



MENU FOOD



10 ANNI | PIZZA | MILANESE

THE YEAST-FREE PIZZAS BY AMAMI

Because we love our city and we want to give Pizza the value it deserves.

Because we believe our Pizza embodies the spirit of this city — innovative, dynamic, energetic, refined, and stylish.

Because we want to embrace constant change, with our eyes on the future, while staying true to who we are and who we want to be: Milanese.



PIZZA | MILANESE



FIRST, CHOOSE YOUR FAVORITE DOUGH!

We offer several dough options beyond classic soft wheat flour, each blended in different proportions with soft wheat flour.

Special dough supplement: €2

SPELT ^{*(d)}

Rich in fiber and protein, spelt gives the dough a rustic, slightly aromatic yet delicate flavor. More digestible than soft wheat, it results in a light, fragrant crust.

WHITE WHOLE WHEAT ^{*(d)}

Higher in fiber than traditional whole wheat, but entirely white, without the dark speckles of standard whole flours. Ideal for those seeking a lighter, healthier alternative with a subtle taste.

SENATORE CAPPELLI ^{*(d)}

An ancient variety of Italian durum wheat, naturally rich in nutrients and easier to digest. It gives the dough a full, slightly almond-like yet delicate flavor, and a fragrant, aromatic texture.

HEMP ^{*(l)}

A natural source of protein, fiber, and essential fatty acids, hemp flour adds mildly nutty, lingering notes and a softer texture. A nutritious, original alternative with a distinctive taste.

BUCKWHEAT ^{*(l)}

Naturally gluten-free and high in fiber, when blended into the dough, it creates a low-gluten pizza with an intense, slightly toasted flavor. Perfect for those seeking crunch, lightness, and a rustic twist.

BURNT WHEAT ^{*(l)}

This dark flour has a smoked, toasted flavor that makes the pizza extra crunchy. With earthy and woody aromas, it delivers a bold, authentic experience.



PIZZAS

THE ICONIC ONES

Amami's all-time favorites

Recommended flour pairings: the more delicate ones — **Spelt, White Whole Wheat, Senatore Cappelli** — to best enhance the flavors.



AMAMI 2015 €16

Our very first pizza, with us since 2015 — a true evergreen!

Fior di latte mozzarella, ricotta.

Topped fresh: Parma Ham PDO, black truffle, chopped hazelnuts (1,7,8)

SFIZIOSA €13,50

Our most requested pizza — fresh yet full of flavor.

Tomato sauce, fior di latte mozzarella.

Topped fresh: cherry tomatoes, Parma Ham PDO, arugula, Grana Raspadura (1,7)



SIGNATURE

MILANO DA BERE €14

The queen of AMAMI — a must-try at least once!

Tomato sauce, fior di latte mozzarella, spicy spianata salami.

Topped fresh: Red Passion Mix (1,7,8)

☀ Try it with our new **SPICY GORGONZOLA** for an extra flavor punch +€3

INDUSTRIAL €13

For a more intense flavor experience.

Tomato sauce, fior di latte mozzarella, olive pâté, gorgonzola.

Topped fresh: Speck from Alto Adige (1,7)



PIZZAS

THE DELICATE ONES

The ones you won't be able to live without once you try them!

Recommended flour pairings: for these pizzas, we suggest trying doughs with a more pronounced flavor — **Buckwheat, Burnt Wheat, or Hemp** — for a balanced and flavorful experience.

NUVOLOTTA

€13,50

Fior di latte mozzarella, stracchino cheese, champignon mushrooms.

Topped fresh: Capitelli San Giovanni cooked ham (1,7,12)



CRISMA

€14

Fior di latte mozzarella, Buffalo Mozzarella PDO bites.

Topped fresh: artichoke cream, Capitelli San Giovanni cooked ham (1,7,12)

LEGGEREZZA

€13

Fior di latte mozzarella, baby zucchini.

Topped fresh: wild Coho salmon, Sicilian citrus zest powder (1,4,7)



PIZZAS

THE TIMELESS CLASSICS

Reimagined, with poetic license!

Recommended flour pairings:

Choose your favorite dough for these pizzas.

For those with gorgonzola, we recommend milder flours like — **Spelt, White Whole Wheat, or Senatore Cappelli** — for a balanced flavor profile.



CAPRICCIAMI €13,50

Tomato sauce, fior di latte mozzarella, champignon mushrooms, Taggiasca olives.

Topped fresh: Capitelli San Giovanni cooked ham, artichoke cream (1,7,12)

PETALOSA €11,50

Tomato sauce, fior di latte mozzarella, champignon mushrooms.

Topped fresh: Capitelli San Giovanni cooked ham (1,7,12)

PARTENOPEA €13

Tomato sauce, fior di latte mozzarella, Cantabrian anchovies.

Topped fresh: oregano (1,4,7)

CUCCIOLA €10,50

Tomato sauce, fior di latte mozzarella, wurstel, AmaMi chips fries (1,7)

5 FORMAGGI €13

Fior di latte mozzarella, Buffalo Mozzarella PDO bites, stracchino, gorgonzola.

Topped fresh: Grana Raspadura (1,7)



PIZZAS

THE TIMELESS CLASSICS

SAPORITA

€12,50 

Tomato sauce, fior di latte mozzarella, gorgonzola, Taggiasca olives (1,7)

MEDITERRANEA

€10,50 

Tomato sauce, crispy capers, Taggiasca olives, cherry tomatoes.

Topped fresh: parsley and basil (1)

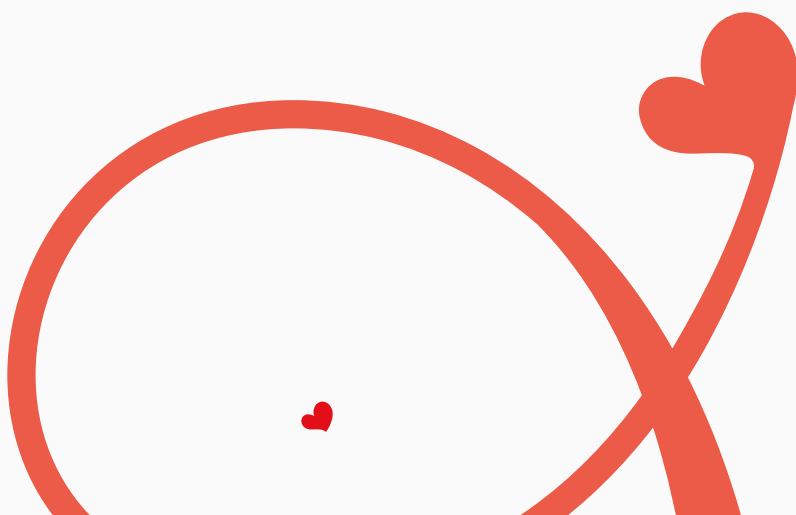
☀️ **Try it with mozzarella for a milder, more balanced flavor!** 

NEW 10 YEARS


VEGANA

€12,50 

Tomato sauce, carrot cream, zucchini, cherry tomato & yellow datterino tartare, diced eggplant, grilled peppers (1)



PIZZAS

THE MARGHERITAS

“Elegance is not about being noticed, but about being remembered”

Recommended flour pairings: for these pizzas, we suggest doughs with a more pronounced flavor — **Buckwheat, Burnt Wheat, and Hemp** — for a simple yet tasty experience.

MARGHERITA

€9

Tomato sauce, fior di latte mozzarella.

Topped fresh: basil (1,7)



REGINA CAPRESE

€13

Tomato sauce, fior di latte mozzarella, Buffalo mozzarella bites (DOP).

Topped fresh: mix of pachino and yellow datterino tomatoes and basil (1,7)



SOVRANA

€12

Tomato sauce, fior di latte mozzarella, tartare of red pachino and yellow datterino tomatoes.

Topped fresh: basil (1,7)

EXTRA INGREDIENTS

LACTOSE-FREE mozzarella and cheeses €3 | Cured meats €3 | Cantabrian anchovies and Coho salmon €3 | Truffle €3 | Vegetables and potato chips €2 | Olives and olive or artichoke pâté €2 | Nuts €2 | Tomato sauce €2



AMAMI'S LITTLE KITCHEN

DELICACIES

Delicacies to tease your appetite while waiting for the pizza

AMAMI SEASONED CHIPS WITH PAPRIKA €5 🌿

✳️ friend portion 7€

POTATO CROQUETTES WITH MELTING MOZZARELLA* €6 🌿

served with Chef's sauces (1,3,7)

✳️ friend portion 8€

GOLDEN SWEET POTATO STICKS WITH YOGURT SAUCE €7 🌿

(1,3,7)

PINZIMONIO €10 🌿

Celery, carrots, fennel, and bell pepper, served with our selection of extra virgin olive oil and Modena IGP balsamic vinegar (9,12)

SAVORY TRIANGLES €10

Taragna polenta chips with cubes of Gorgonzola, Wild Coho Salmon, and walnuts (1,4,7,8)

APPETIZERS

AMAMI FRIED GNOCCHI BOARD €23

A platter with Parma DOP Prosciutto Crudo, Capitelli San Giovanni cooked ham, Coppa Piacentina, Varzi salami, Pienza Canestrato Pecorino cheese, and acacia honey (1,7)

HEART OF PARMIGIANA €14 🌿

Stack of peeled eggplants, tomato sauce, fiordilatte mozzarella, and pistachio crumble (7,8)

CHICKPEA HUMMUSI €10 🌿

Chickpea hummus with sesame seeds, paprika, crunchy vegetables, and Taragna polenta chips (1,7,11)



FROM THE KITCHEN

FIRST COURSES

RAVIOLO AMAMI 2015* €16,50

Fresh pasta made by the Chef, recipe created in 2015 for our opening, now a great success!

Senatore Cappelli flour ravioli filled with ricotta and truffle, served with alpine butter, crispy sage, Grana raspadura, and shavings of summer black truffle (1,3,7)

SPAGHETTONE AI DUE POMODORI €16

The fresh taste of simplicity

Durum wheat “Lagano” spaghettone with fresh Pachino tomato, yellow datterino tartare, and crispy basil (1)

RISOTTO AMAMI €16

Bold yet delicate

Risotto scented with lemon and licorice powder (7)

SECOND COURSES



COTOLETTA AMAMI €26

Milanese cutlet in clarified butter, served with arugula, Pachino tomatoes, Grana raspadura, and balsamic reduction (1,3,7,12)

CHICKEN STRIPS €22

Chicken strips with whole grain mustard and almond flakes, on a couscous cake with crunchy vegetables (1,8,10)



BEEF TARTARE €20

Piedmontese Fassona beef with egg yolk, whole grain mustard, extra virgin olive oil, black pepper, sour cream drops, and Taragna polenta chips (1,3,7,10)



FROM THE KITCHEN

AMAMI BURGERS



AMAMI 2015 €18

200g Madama Bianca hamburger*, milk bun, Pragser Stange cheese from the Dolomites, Pachino tomatoes, arugula, crispy Alto Adige speck, AmaMI flavorful chips, and Chef's sauces (1,3,7)

AMAMI ANCORA €20



200g Madama Bianca hamburger*, milk bun, spicy gorgonzola, fried egg, hazelnut crumble, Pachino confit, AmaMI flavorful chips, and Chef's sauces (1,3,7,8)

AMAMI 2025 €25



A taste extravaganza

200g Madama Bianca hamburger*, milk bun, Pragser Stange cheese from the Dolomites, Pachino confit, baby spinach, truffle shavings, golden sweet potato sticks, and Chef's sauces (1,3,7)

(*) Frozen product or raw material frozen at source

SALADS

BOREALE €14

Arugula, wild Coho salmon, fennel slices, pink peppercorns, almond flakes, with Greek yogurt dressing emulsified with EVO oil and lemon (4,8)

VIVACE €13

Yellow and red datterini tomato tartare, baby spinach, bell peppers, sunflower seeds, sliced chicken with Sicilian citrus powder (8)

STRACCETTI IN FOGLIA €14

Baby spinach, strips of Fassona Piemontese beef, Grana padano shavings, balsamic reduction, walnut crumble (7,8,12)

ALLERGENS

1. Cereals containing gluten | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soy | 7. Milk | 8. Nuts | 9. Celery | 10. Mustard | 11. Sesame seeds | 12. Sulfur dioxide | 13. Lupins | 14. Mollusks

Cover charge €2.50

VEGETARIAN 



 VEGAN



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@amamiristorante



AmaMi