

WINES BY THE GLASS

SPARKLING

Glass

VENETO

LE COLTURE, "Fagher", Valdobbiadene Prosecco
Glera NV 110

WHITE

TRENTINO

SAN LEONARDO, "Vette di San Leonardo"
Sauvignon Blanc 2022 110

RED

PUGLIA

TENUTE EMÉRA, "Anima di Primitivo",
Primitivo di Manduria
Primitivo 2021 110

SIGNATURE COCKTAILS

CHERRY NEGRONI SBAGLIATO

*Gin infused with cucumber,
homemade amarena cherry liqueur, Campari, Prosecco* 120

MANDORLE SOUR

*Homemade almond liqueur,
lemon cordial, methyl cellulose* 120

BATTUTO

*Slow juiced celeriac, chive infused vodka,
fermented Amalfi lemon cordial, salted carrot foam* 120

NON-ALCOHOLIC DRINKS

LIMONATA SICILIANA SALATA

Homemade salted Sicilian lemonade 85

BATTUTO

*Slow juiced celeriac, fermented Amalfi lemon cordial,
salted carrot foam* 85

Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person.
The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more
climate friendly practices.

Please advise our associates if you have any food allergies or special dietary requirements.

All prices are in HK\$ and subject to 10% service charge.

We commit that our Food & Beverage venues are ISO22000:2018 certified,
an internationally recognized food safety management system.

2 course set 450
3 course set 520
Inclusive of coffee or tea

ANTIPASTI DALLA DISPENSA

  ASPARAGI, MANDORLE, FRAGOLE
Green asparagus, Sicilian almond cream, pickled strawberry

 BURRATA, POMODORI, BASILICO
Burrata from Andria, panzanella emulsion, roasted cherry tomato, basil

  INSALATA DI GAMBERI
Marinated shrimp, fennel, orange dressing, nasturtium
(Additional 50)

  VITELLO TONNATO
Roasted milk fed veal, tuna sauce, caper leaf

  BATTUTA DI MANZO
Beef tartare, buffalo milk yogurt, Oscietra caviar, chicken consommé jelly
(Additional 130)

PIATTI PRINCIPALI

  SPAGHETTI ALL'ASTICE
Spaghetti, Atlantic lobster, piennolo tomato, basil
(Additional 150)

  PAPPARDELLE ALLO ZAFFERANO, RAGOUT DI CINGHIALE
Homemade saffron pappardelle, wild boar ragout, rapini leaf

 BOTTONI DI BUFALA, CARCIOFI, MENTA
Buffalo ricotta and mozzarella stuffed bottoni, artichoke, mint

   RISOTTO AL TOPINAMBUR, SALICORNIA, NOCCIOLA
Carnaroli rice, Jerusalem artichoke, sea asparagus, hazelnut

  TRICORNO DI WAGYU
Grilled Wagyu top blade, cardoncelli mushroom, roasted pumpkin, pickled Tropea onion
(Additional 90)

  LOMBO DI AGNELLO, FAGIOLINI, CAROTE
Roasted lamb loin, string bean, bitter carrot emulsion

  BRANZINO, CANNELLINI, SEDANO
Pan fried Mediterranean Seabass, cannellini bean sauce, celery
(Additional 80)

DOLCI

   TIRAMISÙ ALL'AMARETTO
Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liqueur








  BABA' AL LIMONE
Homemade babà, limoncello, lemon sauce

  MILLEFOGLIE ALL'AMARENA
Puff pastry, Madagascar vanilla, Italian chantilly, amarena cherry

SORBETTI E GELATI

 ❖ Moscato ❖ Lemon
 ❖ Chocolate  ❖ Pistachio  ❖ Hazelnut ❖ Vanilla
(Choice of two scoops)

Our ice creams and sorbets are homemade daily with natural ingredients and without using food additives

 Vegan  Vegetarian  Gluten free  Contains nuts  Contains alcohol  Contains pork  Sustainably sourced seafood
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