

CLASSIC & REGIONAL ITALIAN



Our Story

An Italian love story in Hong Kong, started in 2012 in the legendary Fenwick Pier, now continues in the new, exciting location at Shui On Centre, Wan Chai North.

TRATTORIA (n)

"A traditional Italian restaurant where simple, honest food is served with warmth rather than formality. At its heart, local cuisine, rich flavors, and genuine hospitality shine through."

"It takes courage to be simple."
- Chef Gianni Caprioli

BANCO DEGLI ANTIPASTI From Our Cold Counter

Parma Ham DOP (24 Months)	128
Coppa di Testa	88
Mortadella	88
Salame	88
Culatello	188

Tagliere Misto di Affettati

Mixed Platter of Cold Cuts
(Suitable for Sharing)

Selection of 3	238
Selection of 5	288

FORNARINA

Olive Oil & Rosemary Italian Bread	48
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🌿 Burrata alla Pugliese

Burrata with Cherry Tomatoes & Rocket	178
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🌿 Mozzarella di Bufala

Buffalo Mozzarella with Sliced Tomatoes, Marinated Onions & Olives	158
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CONDIMENTI Add On

Artichokes	48
Olives Mix	48
Melon	58
Anchovies	78

🌿 Grana e Balsamico

Parmesan Cheese with Balsamic	78
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SPECIALITA' CLASSICHE The Classics

Carpaccio di Manzo	198
Beef Carpaccio with Rocket Salad, Parmesan & Lemon Dressing	
Vitello Tonnato	178
Sliced Roasted Veal Loin with Tuna & Caper Sauce	
Insalata di Mare	178
Cuttlefish, Calamari and Octopus with Herbs, Lemon & Olive Oil	
Trippa alla Romana	138
Roman-Style Beef Tripe Topped with Pecorino Cheese	
Calamari Fritti	168
Deep-fried Sicilian Calamari with Spicy Sauce	
Polpette al Sugo di Pomodoro e Cacioricotta	178
Meatballs with Tomato Sauce & Shaved Cacioricotta Cheese	

INSALATE Salad

 Rucola con Uva, Salsa di Fichi, Pecorino Toscano e Noci	158
Rocket Salad with Grape, Walnut, Lemon-Marinated Figs & Tuscan Pecorino	
Lattuga Acciughe Parmigiano e Tartufo	168
Butter Lettuce with Anchovy, Parmesan, Croutons & Black Truffle Dressing	
 Insalata Verde	88
Mix Green Leaves with Balsamic Dressing	

PIZZA

*Our Dough is made with Italian Mineral Water,
Mulino Grassi Flour and Natural Yeast from Italy*

ROSSE Tomato Base

 Marinara	98
Tomato Sauce, Garlic & Parsley	
 Margherita	148
Tomato Sauce, Mozzarella Cheese & Basil	
Calabrese	188
Tomato Sauce, Spicy Italian Salami, Nduja & Mozzarella Cheese	
Funghi e Salsiccia	188
Tomato Sauce, Mixed Mushroom, Sausage and Mozzarella Cheese	

BIANCHE No Tomato Base

Prosciutto di Parma	218
Parma Ham, Rocket Pesto and Salad, Parmigiano, Stracchino & Mozzarella Cheese	
Bologna	188
Mortadella, Pistachio, Ricotta, Mozzarella & Stracciatella Cheese	
 Trifola	238
Black Truffle Paste, Mixed Green Leaves, Stracchino and Mozzarella Cheese	
 Cinque Formaggi Pastorella	198
Fresh Five Cheese (Gorgonzola, Ricotta, Goat Cheese, Stracchino and Mozzarella) & Spinach	
 Caprese	168
Buffalo Mozzarella cheese, Basil Pesto & Cherry Tomatoes	

Additional Toppings:

28/each
Sundried Tomatoes, Mushrooms,
Onions, Olives

48/each
Tuna, Anchovies, Gorgonzola,
Buffalo Mozzarella, Stracchino

68/each
Parma Ham, Cook Ham,
Salame Piccante, Sausage

Kindly advise your server of any allergies. Prices are in HKD and subjected to 10% Service Charge.

 Vegetarian

ZUPPE Soup

- Stracciatella alla Romana** 118
Classic Roman Chicken Consommé, Organic Italian Egg & Pecorino Cheese
-  **Minestrone di Verdure Miste** 118
Minestrone Vegetable Soup
-  **Pasta e Fagioli con Cotiche** 128
Classic Southern Beans Soup with Maltagliati Pasta & Pork Rinds

PASTA e RISOTTO

-  **Gnocchi al Gorgonzola Pomodoro e Rucola** 168
Gnocchi with Gorgonzola, Cherry Tomato & Rocket Leaves
-  **Ruote alla Negroni** 168
Wheel Shaped Pasta with Negroni, Spicy Tomato & Mascarpone Sauce
- Strozzapreti con Prosciutto, Funghi e Tartufo** 208
Hand-twisted Pasta with Parma Ham, Mushroom & Black Truffle
- Scialatielli allo Scoglio** 228
Scialatielli Pasta with Mixed Seafood & Fresh Cherry Tomato Sauce
- Linguine all'Aragosta** 698
Linguine Pasta with Lobster (with shell) & Fresh Cherry Tomato Sauce
(Suitable for Sharing)
-  **Risotto ai Funghi Misti e Erbe Aromatiche** 198
Carnaroli Risotto with Mixed Mushroom & Herbs

I RAGU' DELLA TRADIZIONE Pasta in Traditional Ragù Sauce

- NORTH: Tagliatelle alla Bolognese** 188
Tagliatelle with Veal, Pork & Beef Ragù
- CENTRAL: Bucatini all' Amatriciana** 178
Square Bucatini with Guanciale Pork Ham & Tomato Sauce
- SOUTH: Rigatoni al Ragu Napoletano (La Genovese)** 178
Rigatoni with Veal Meat Sauce Napolitan Style (No Tomato)

CLASSICHE The Classics

- Capelli d'Angelo con Aglio, Olio e Bottarga** 178
Angel Hair with Garlic, Oil & Bottarga, lightly Spicy
- Fusilli al Pesto Con Straccitella e Pinoli** 198
Fusilli Pasta with Pesto, Stracciatella Cheese & Pinenuts

SECONDI PIATTI Main Course

Il Branzino del Mediterraneo

Seabass (Approx. 500g)

388

Choose your style:

AL FORNO: Baked with Capers, Cherry Tomato, Olives & Potatoes (**Pugliese Style**)

OR

ALLA GRIGLIA: Grilled Lightly Breaded with Aromatic Herbs (**Rimini Style**)

Polletto alla Brace

248

Free-range Spring Chicken with Grilled Vegetables

Scamorza al Forno

178

Baked Scamorza Cheese with Grilled Vegetables

Cotoletta alla Milanese (Vitello di Casa Vercelli)

298

Breaded Milanese Style Cotoletta (Boneless) with Rocket Salad & Sweet Tomatoes

Scaloppine di Vitello ai Funghi e Patate

278

Veal Escalopes Thin Pan Braised in Wine, Mix Mushrooms & Mashed Potatoes

Costolette di Agnello alla Scottadito

328

Grilled Lamb Chop with Vegetables & Roasted Potatoes

Tagliata di Manzo Insalata e Grana

358

Beef Sirloin Steak with Parmesan Cheese, Roasted Potato & Mix Greens

DA DIVIDERE To Share

Fiorentina

1188

Italian Style T-Bone Steak (Approx. 1.2kg) with Roasted Potatoes

CONTORNI DI TRATTORIA Side Dish

Creamed Mashed Potatoes

58/each

Seasonal Vegetables

Sautéed Spinach

Roasted Potatoes

Grilled Vegetables