

'NAMO

ITALIAN RESTAURANT

SOUPS

LENTIL & MEATBALL • 110

Chicken stock, mixed vegetables

* **SPICY SEAFOOD • 190**

Selection of seasonal seafood, tomatoes

◇ **MINISTRONE • 95**

Chickpea, red beans, spinach, pesto sauce

TASTING BOARDS

ITALIAN COLD CUTS • 350

Selection of premium Italian cold cuts

* **TUSCAN BOARD • 350**

Chicken liver pate, fish croquettes, meatballs

CHEESE PLATTER • 350

Assortment of hard & soft international cheeses, onion jam

SALADS

◇ **CAPRESE • 190**

Mozzarella, tomatoes, arugula, balsamic vinegar

OCTOPUS • 230

Arugula, cherry tomatoes, capers, potatoes, lemon dressing

CRAB & AVOCADO SALAD • 240

Sun-dried tomatoes, mixed greens, szechuan dressing

* **CRISPY CHICKEN SALAD • 190**

Sun-dried tomatoes, mixed greens, honey walnut, apples, mustard dressing

STARTERS

CRISPY CALAMARI • 240

Deep-fried calamari rings

GRANNY'S MEATBALLS • 190

Beef, pork, eggs, parmesan in a rich tomato sauce

PARMA HAM & MOZZARELLA PARCELS • 260

Parma ham, fresh mozzarella, balsamic dressing

PIZZAS

SAUSAGE & GRILLED PORCINI • 250

Sausage, porcini mushroom, taleggio, mozzarella

SEAFOOD • 310

Seasonal seafood, tomato sauce, mozzarella

* ◇ **FOUR CHEESE WITH TRUFFLE HONEY • 290**

Gorgonzola, provolone, mascarpone, smoked scamorza

ANCHOVIES + CAPERS • 210

Anchovies, capers, mozzarella

PASTAS

* **LINGUINE WITH SPICY LOBSTER • 390**

Lobster, chili, tomatoes

'NAMO SPAGHETTI CARBONARA • 195

Cured pork cheek, egg, pecorino, grana padano

◇ **SPAGHETTI AGLIO E OLIO W/ KALE • 160**

Kale, garlic, chili, grana padano

◇ **PAPPARDELLE WITH SAUSAGE RAGOUT • 195**

Italian sausage ragout, pecorino cheese, tomato sauce

◇ **POT OF MUSSELS • 180**

Stewed mussels in a spicy marinara sauce

* **FOIE GRAS LOLLIPOPS • 290**

Raspberry balsamic reduction

◇ **DIAVOLA • 250**

Chorizo, Italian sausage, salami, 'nduja, mozzarella

* **RIBEYE + PROVOLONE • 390**

Black Angus ribeye, provolone, mascarpone, mozzarella

◇ **MARGHERITA • 190**

Basil, tomatoes, mozzarella

PARMA HAM • 290

Parma ham, parmigiano flakes, arugula, mozzarella

◇ **SPAGHETTI SEAFOOD • 230**

Selection of seasonal seafood, spicy tomato sauce

* **CRAB TAGLIOLINI • 240**

Handmade squid ink pasta, spicy crab ragout

TUSCAN RAGOUT PICI • 160

Thick hand-rolled noodles, pork & beef ragout

◇ **TRUFFLE TAGLIATELLE • 190**

Truffle paste, mushrooms, grana padano

MAINS

WAGYU TENDERLOIN (200 GR) • 1290

Mushroom sauce, baked onion gratin

* **WAGYU RIB-EYE (250 GR) • 990**

Mushroom sauce, baked onion gratin

AUSTRALIAN BLACK ANGUS RIB-EYE • 690

Mushroom sauce, baked onion gratin

LAMB CHOPS • 690

Sicilian caponata, lamb jus

IBERICO SECRETO WITH SAGE PESTO • 590

Spanish pork shoulder, almond sage sauce, roasted potatoes, gravy

ATLANTIC BAY SCALLOPS • 490

Spinach, truffle mashed potatoes

* **BLACK COD • 690**

Roast cauliflower, lemon foam

CRISPY SALMON • 350

Salmon fillet, zucchini pesto, pink Himalayan salt

ROSEMARY ROAST CHICKEN • 310

Crispy roast potatoes & lemon gravy

TO SHARE

AUSTRALIAN BLACK ANGUS TOMAHAWK • 179/100GR

Mushroom sauce, baked onion gratin, min 100ogr

* **MIXED GRILLED MEATS • 1850**

Australian Black Angus rib-eye, smoked pork ribs, Italian sausage, chorizo, lamb chop, veal tenderloin

AUSTRALIAN BLACK ANGUS T-BONE • 159/100GR

Mushroom sauce, baked onion gratin, min 100ogr

MIXED GRILLED SEAFOOD PLATTER • 990

Salmon, cod, Atlantic bay scallops, prawn, clams, oysters, squid, mussels

SIDES

ADD-ON FOIE GRAS • 190

MIXED GARDEN LEAVES • 90

TRUFFLE MASHED POTATOES • 90

GRILLED MUSHROOMS • 90

TRUFFLED FRIES • 90

ROASTED ROSEMARY POTATOES • 90

CAULIFLOWER GRATIN • 90

GARLIC SPINACH • 90

NO PRESERVATIVES • NO MSG

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

* Chef's Recommendation

◇ Vegetarian

🔥 Spicy

📷 **NAMOITALIAN**



ITALIAN RESTAURANT

SIGNATURE COCKTAILS • 190

NEGRONI

MIAMI MOJITO

APEROL SPRITZ

BELLINI

OLD FASHIONED

COFFEE & TEA

AMERICANO • 60

CAPPUCCINO

Single **75** · Double **90**

DECAF COFFEE

Single **75** · Double **90**

ESPRESSO

Single **60** · Double **75**

LATTE

Single **75** · Double **90**

MACCHIATO • 75

MOCHA • 75

TWG TEA • 80

English Breakfast · French Earl Grey
Geisha blossom · Moroccan mint
Jasmine Queen tea

SOFT DRINKS

AQUA PANNA

500ml **90** · 750ml **120**

SAN PELLEGRINO

500ml **90** · 750ml **120**

COKE, COKE ZERO, SPRITE, CLUB SODA • 50

TONIC WATER • 55

FRESH JUICES

COCONUT • 65

LEMON • 75

MANGO • 75

ORANGE • 75

PINEAPPLE • 75

WATERMELON • 75

STRAWBERRY • 75

JUICE BLENDS

BOOST • 85

Pineapple, ginger, mint

BURN • 85

Orange, pineapple, carrot,
watermelon, ginger

GLOW • 85

Pineapple, strawberry, watermelon

COOL • 85

Orange, cucumber, mint

SMILE • 85

Orange, mango, strawberry

DRAFT BEER

SAPPORO • 80

**PASTEUR STREET
IPA 375ML • 110**

BOTTLED BEER

TIGER • 70

SAIGON SPECIAL • 75

HEINEKEN • 80

PERONI • 90

HOEGAARDEN • 120

CIDER

**STRONGBOW CIDER
GOLD • 80**

**STRONGBOW CIDER
ELDERFLOWER • 80**

Our bartenders welcome requests for popular cocktails not listed here.
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SPIRITS

APERITIVO

MARTINI BIANCO · 90
MARTINI EXTRA DRY · 90
MARTINI ROSSO · 90
CAMPARI · 100
APEROL · 120
RICARD · 130
DRAMBUIE 15 YEARS · 200

WHISKEY

JAMESON IRISH WHISKEY · 100
BULLEIT BOURBON · 110
JACK DANIEL'S · 140

BLENDED & SINGLE MALT WHISKY

DEWAR'S 12 YEARS · 110
BLACK LABEL · 120
MACALLAN 12 YEARS · 300
CHIVAS REGAL 12 YEARS · 150
LAPHROAIG 10 YEARS · 220
LAGAVULIN 16 YEARS · 450

COGNAC

HENNESSY V.S.O.P · 200
REMY MARTIN V.S.O.P · 200
HENNESSY X.O · 620

RUM

HAVANA CLUB 3 YEARS · 90
APPLETON ESTATE 12 YEARS · 120
BRUGAL RUM 1888 AGED RUM · 220
RON ZACAPA · 220

GIN

BOMBAY SAPPHIRE · 110
TANQUERAY · 150
BULLDOG · 180
HENDRICK'S · 190
NO.3 · 240
MONKEY 47 SCHWARZWALD · 320

TEQUILA

PATRON SILVER · 240
PATRON REPOSADO · 300

VODKA

BELVEDERE · 140

DIGESTIVO

SAMBUCA · 120
AMARO NARDINI · 140

GRAPPAS

NARDINI BIANCA · 110
ALEXANDER BIANCA Grappa · 190
TOMMASI DI AMARONE · 310
NARDINI STRAVECCHIA · 320
BATZELLA GRAPPA · 390

LIQUEURS

COPA DE ORO Coffee Liqueur · 80
PIMM'S · 120
BAILEYS · 120
MALIBU Coconut Rum · 130
GALLIANO · 160
GRAND MARNIER CORDON ROUGE · 160
FRANGELICO · 190

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