

WEEKEND BRUNCH 580 per person

GLI ANTIPASTI Choice of four per table

Homemade antipasti selection
Smoked artichokes, mixed pickled seafood, pickled eggplant, marinated anchovies

Cold cut selection
Prosciutto di Parma 24 month aged, salame sbriciolona di cinta senese
mortadella with pistachio nuts

Burrata cheese, cherry tomatoes, rocket leaves, balsamic

Yellowtail carpaccio, artichoke, anchovie colatura, chervil

Salmon crudo, lime juice

Slow cooked veal loin, tuna sauce, black pepper

Egg royale, smoked salmon, salmon roe

I PIATTI PRINCIPALI Choice of one per person

Mafalde pasta, ricotta, tomato sauce, basil

Spaghettoni, cuttlefish ink, bottarga

Scialatielli, mussels, zucchini, pecorino cheese

Saffron pappardelle, wild boar ragout, broccoletti di rapa

Confit codfish fillet, vongole, potato, almonds, capers, shellfish sauce

Grilled whole lobster, garlic butter (additional \$120)

Roasted ribeye loin, broccolini, mushrooms, rosemary oil (additional \$95)

Shared between two

Braised ossobuco, saffron risotto

Roman clay pot baked chicken, mushrooms, potatoes, red pearl onion
(1 hour cooking time)

I DOLCI Choice of one per person

Tiramisu, espresso coffee, savoyard biscuit, amaretto

Neapolitan rum baba

Sfogliatella, shell shaped Italian pastry filled with ricotta

NON SOLO BOLLICINE 2 hours free flow

Aperol spritz, prosecco, white and red wine
beer, grappa

280 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.