

## WINES BY THE GLASS

### SPARKLING

Glass

#### VENETO

LE RUGHE, "Millesimato Brut ", Prosecco Rose  
*Glera, Pinot Nero* 2021 90

### WHITE

#### PIEMONTE

MONLIA, "Derthona" , Colli Tortonesi  
*Timorasso* 2021 130

#### TOSCANA

AGRICOLA QUERCIBABELLA, "Mongrana Bianco"  
*Vermentino, Viognier* 2022 110

### RED

#### PIEMONTE

GIULIA NEGRI, "Pian delle Mole", Langhe  
*Nebbiolo* 2020 130

#### SICILIA

MARABINO, "Rosso di Contrada"  
*Nero d'Avola* 2018 110

## SIGNATURE COCKTAILS

#### CHERRY NEGRONI SBAGLIATO

*Gin infused with cucumber,  
homemade amarena cherry liqueur, Campari, Prosecco* 120

#### MANDORLE SOUR

*Homemade almond liqueur,  
lemon cordial, methyl cellulose* 120

#### BATTUTO

*Slow juiced celeriac, chive infused vodka,  
fermented Amalfi lemon cordial, salted carrot foam* 120

## NON-ALCOHOLIC DRINKS

#### LIMONATA SICILIANA SALATA

*Homemade salted Sicilian lemonade,  
mint, chilli soda* 85

#### BATTUTO

*Slow juiced celeriac, fermented Amalfi lemon cordial,  
salted carrot foam* 85

The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

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 course set 450  
3 course set 520  
Inclusive of coffee or tea

## ANTIPASTI DALLA DISPENSA

  ASPARAGI, MANDORLE, FRAGOLE  
Green asparagus, Sicilian almond cream, pickled strawberry

 BURRATA, POMODORI, BASILICO  
Burrata from Andria, panzanella emulsion, roasted cherry tomato, basil

  INSALATA DI GAMBERI  
Marinated shrimp, fennel, orange dressing, nasturtium  
(Additional 50)

  VITELLO TONNATO  
Roasted milk fed veal, tuna sauce, caper leaf

  BATTUTA DI MANZO  
Beef tartare, buffalo milk yogurt, Oscietra caviar, chicken consommé jelly  
(Additional 130)

## PIATTI PRINCIPALI

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

  PAPPARDELLE ALLO ZAFFERANO, RAGOUT DI CINGHIALE  
Homemade saffron pappardelle, wild boar ragout, rapini leaf

 BOTTONI DI BUFALA, CARCIOFI, MENTA  
Buffalo ricotta and mozzarella stuffed bottoni, artichoke, mint

   RISOTTO AL TOPINAMBUR, SALICORNIA, NOCCIOLA  
Carnaroli rice, Jerusalem artichoke, sea asparagus, hazelnut

  TRICORNO DI WAGYU  
Grilled Wagyu top blade, cardoncelli mushroom, roasted pumpkin, pickled Tropea onion  
(Additional 90)

  LOMBO DI AGNELLO, FAGIOLINI, CAROTE  
Roasted lamb loin, string bean, bitter carrot emulsion

  BRANZINO, CANNELLINI, SEDANO  
Pan fried Mediterranean Seabass, cannellini bean sauce, celery  
(Additional 80)

## DOLCI

   TIRAMISÙ ALL'AMARETTO  
Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liqueur


  BABA' AL LIMONE  
Homemade babà, limoncello, lemon sauce

  MILLEFOGLIE ALL'AMARENA  
Puff pastry, Madagascar vanilla, Italian chantilly, amarena cherry

### SORBETTI E GELATI

 ❖ Moscato ❖ Lemon  
 ❖ Chocolate  ❖ Pistachio  ❖ Hazelnut ❖ Vanilla  
(Choice of two scoops)

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

 Vegan  Vegetarian  Gluten free  Contains nuts  Contains alcohol  Contains pork  Sustainably sourced seafood  
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