

WINES BY THE GLASS

SPARKLING

Glass

VENETO

LE COLTURE, "Fagher", Valdobbiadene Prosecco
Glera NV 110

WHITE

TRENTINO - ALTO ADIGE

SAN LEONARDO, "Vette di San Leonardo"
Sauvignon Blanc 2022 110

RED

PUGLIA

TENUTE EMÉRA, "Anima di Primitivo",
Primitivo di Manduria
Primitivo 2021 110

SIGNATURE COCKTAILS

GRAPPARITA

*Marzadro Grappa, homemade Limoncello,
lime cordial* 120

QUASI UN DAIQUIRI

*Bacardi Rum, strawberry purée, lime,
aged lemon salt* 120

CAFFE AL LIMONE

Homemade Limoncello, Tia Maria, Espresso coffee 120

NON-ALCOHOLIC DRINKS

LIMONATA SICILIANA SALATA

Homemade salted Sicilian lemonade 85

CARAMELLA

House blend tea, caramel, citrus cordial 85

CEDRATA

*Taste similar to lemon, more aromatic,
bitter and sweet aftertaste* 75

GAZZOSA

*Unmistakable lemon scent, slightly sweet and sour,
refreshing* 75

MANDARINATA

*Intense citrus fruit aromas,
perfectly balanced sweet and sour* 75

Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person.
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

COMPANATICO

  ALICI MARINATE "ALL'AMALFITANA"
Marinated anchovies, lemon, mint, chilli

PARMIGIANO VACCHE ROSSE
Shards of 36 months Parmigiano from red cow milk

   CAPOCOLLO E MELONE
Capocollo ham from Martina Franca, cantaloupe melon
(Additional 85 each)

ANTIPASTI

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

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

  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)

 CRUDO DI GAMBERI BLU
New Caledonia raw blue prawn, buffalo mozzarella, Taggiasca olive, orange
(Additional 110)

PIATTI PRINCIPALI

 TRENETTE AL NERO, VONGOLE, ZUCCHINE
Homemade squid ink trenette, clam, zucchini emulsion



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



WHITE TRUFFLE TAGLIOLINI
Homemade egg tagliolini, artisanal butter, Italian white truffle
(Additional 480)

  RISO AL POMODORO, MELANZANA, MAGGIORANA
Carnaroli rice, Sicilian tomato sauce, smoked eggplant, marjoram

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

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

  LOMBATA DI WAGYU
Grilled M5 Wagyu sirloin, sweet potato, green asparagus, pickled Tropea onion
(Additional 90)

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

DOLCI

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

  BABÀ RUM E MELA
Homemade babà bread, rum sabayon, sautéed apple, cinnamon

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

