

amuri

Amuri means “love”, and we pour it into everything we do:
Amuri for food, Amuri for wine, Amuri for life



*Purtammu cu nuatri na terra d'amuri,
Ogni piatto cunta na storia antica.
Ogni goccia di vino è na canzuna tra amici.
Ogni muzzucuni è famiglia è la gioia di esseri felici.*

*L'irlanda nni ricivim cu l'occhi boni, e nni detti lu cori.
Natri ci purtammu lu suli, li risati e lu
stissu amuri.*

Amuri è la nostra casa, e ora è puru la vostra

*Mettetevi comodi, sentitivi in Sicilia.
Buon appetitu!*



*We brought with us a land of love.
Every dish tells an old story.
Every drop of wine is a song between friends,
Every bite is family,
and the simple joy of being happy.*

*Ireland welcomed us with kind eyes and
gave us its heart,
We brought our sun,
our laughter,
and the same love in return.*

Amuri is our home, and now, it's yours too.

*Make yourselves at home, feel like you're in Sicily.
Enjoy your meal, Buon appetito!*

Made with Amuri



GIARDINO D'AMURI €17

Umami scallops, dash gel, pickle Lilly, squid ink crumble, smoked caviar, watercress, scallopp coral sauce, spring onion oil

INSALATA DI STRACCIATELLA E DATTERINI (V) €15

Stracciatella, datteri tomatoes, cucumber, red onions, grapes, croutons, gold river farm salad, basil oil

CROCCHETTA AL GUANCIALE €15

Guanciale croquette, potatoes and pecorino sauce, pear & wine glaze, cabbage

THE WHITE LOTUS €17

Tempura halibut, mussels & potatoes sauce, fermented red cabbage, lime and lemon gel, raspberry & chinotto glaze, nori seaweed and charcoal powder

PLEASE ASK OUR STAFF ABOUT ANY ALLERGIES



TAGLIOLINI MONTALBANO €26

Tagliolini with clams, halibut, monkfish, white wine, parsley, lemon zest, tomato, caviar

TAGLIATELLE AL RAGÙ €25

Tagliatelle with beef ragù, nduja, capers, parmesan

TROFIE CON CREMA DI PISTACCHIO €25

Trofie with pistacchio pesto and guanciale

-Ask your server to make it vegetarian-

PASTA ALLA NORMA (V) €23

Rigatoni, tomato sauce, aubergines, ricotta cheese

POLPO ALLA GRIGLIA €36

Grilled octopus served on a bed of sweet potato purée and braised onions, with marinated zucchini and smoked almond crumble, triple cooked potatoes

BEEF FILLET €42

Irish beef fillet, caramelized onion puree, baby courgette, roscoff onion, jus, triple cooked potatoes

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TRIPLE COOKED POTATOES €6

with rosemary olive oil

TENDERSTEM BROCCOLI €6

with roasted garlic mayo and vinegar

DESSERT

TIRAMISÙ €9

Savoiardi, coffe, mascarpone, vanilla

CANNOLO €9

Ricotta and Pistacchio

TAGLIERE DI FORMAGGI €14

Selection of Sicilian cheeses



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