

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 beef 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, cavolfiore, black garlic, bottarga
(Additional 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.

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 COFFEE

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 virgin olive oil and house blended balsamic included

80

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