

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
Verrmentino 2017
Glass 140 / Carafe 340 / Bottle 690

CANTINA ZACCAGNINI, "Tralcetto"
Pecorino 2019
Glass 95 / Carafe 240 / Bottle 480

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

PIEMONTE, BRAIDA, "Montebruna", Asti
Barbera 2018
Glass 135 / Carafe 325 / Bottle 650

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

L'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

L'INSALATA DI FAGIOLINI E GAMBERETTI VIOLA
Green bean salad, raw purple prawns, mint
220

LA ZUPPA DI PATATE, CIPOLLE E SCAMORZA
Onion and potato soup, scamorza cheese, cotechino pork sausage
220

PIATTI PRINCIPALI

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
Spaghettini, Vesuvian cherry tomato, marjoram
210

IL MERLUZZO ALL'OLIO DI OLIVA
Confit codfish fillet, potatoes, almonds, capers, vongole
390

LA SEPPIA IN UMIDO AL NERO
Braised inked cuttlefish, white polenta, basil
290

LA BISTECCA RIBEYE
Roasted ribeye loin, broccolini, mushrooms, rosemary oil - (additional \$95 for set menu)
490

Add 5g of black winter truffle to any dish
100

DOLCI

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

LA SFOGLIATELLA RICCIA
Shell shaped Italian pastry filled with ricotta
140

IL BABA AL RUM
Neapolitan rum baba
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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