

The logo for Amarillo Restaurante Contemporáneo features the word "Amarillo" in a large, elegant script font, with "RESTAURANTE" in a smaller, bold, sans-serif font to its left and "CONTEMPORÁNEO" in a similar bold, sans-serif font to its right. The entire text is framed by a thin, curved line that arches over and under the words. Below this, the word "Welcome" is written in a large, bold, sans-serif font, also framed by a similar curved line.

Amarillo

RESTAURANTE CONTEMPORÁNEO

Welcome

Welcome to our dream, Amarillo Restaurante Contemporáneo. Our idea is to create a place of culture and sharing. Our menu is made up of fresh, colorful, honest, and handcrafted dishes. We strive for circular cooking, where we use every part of the ingredients and minimize waste. We apply modern techniques that help us bring a contemporary touch and simplify our workflow. The key, therefore, is efficiency that brings flavor to simplicity. For us, “contemporary” means all this, but also inclusiveness: you'll find vegan, vegetarian, meat, and fish options, as well as many gluten-free dishes. We carefully select our ingredients, sourced from Spain and Italy, combining our tradition with the country that hosts us. But why Amarillo? Amarillo is a play on words between Amare (to Love) and Cotillo, but hidden within it is also the Sea (*Mar*). Amarillo also means “yellow,” the color of sun and light, a dedication to Giulia's father, whose name was Lucio and who had this very dream. Enjoy the experience, Giulia and Flavio, lifelong adventure partners.

Amarillo

RESTAURANTE CONTEMPORÁNEO

Starters

Wrapped Prawns – 12

Prawns wrapped in “Lardo” served on a spiced pumpkin sauce and shrimps powder on top 🌿

Veal Tonnato – 12

Sous-vide veal, tuna sauce, hazelnut sauce, caper fruit, coffee powder 🌿

Zucchini alla Scapece – 10

Sautéed zucchini, fresh herbs mince, “Ricotta Salata” cheese and “Taralli” crumble 🌿
(also 🌿 and/or 🌿)

Flavio's Ricotta– 11

Homemade cow's “Ricotta” cheese, honey, walnuts, scented with pepper 🌿 🌿

Amarillo
RESTAURANTE CONTEMPORÁNEO
Pastas

Garlic&Oil – 14

Spaghetti garlic, EVO oil and chili served with dried olives and cherry tomato powder 🌿

Two Spaghetti – 15

Spaghetti tossed with butter and anchovies, perfumed with citrus

Pesto! – 15

Trofie with homemade basil pesto, homemade Ricotta cheese flakes and confit cherry tomatoes 🌿

Carbonara – 15

Paccheri (large tubes) with Carbonara sauce (eggs, Pecorino, Parmigiano, black pepper) and “Guanciale”, the italian cured *pork cheek*
(Truffle option available – 18)

Chef's Orecchiette – 15

Orecchiette with a sauce that changes according to our creativity and the season's freshest ingredients. 🌿❤

Second Courses

Rolled Chicken - 18

Chicken rolled with paprika, "Lardo", soy sauce, smoked cheese and spinach, served on a bell pepper sauce and dried olives 

Seared Fish - 20

Fillet of local fish cooked with skin on, served with a homemade hummus, butter-sautéed spinach and marinated vegetables 

Sweet Braised Beef - 19

Braised beef with its jus enhanced by a touch of chocolate, served with spicy-paprika baked potatoes

Arroz Chaufa - 18

Crunchy basmati rice, served in a *paellera* with seared mushrooms, shredded chicken, wok sautéed zucchini and carrots, sesame oil, soy sauce (also  and/or )

Champi - 17

Mushrooms stuffed with its own sauce, served on a broccoli cream aromatized with soy sauce, almond flakes and spicy-paprika baked potatoes  

Desserts

The Perfect Almond – 7

Almond Parfait, a delicate chocolate sauce and toasted almond crumble 🌿

Tropical Surprise – 7

Yogurt semifreddo with dark chocolate shavings, served with spice-infused marinated tropical fruit and a delicate curry sauce (inspired by the fruits of the season) 🌿

Panna Cotta! – 6

Silky panna cotta served with citrus zest, fresh mint and a blend of aromatic peppers

Maxi Tiramigiù – 8,50

Giulia's Tiramisù, chocolate flakes, served with an espresso on a side

Pop – 7

Chocolate Brownie, plantain sorbet, pop corn, salted caramel 🌿



Our Philosophy

Every day we give shape to ideas, ingredients, and desires. Everything that arrives on the plate – sauces, creams, desserts, condiments – is created in our kitchen, by hand and with heart.

Our pasta is always fresh: sometimes made with eggs, sometimes just with water and flour.

The shapes may change, but the care remains the same. And when a little extra effort is needed, we also offer a gluten-free option, so that everyone can feel at home.

We do everything this way: with technique, with attention, and with that pinch of love that, in the end, makes all the difference.

: vegetarian dish

: vegan, lactose-free dish

: gluten-free dish

Bread basket: 3.00 – We serve a mixed basket with three types of bread (white, cornmeal, and five-grain) accompanied by EVO oil and our homemade seasoned salt. ( bread available on request).

All our prices are IGIC included, no unpleasant surprises on the bill! 😊



RESTAURANTE CONTEMPORÁNEO

Chefs' Selections

THESE TASTING MENUS ARE DESIGNED FOR THOSE WHO WISH TO ENJOY A SELECTION OF OUR DISHES IN SEQUENCE, FOLLOWING A RECOMMENDED LINE OF FLAVORS, WITH THE OPTION OF A MATCHING WINE PAIRING

FROM THE LAND

Wine Pairing by the Glass:

Zucchini alla Scapece

+ Trebbiano 4,50

Pesto

+ Nave Sur 4,50

Rolled Chicken

+ Rosé Essenzia 5,50

Perfect Almond

+ Sweet Muscat 4,50

(includes one bread basket
and one bottle of water)

49,00

Wine Pairing by the Bottle:

Tajinaste Blanco Seco + 33,00

Trebbiano + 19,00



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SEA

Wine Pairing by the Glass:

Wrapped Prawns

+ Árabe 4,50

Garlic, Oil & Fish

+ Trebbiano 4,50

Seared Fish

+ Nave Sur 4,50

Tropical Surprise

+ Sweet Muscat 4,50

(includes one bread basket
and one bottle of water)

58,00

Wine Pairing by the Bottle:

Tajinaste Blanco Seco + 33,00

Respiro Seco + 42,00



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INDULGENCE

Wine Pairing by the Glass:

Veal Tonnato

+ Essenzia Rosé 5,50

Truffled Carbonara

+ Trebbiano 4,50

Sweet Braised Beef

+ Zuazo Crianza 6,00

TiramiGiù

+ Sweet Red 4,50

(includes one bread basket and
one bottle of water)

55,50

Wine Pairing by the Bottle:

Tajinaste Rosé +33,00

Respiro Rosé + 42,00



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VEGAN

Zucchini alla Scapece

Chef's Orecchiete or

Arroz Chaufa

Champi

Pop

(Includes one bread basket and
one bottle of water)

48,50

Wine Pairing by the Glass:

+ Trebbiano 4,50

+ Perrito Faldero 5,00 or

+ Árabe 4,50

+ Nave Sur 4,50

+ Sweet Red 4,50

Wine Pairing by the Bottle:

Tajinaste Blanco Seco + 33,00

Perrito Faldero + 20,00