

Eating is one of the four purposes of life...  
What are the other three, no one has ever known





## The raw

Red prawns from Mazara del Vallo / Mediterranean pink prawns	7 cad
Oyster selection Royale David Hervé No. 3 (France)	7 cad
Scallop carpaccio with fresh porcini mushrooms, gorgonzola and gin tonic air	27
Red tuna millefeuille with delicate avocado and Apulia stracciatella mousse	25
“Italian style” ceviche by AleXAmber with leche de tigre	24
Our trio of tartare	28
The grand raw mix by AleXAmber	35

## The warm plates

Small fried whole-wheat pizza with baked pumpkin, cow’s milk ricotta and salmon flame	22
Sicilian salty cannolo, stuffed with creamed cod and fresh basil pesto	23
Beccafico sardines stuffed with turnip and three sauces by the chef	20
Squid stuffed with Ligurian pesto mousse with amaranth pop on cream of baked tomatoes	22

## The pastas

- Homemade gnocchi with zucchini pesto, clams, burrata and toasted pine nuts 22
- Burnt wheat paccheri with roasted mixed peppers, Cantabrian anchovy curls and lemon olives ground 25
- Cappellaci stuffed with porcini mushrooms with lobster, pea puree and shellfish bisque 28
- Spaghetti with black garlic fermented with shelled mussels and parsley emulsion 20
- AleXAmber linguine allo scoglio with spicy red sauce 22



## The risottos

- Barolo and rosemary creamy risotto with warm octopus morsels, caramelized onion and caprine cheese 24
- Carnaroli risotto with pumpkin delica with scallops and seared prawns and bacon and pistachio powder 25
- Creamy risotto “cacio & pepe” with mussels at three consistencies 22

## The soups

Pea soup with baby squids, yogurt sauce and toasted pumpkin seeds	20
Tuscan bean soup with red mullet and lemon zest	20
Mussels and clams sauté alla corsara with toasted garlic flavoured bread	22

## Second course

Wellington salmon steak with curry-flavoured potato mousse and sautéed seasonal vegetables	28
Sicilian red tuna fillet wrapped in cabbage with foie gras pate with green pepper sauce and hazelnut potatoes	32
Thai squid with lentils with cuttlefish ink, tricolor quinoa and warm fennel mayo	28
Baked amberjack on polenta taragna with gravy and chanterelle mushrooms	32
Tex-mex grilled octopus with roast potatoes and rosemary in spicy sauce	30
Fried scampi, squid and vegetables in batter	30



## *Why the X*

“AleXAmber is the union of two names declined in English, standing for Amber and Alessandro Mazzone. The X that unites them has a precise meaning, because it represents the generation of their parents, famous restaurateurs of Bice Milano, who believe in the high quality of products and in human contact with the customer. These are the values that we also find in AleXAmber Fish Cuisine, which Bice’s great-grandchildren manage with the same spirit, but with a modern twist.”





**ALEXAMBER**  
FISH CUISINE

Via Pasubio angolo Via Bonnet, Milano (MI)  
+39 02 2906 3073 - [reservations@alexamberfc.com](mailto:reservations@alexamberfc.com)  
[www.alexamber.it](http://www.alexamber.it)

Wifi password: alexamber13

seguici su   

