

Set Menu

SHARING APPETIZERS

IL VITELLO TONNATO

Slow cooked veal loin, tuna sauce, black pepper

IL CARPACCIO DI RICCIOLA

Yellowtail carpaccio, artichoke, anchovie colatura, chervil

LA MELANZANA VIOLETTA

Violet eggplant salad, basil, lemon zest

LA BURRATINA

Burrata cheese, olive oil

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GLI SCIALATIELLI, ZUCCHINE E PECORINO

Scialatielli pasta, zucchini, pecorino cheese, basil leaf

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IL MERLUZZO IN PADELLA

Pan fried codfish fillet, capers, vongole, white wine sauce

or

LA CARNE CON LA PUMMAROLA

Braised beef shank, basil, lemon zest, tomato sauce

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IL TIRAMISU ALL'AMARETTO

Espresso coffee, savoyard biscuit, amaretto

CAFFE' E FRIVOLEZZE

Coffee or tea and petit four

4 courses 580 per person

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.