

DOLCI

TIRAMISÙ ALL'AMARETTO

Espresso coffee, ladyfinger biscuit, mascarpone, amaretto

COPPA AL LIMONE

Lemon confit, limoncello custard, lemon foam, lemon ice cream, lemon shortbread

SEMIFREDDO DI PASTIERA

Orange blossom semifreddo, cinnamon tuile, orange sauce, vanilla ice cream

SORBETTI E GELATI

❖ Moscato ❖ Lemon

❖ Chocolate ❖ Pistachio ❖ Hazelnut ❖ Vanilla ❖ Yogurt

(Choice of two scoops)

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

ITALIAN SPECIALTY COFFEES

Elevate your lunch with a truly Neapolitan coffee experience

(Additional 70 per person)

CUCCUMA

The original Cuccuma in collaboration with KIMBO aroma intenso
One pot of Cuccuma brewed coffee served with an assortment of 4 homemade traditional Neapolitan pastries

AFFOGATO

Homemade vanilla ice cream, 72% dark chocolate chips, shortbread crumble, Neapolitan roasted espresso

CORRETTO ALLA GRAPPA CAPOVILLA

Neapolitan roasted espresso, first press Barolo Grappa

GRISSINI SIGNATURES TO TAKE HOME

MURAGLIA INTENSE FRUITY EXTRA VIRGIN OLIVE OIL

500ml limited edition ceramic jar

Cold pressed Coratina extra virgin olive oil from Puglia

450

FRESH BAKED GRISSINI BREAD

4 pieces

10 ml of extra virgin olive oil and house blended balsamic included

80

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 450
3 courses set 520
Inclusive of coffee or tea

ANTIPASTI DALLA DISPENSA

CARPACCIO DI RICCIOLA
Yellowtail carpaccio, chicory puntarelle, anchovy colatura, orange

BRESAOLA DI BUFALA, FINOCCHIO, SALSA VERDE
Buffalo bresaola, fennel, green sauce

POLPO MARINATO
Marinated octopus, potato, lime mayonnaise, celery, nasturtium
(Additional 50)

INSALATA DI CARCIOFI E BURRATA
Burrata from Andria, artichokes, sundried tomato, basil

BATTUTA DI MANZO
Beef tartare, buffalo yogurt, Oscietra caviar, chicken consommé jelly
(Additional 120)

PIATTI PRINCIPALI

TAGLIATELLE ALLA RUCOLA, SALSICCIA ZAMPINA, FUNGHI
Homemade rocket leaf tagliatelle, Zampina sausage, seasonal mushrooms

TRENETTE AL NERO, SEPIE E VONGOLE
Homemade squid ink trenette, clams, cuttlefish, yellow tomato, parsley

TORTELLI DI MELANZANE, MOZZARELLA, SALSA DI CILIEGINO, MAGGIORANA
Eggplant tortelli, liquid mozzarella, cherry tomato sauce, marjoram leaves

SPAGHETTI ALL'ASTICE
Spaghetti, Atlantic lobster, piennolo tomato, basil
(Additional 150)

BRASATO DI WAGYU, ZUCCA, CIPOLLA DI TROPEA, CARDONCELLI
Braised Wagyu short rib, pumpkin, pickled Tropea onion, cardoncelli mushrooms
(Additional 90)

MAIALE E MELE
Roasted pork tenderloin, apple, Swiss chard, red wine reduction

TRIGLIA CROCCANTE, BROCCOLINI, SEDANO RAPA, MANDARINO
Deep fried red mullet, broccolini, celeriac, tangerine sauce

ORATA ROSSA, CAVOLFIORE, AGLIO NERO, BOTTARGA
Pan fried red seabream, cauliflower, black garlic, bottarga
(Additional 80)

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