

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

PIEMONTE, CORDERO DI MONTEZEMOLO, Langhe
Arneis 2019
Glass 115 / Carafe 275 / Bottle 550

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

CAMPANIA, CANTINE ASTRONI, "Imperatrice", Campi Flegrei
Falanghina 2018
Glass 110 / Carafe 260 / Bottle 520

RED WINE

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

CASTELLO DI MELETO, "Chianti Classico"
Sangiovese 2018
Glass 120 / Carafe 300 / Bottle 560

SICILIA, TENUTA TASCANTE, "Ghiaia Nera"
Nerello Mascalese 2017
Glass 130 / 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

MELENZANE, MANDORLE E FUNGHI
Eggplant, almond sauce, wild mushroom

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

L'INSALATA DI PATATE, FRIARIELLI E OSTRICHE
Potato salad, brined oysters, pickled turnip tops

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

IL CAPOCOLLO DI MARTINA FRANCA
Capocollo ham

L'UOVO IN CAMICIA
Soft boiled egg, potato, scamorza cheese, green kale, bread crumbs

PIATTI PRINCIPALI

GLI SCIALATIELLI ALLA NERANO
Scialatielli pasta, fried zucchini, provolone del Monaco cheese, basil

FETTUCCELLE ALLE ALGHE DI MARE
Homemade fettuccelle pasta, seaweed sauce, raw red prawns
(Additional \$75)

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

FILETTO DI DENTICE ROSSO
Pan-fried ruby snapper fillet, braised baby turnip, shellfish emulsion

IL DIAFRAMMA ALLA GRIGLIA
Roasted Mayura beef hanger steak, red onion, broccolini, amaretto
(150g)
(Additional \$95)

Shared between two
BACCALA AL LIMONE
Braised codfish, tripe, mussels, vongole, capers, lemon
(Additional \$95)

DOLCI

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

L'ASSOLUTO DI LIMONE
Lemon sorbet, granita, custard, salted lemon skin

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

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

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

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