

## WINE BY THE GLASS

### SPARKLING

LOMBARDIA, CONTADI CASTALDI, "Satèn" Brut, Franciacorta  
Chardonnay 2014  
Glass 135 / Bottle 810

FRIULI VENEZIA GIULIA, FANTINEL, "The Independent" Millesimato Brut, Prosecco  
Glera NV  
Glass 95 / Bottle 570

### WHITE WINE

TOSCANA, GAJA CA'MARCANDA, "Vistamare", Bolgheri,  
Vermentino, Vignier, Fiano 2018  
Glass 210 / Carafe 525 / Bottle 1050

TRENTINO ALTO ADIGE, FRANZ HAAS, "Manna", Dolomiti  
Riesling, Chardonnay, Sauvignon Blanc, Gewürztraminer 2018  
Glass 140 / Carafe 350 / Bottle 700

UMBRIA, VILLA BARBI, "Decugnano Dei Barbi Bianco Classico", Orvieto  
Grechetto, Vermentino, Sauvignon Blanc, Procanico 2018  
Glass 110 / Carafe 275 / Bottle 550

### RED WINE

VENETO, TEDESCHI, "La Fabriseria Classico Superiore", Valpolicella  
Corvina, Corvinone, Rondinella 2016  
Glass 120 / Carafe 300 / Bottle 600

TOSCANA, PIANDACCOLI, "In Primis", Malmantile  
Sangiovese, Pugnello, Foglia Tonda 2012  
Glass 110 / Carafe 275 / Bottle 550

PUGLIA, TRIUSCO, Riviera DOC, Manduria  
Primitivo 2017  
Glass 90 / Carafe 225 / Bottle 450

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 courses set 420  
3 courses set 480  
Inclusive of coffee or tea

## ANTIPASTI DALLA DISPENSA

PROSCIUTTO, FICHI E MELONE  
Parma ham, figs, melon  
160

L'INSALATA DI BURRATA  
Burrata salad, tomato, pickle strawberry, basil leaves  
210

IL VITELLO TONNATO  
Slow cooked veal loin, tuna sauce, black pepper  
230

LA BATTUTA DI RICCIOLA  
Yellowtail tartare, caper oil, lemon zest  
180

LA ZUPPA DI PATATE  
Onion and potato soup  
140

## PIATTI PRINCIPALI

LE PAPPARDELLE AL RAGOUT DI CINGHIALE  
Saffron pappardelle, wild boar ragout, rapini leaf  
210

I GARGANELLI, PESTO E GRANCHIO  
Garganelli pasta, basil leaf pesto, spanner crab  
220

GLI SPAGHETTINI COZZE E ZUCCHINE  
Spaghettini, mussels, zucchini, pecorino Romano  
280

IL MERLUZZO IN PADELLA  
Pan fried codfish fillet, tomato sauce, capers, olives  
390

LA GUANCIA DI MANZO BRASATA  
Braised beef cheek, green peppers, figs leaf oil  
330

## DOLCI

IL TIRAMISU ALL'AMARETTO  
Espresso coffee, savoyard biscuit, amaretto  
140

LA BRIOCHE COL TUPPO  
Sicilian brioche, egg yolk sabayon  
140

SORBETI E GELATI  
Moscato Bergamot Prickly pear  
Chocolate Pistachio Vanilla  
45 per scoop

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

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