

BRUNCH MENU
780 per person
Inclusive of coffee or tea

ANTIPASTI

To share

INSALATA DI SEPPIA
Grilled cuttlefish salad, fennel, orange, taggiasca olives

PAPACELLE RIPIENE AL TONO
Tuna stuffed baby bell peppers

CAPOCOLLO DI MARTINA FRANCA
Capocollo ham

CARCIOFINI MARINATI ALLA MENTA
Mint marinated baby artichokes

VITELLO TONNATO
Milk fed veal, tuna sauce, caper leaf

POLPO MARINATO
Marinated octopus, potatoes, lime mayonaise, celery, nasturtium

BURRATA E POMODORI
Burrata and cherry tomatoes

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UOVO AL PURGATORIO
Pan fried organic free range egg, tomato sauce, parmesan crisp, basil

PIATTI PRINCIPALI
Choice of one per person

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

SPAGHETTI ALL' ASTICE
Spaghetti, Atlantic lobster, piennolo tomato, basil
(Additional 120)

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

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

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

Shared between two

BACCALÀ AL LIMONE
Braised codfish, lemon glaze, mussels, capers, roasted bell pepper
(Additional 220)

POLLO PIEMONTESE COTTO IN PENTOLA D' ARGILLA
Roman clay pot baked chicken, morel mushrooms, potatoes
(1 hour cooking time)
(Additional 170)

CANDELE ALLA GENOVESE
Broken candele pasta, braised Montoro onion, beef rib, parmesan
(Additional 140)

DOLCI

SELEZIONE DI DOLCI
Sharing selection of desserts

Please advise our associates if you have any food allergies or special dietary requirement.

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.