

# 'NAMO

ARTISANAL PIZZERIA

## Starters

### PREMIUM BRUSCHETTA • 90

TOMATOES, BELL PEPPERS, GOAT CHEESE

### \* SELECTION OF HOT & COLD SEAFOOD APPETISERS • 390

SWORDFISH, SALMON, PRAWNS & CRAB

### CRISPY CALAMARI • 230

DEEP-FRIED CALAMARI RINGS

### POT OF MUSSELS • 190

STEWED MUSSELS IN SPICY MARINARA SAUCE

### TUNA TARTARE • 260

YELLOWFIN TUNA, ARTISANAL BURRATA, 'NDUJA, EGGPLANT CAVIAR

## Soups

### ASPARAGUS • 170

BAKED CHOUX PASTRY WITH GOAT CHEESE

### CREAMY MUSHROOM • 190

WITH BAKED RICOTTA

### \* SPICY SEAFOOD • 230

SELECTION OF SEASONAL SEAFOOD, TOMATOES

## Salads

### CRISPY CHICKEN • 230

HONEY-ROASTED WALNUTS, APPLES, SALAD LEAVES, BALSAMIC DRESSING

### \* VITELLO TONNATO • 280

SLICED VEAL, KALE SALAD, TUNA SAUCE

### CAESAR • 240

SOUS-VIDE CHICKEN, POACHED QUAIL EGGS, CRISPY BACON, PARMESAN CHIPS

### ARTISANAL BURRATA & PARMA HAM • 350

SUN-DRIED TOMATOES, ARUGULA, BALSAMIC REDUCTION

### CAPRESE • 250

MOZZARELLA, TOMATOES, ARUGULA, BALSAMIC VINEGAR

\*SUBSTITUTE WITH AIR-FLOWN MOZZARELLA DI BUFALA CAMPANA D.O.P +150

## From the Sea

### CRISPY SALMON • 390

SALMON FILLET, ZUCCHINI PESTO, PINK HIMALAYAN SALT

### \* WHOLE SEABASS ON FIRE • 490

BAKED IN SALT CRUST, BUTTER & CAPER SAUCE  
PAIR WITH PINOT GRIGIO FRIULI IGT 2015 - 190K/850

### GRILLED SEAFOOD PLATTER • 490

SWORDFISH, SCALLOPS, PRAWNS, SEABASS, OYSTERS, SQUID, CLAMS  
PAIR WITH FILODORA PROSECCO D.O.C - 175/790

## From the Land

### TENDER SLICED VEAL • 390

FRESH LEMON & CAPER SAUCE, BACON WRAPPED FRENCH BEANS

### \* BABY CHICKEN • 390

WHOLE ROAST BABY CHICKEN, MUSTARD SEEDS & SPICE RUB

### BEEF SIRLOIN • 590

SLICED BLACK ANGUS SIRLOIN  
PAIR WITH DONNAFUGATA TANCREDI 2008 - 270/1300

## Signature Pizzas

BAKED IN A STEFANO FERRARA BRICK OVEN HAND-BUILT IN ITALY

AVAILABLE IN 2 SIZES  
22 CM OR 33 CM

### TRUFFLE & FOREST MUSHROOMS • 195/360

BLACK TRUFFLE, MUSHROOMS MEDLEY, MOZZARELLA

### \* SMOKED CHEESE & PESTO • 195/330

SPECK HAM, MOZZARELLA

### MEDITERRANEAN • 155/270

HEIRLOOM TOMATOES, PINE NUTS, OLIVES, HONEY, RICOTTA, MOZZARELLA

### DIAVOLA • 235/390

CHORIZO, SPICY ITALIAN SAUSAGE, SPICY SALAMI, 'NDUJA, TOMATO SAUCE, MOZZARELLA

### CRABSTER • 255/430

FRESH CRAB AND LOBSTER, MASCARPONE, SEAWEED, SHRIMP ROE, TOMATO SAUCE

### 'NAMO • 205/340

'NDUJA, AIR-FLOWN MOZZARELLA DI BUFALA CAMPANA D.O.P, ZUCCHINI FLOWER

### PIZZA TASTING PLATTER • 490

TRIO OF PIZZAS (DIAVOLA, SAUSAGE & FRIARIELLI, CALZONE NAPOLI)

### METER-LONG SHARING PIZZA

SEAFOOD, SAUSAGE & FRIARIELLI, DIAVOLA, MARGHERITA, TRUFFLE & FOREST MUSHROOM, SMOKED CHEESE & PESTO  
½M • 900 1M • 1800

## Classic Pizzas

HALF-HALF PIZZAS ARE AVAILABLE  
PLEASE ASK YOUR SERVER

### MARGHERITA • 95/170

BASIL, TOMATOES

\*SUBSTITUTE WITH AIR-FLOWN MOZZARELLA DI BUFALA CAMPANA D.O.P +150

### \* CALZONE NAPOLI • 175/290

COOKED HAM, SALAMI NAPOLI, MUSHROOMS, RICOTTA, TOMATO SAUCE, MOZZARELLA

### PARMA HAM • 195/350

PARMA HAM, PARMESAN FLAKES, ARUGULA, TOMATO SAUCE, MOZZARELLA  
\*ADD ARTISANAL BURRATA +130

### FOUR CHEESE • 145/240

GORGONZOLA, PROVOLONE, RICOTTA, SMOKED SCAMORZA

### EGGPLANT • 155/260

FRIED EGGPLANT, GRANA PADANO, TOMATO SAUCE, MOZZARELLA

### BURRATA • 175/290

ARUGULA, ARTISANAL BURRATA, TOMATOES, MOZZARELLA

### SAUSAGE & FRIARIELLI • 175/290

PORK SAUSAGE, BROCCOLI RABE, PROVOLONE, MOZZARELLA

### SEAFOOD • 195/340

SEASONAL SEAFOOD, TOMATO SAUCE, MOZZARELLA

## Signature Pastas

### ORECCHIETTE WITH PRAWNS • 270

HANDMADE EAR-SHAPED PASTA, SAUSAGE, BROCCOLI RABE

### \* CRAB TAGLIOLINI AL NERO • 390

HANDMADE SQUID INK PASTA, SPICY CRAB RAGOUT, TOMATOES

### PENNE ALLA 'NAMO • 290

PORK SAUSAGE, MUSHROOMS, RED WINE CREAM SAUCE, PARMESAN CHEESE

### BURRATA & 'NDUJA RAVIOLI • 290

WITH TOASTED NUTS & CREAM SAUCE

## Classic Pastas

### FUSILLI PESTO • 190

BASIL PESTO, GREEN BEANS, ROASTED TOMATOES, PINE NUTS

### \* LINGUINE WITH SPICY LOBSTER • 450

LOBSTER, CHILI, CHERRY TOMATOES  
PAIR WITH CITTO TOSCANA IGT 2014 - 220/990

### SPAGHETTI CARBONARA • 260

CURED PORK CHEEK, WHITE WINE, PECORINO CHEESE D.O.P, EGG

### SPAGHETTINI SEAFOOD • 280

SELECTION OF SEASONAL SEAFOOD, SPICY TOMATO SAUCE

## Sides

### MIXED GARDEN LEAVES • 90

### GARLIC-SAUTÉED SPINACH • 90

### ROSEMARY-ROASTED POTATOES • 90

### CREAMY MASHED POTATOES • 90

### TRUFFLE FRIES • 90

We proudly use San Marzano tomatoes D.O.P as one of our key ingredients at 'NAMO.

Vegetarian \* Chef's Recommendation Spicy

All prices are listed in VND'000 and are subject to 10% VAT and 5% service charge.