

STARTER

BURRATA E CAPONATA +28

Burrata Cheese, "Palermo style" Caponata

INSALATA BARBABIETOLE GORGONZOLA

Mix Green Leaves, Beetroots, Gorgonzola, Walnuts

INSALATA DI PUNTARELLE ALLA ROMANA

Chicory Endive Roman Salad, Anchovies & Garlic
Vinegar Dressing

ASTICE DI FIUME MANGO E MOZZARELLA +48

Marron Crayfish, Mango Coleslaw, Mozzarella Cheese

GIANDO VITELLO TONNATO E NOCCIOLE +28

Slow Cook Veal Loin, Hazelnut & Tuna Sauce

PROSCIUTTO DI PARMA E MELON

Parma Ham, Melon, Pistachio

S O U P

ZUPPA DI FUNGHI CON CASTAGNE

Mushroom Soup with Chestnut

MINISTRONE CLASSICO

Classic Vegetable Minestrone Soup

MAIN COURSE

TAGLIOLINI AL TARTUFO BIANCO + \$588

Homemade Egg Tagliolini, Chicken Broth,
Shaved White Truffle

RISOTTO AL TARTUFO BIANCO + \$588

Risotto, Butter, Parmegiano, Shaved White Truffle

RISOTTO CON ZUCCA E PARMIGIANO

Risotto, Roasted Pumpkin, Butter Sage, Parmesan

FETUCCINE AI FUNGHI

Fettuccine, Mixed Mushroom

LINGUINE ALLA PUTTANESCA DI TONNO +28

Linguine with Tomato, Olives, Capers, Anchovies,
Garlic, Fresh Red Tuna

ORECCHIETTE CON RAGU' DI SALSICCIA E CIMA DI RAPA

Orecchiette, Turnip Top, Sausage Ragù

SCAMORZA AL FORNO CON VERDURE

Baked Scamorza Cheese, Mixed Grilled Vegetables

ZUPPETTA DI PESCE MISTO

Mixed Seafood Stew Tomato Sauce

GALANTINA DDI TACCHINO ARROSTO +38

Roasted Turkey, Brussell Sprouts, Chestnut Jus

GUANCIA DI MANZO BRASATA +48

Braised Beef Cheek, Mashed Potato,
Seasonal Vegetables

DESSERT

DUO DI GELATO

Choose 2 Scoops of Gelato

SORBETTO AL LIMONE E MERINGA

Lemon Meringue Sorbet, Citrus Custard
(Gluten Free)

TORTINO DI MANDORLE E MELE

Almonds & Apple Cake Creme Anglaise'

TORTA RICOTTA E CIOCCOLATO, NOCCIOLA

Baked Ricotta Cheesecake Chocolate, Hazelnut

TIRAMISU +38

Classic Tiramisu

DUO DI FORMAGGI DAL CARRELLO

Selection of Two Cheeses from Trolley

COFFEE or TEA+28

FREE FLOW WATER (Belu Filtered – Still/ Sparkling/Hot & Warm Water) **28 PER PERSON**

3 COURSES (Starter or Soup + Main Course + Dessert) **348 PER PERSON**

4 COURSES (Starter + Soup + Main Course + Dessert) **388 PER PERSON**

Please advise your server of any food allergies or dietary restrictions.

Kindly be noted **Tap Water will not be served, warm & hot water will be charge.**

All prices are in Hong Kong Dollar and subject to 10% service charge.

 Vegetarian