant fritti • greek yogurt • villa monodori balsamico

vegetable antipasti 29
pickled & raw vegetables • caponata • pesto • tonnato • bagna cuda

tricolore salad 25
wild arugula • trevisano radicchio • endive • pickled red onions • anchovy dressing

grilled cabbage 25
garbanzo sauce • sicilian green olive salsa verde • prosciutto breadcrumbs

n'amo chopped salad 27
giardiniera vegetables • sopressata • herb croutons • italian dressing

PRIMI

squid ink fusilli 36
marinated mussels • clams • calamari • uni butter • anchovy breadcrumbs

spaghetti 33
smoked mahila & razor clams • confit garlic • sorrento preserved lemon • herbs

gramigne verde 29
romagna sausage ragu • pecorino romano d.o.p

canestri arrabbiata 25
pepperoncino • tomato and basil

dungeness crab ravioli 39
saffron butter • english peas • crab oil

CARNE

chicken al limone 35
caper lemon gremolata • crispy shallots • broccoli rabe

* dry aged bone ribeye 70
roman spices • fried potatoes & wild arugula salad

whole fish
& seafood selection

ASK TO FIND OUT WHAT IS THE SELECTION OF THE DAY

all fishes are served with salsa verde, brown butter garlic emulsion,
puttanesca sauce, salmoriglio.

N'AMIO