

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 2019
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 CAPOCOLLO DI MARTINA FRANCA
Capocollo ham

L'INSALATA DI POMODORI
Tomato salad, pickled strawberry, almond cream

IL VITELLO TONNATO
Slow cooked veal loin, tuna sauce, black pepper, caper leaves

IL CARPACCIO DI RICCIOLA
Yellowtail carpaccio, artichoke, sea asparagus, anchovie colatura, chervil

L'INSALATA DI PATATE, GRANCHIO E FRIARIELLI
Potato and crab salad, pickled turnip top
(Additional 10g Oscietra caviar \$95)

L'UOVO IN CAMICIA
Soft boiled egg, potato, scamorza cheese, spinach, Australian black truffle
(Additional \$170)

PIATTI PRINCIPALI

LE PAPPARDELLE ZAFFERANO E RAGOUT DI CINGHIALE
Saffron pappardelle, wild boar ragout, rapini leaf

GLI SPAGHETTI ALLA PUTTANESCA E CRUDO DI GAMBERI VIOLA
Spaghetti, raw purple prawn, puttanesca sauce, lime zest
(Additional \$75)

I RAVIOLI CAPRESI
Ravioli filled with caciotta cheese, vesuvian tomato sauce, marjoram leaves

IL FILETTO DI AMADAI
Pan-fried wild amadai fillet, fennel, green peas, agretti, lemon

IL DIAFRAMMA ALLA GRIGLIA
Roasted Mayura beef hanger steak, shallot, broccolini, thyme
(Additional \$95)

Shared between two
IL BACCALA AL LIMONE
Braised codfish, tripe, mussels, lemon
(Additional \$100)

DOLCI

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

LA TORTA BABA AL RHUM
Baba sponge cake, rum

LA BRIOCHE COL TUPPO
Warm brioche bread, moscato d'Asti sabayon

I SORBETTI E GELATI
❖ Moscato ❖ Lemon
❖ Chocolate ❖ Pistachio ❖ Hazelnut ❖ Yogurt
45 per scoop

Our ice creams and sorbets are homemade daily with natural ingredients and without using food additives

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