

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

### BATTUTA DI MANZO

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

### BRESAOLA DI BUFALA, ASPARAGI VERDI, PARMIGIANO, ANETO

Cured buffalo meat, green asparagus, parmesan

### SEPIE, RUCOLA, MANDORLE, FAGIOLINI

Grilled cuttlefish, rocket leaves, almond cream, string beans  
(Additional 50)

### BURRATA, POMODORI, BASILICO

Burrata from Andria, panzanella emulsion, roasted cherry tomatoes, basil

## PIATTI PRINCIPALI

### PAPPARDELLE ALLO ZAFFERANO E RAGOUT DI CINGHIALE

Saffron pappardelle, wild boar ragout, rapini leaf

### TRENETTE AL NERO, CALAMARETTI E VONGOLE

Squid ink trenette, baby squid, yellow tomato, clams

### BOTTONI DI RICOTTA E CARCIOFI, BURRO DI BUFALA, SALICORNIA

Homemade ricotta stuffed bottoni, artichokes, buffalo milk butter, sea asparagus

### SPAGHETTI ALL'ASTICE

Spaghetti, Atlantic lobster, piennolo tomato, basil  
(Additional 150)

### DIAFRAMMA ALLA GRIGLIA, ASPARAGI BIANCHI, CIPOLLA DI TROPEA

Grilled Mayura Hanger steak, white asparagus, pickled tropea onion, sweet potato  
(Additional 90)

### LOMBO DI AGNELLO, TACCOLE, CAROTE, MENTA

Roasted lamb loin, snow peas, roasted carrot, mint pesto

### ROMBO IN CROSTA, PISELLI, PEPERONE CRUSCO

Mediterranean herb crusted turbot, green peas, crusco pepper, agretti  
(Additional 130)

### ORATA ROSSA, CAVOLFIORE, AGLIO NERO, BOTTARGA

Pan fried red seabream, cauliflower, 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 AL CROCCANTINO

Hazelnut praline semifreddo, vanilla cream, candied orange

### 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

10ml of extra virgin olive oil and house blended balsamic included  
80

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