

## 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 2018  
Glass 110 / Carafe 260 / Bottle 520

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

PIEMONTE, CORDERO DI MONTEZEMOLO, Langhe  
Arneis 2018  
Glass 115 / Carafe 275 / Bottle 550

### RED WINE

SICILIA, TENUTA TASCANTE, "Ghiaia Nera"  
Nerello Mascalese 2017  
Glass 130 / Carafe 325 / Bottle 650

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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