

WINE BY THE GLASS

SPARKLING

VENETO, COL VETORAZ, "Millesimato", Valdobbiadene
Glera 2019
Glass 95 / Bottle 540

LOMBARDIA, MOSNEL "Spumante Rose", Franciacorta
Pinot Nero, Chardonnay, Pinot Bianco NV
Glass 130 / Bottle 750

WHITE WINE

CAMPANIA, CANTINE ASTRONI, "Imperatrice", Campi Flegrei
Falanghina 2019
Glass 110 / Carafe 260 / Bottle 520

SARDEGNA, CAPICHERA, "Vign'angena", Gallura
Vermentino 2017
Glass 140 / Carafe 340 / Bottle 690

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

RED WINE

TRENTINO ALTO ADIGE, FORADORI, "Lezer", Dolomiti
Teroldego 2019
Glass 110 / Carafe 260 / Bottle 520

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

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

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

IL PROSCIUTTO, FICHI E MELONE

Parma ham, figs, melon
210

INSALATA DI BURRATA E RADICCHIO TARDIVO

Burrata cheese, radicchio, lard
210

IL VITELLO TONNATO

Slow cooked veal loin, tuna sauce, black pepper
230

IL CARPACCIO DI RICCIOLA

Yellowtail carpaccio, artichoke, anchovie colatura, chervil
230

LA TORTA DI POMODORI E OLIVE

Cherry tomato tart, black olives, thyme
200

LA PARMIGIANA DI MELANZANE

Fried eggplant, provola cheese, tomato sauce, basil
210

PIATTI PRINCIPALI

LA ZUPPA DI PATATE, CIPOLLE E SCAMORZA

Onion and potato soup, scamorza cheese
240

LE PAPPARDELLE AL RAGOUT DI CINGHIALE

Saffron pappardelle, wild boar ragout, broccoletti di rapa
240

GLI SCIALATIELLI, COZZE, ZUCCHINI E PECORINO

Scialatielli pasta, mussels, zucchini, pecorino cheese
270

GLI SPAGHETTINI AL POMODORINO DEL PIENNOLO DEL VESUVIO

Spaghettoni, Vesuvian cherry tomato, marjoram
210

IL MERLUZZO IN PADELLA

Pan fried codfish fillet, capers, zucchini flower, vongole
390

LA CARNE CON LA PUMMAROLA

Braised beef shank, basil, lemon zest, tomato sauce
330

DOLCI

IL TIRAMISU ALL'AMARETTO

Espresso coffee, savoyard biscuit, amaretto
140

LA BRIOCHE COL TUPPO

Sicilian brioche, egg yolk sabayon
140

LA PANNACOTTA

Pannacotta, citrus granita
140

I SORBETTI E GELATI

❖ Moscato ❖ Bergamot ❖ Lemon
❖ 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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