

LUNCH SET

278 per person

ANTIPASTI + SECONDI + DOLCI



VINO DEL GIORNO

Add a glass of house wine

58 per glass

CHOICE OF RED OR WHITE

ANTIPASTI (Choice of One)

BUFFET COUNTER:

BANCO DI PROSCIUTTI, INSALATE, CONDIMENTI ITALIANI, ASSORTIMENTO DI FORMAGGI E DOLCI
Freshly Sliced Assortments of Hams and Charcuterie,
Italian Salads, Italian Condiments,
Selection of Cheeses & Desserts

BUFFET ONLY: 228

+38 For Soup

MINISTRONE DI VERDURE (V)

Classic Mixed Seasonal Vegetable Minestrone Soup

ZUPPA DI POMODORO (V)

Italian Tuscan Tomato Soup

SECONDI (Choice of One)

CLASSICHE

FETTUCCHINE AL POMODORO (V)

Homemade Fettuccine with Tomato Sauce

RIGATONI AMATRICIANA

Rigatoni with Pork Guanciale Ham and Tomato Sauce (+18)

RIGATONI AL PESTO DI POMODORI SECCHI, PINOLI E BROCCOLI (V)

Rigatoni Pasta with Sicilian Sun-Dried Tomato Pesto, Pinenuts & Broccoli Puree

RISOTTO CARCIOFI E PECORINO (V)

Risotto Carnaroli with Artichoke, Pecorino Cheese & Chives

SPAGHETTI NERO CON SEPIOLINE E POMODORO

Homemade Black Ink Spaghetti with Cuttlefish & Tomato Sauce (+28)

FETTUCCHINE ALLA SALSICCIA 'NDUJA E RAGU'

Homemade Fettuccine with Calabrian 'Nduja Sausage and Tomato Ragù' (+18)

FILETTO DI IPOGLOSSO IN CROSTA DI OLIVE

Olive Crusted Halibut Fillet with Lemon-Butter Sauce & Sautéed Greens (+38)

POLLO CON PEPERONI E FAGIOLINI

Roasted Chicken Breast, Green Pepper Sauce & Beans

TAGLIATA DI MANZO ALLA TOSCANA

Grilled Beef Steak "Tagliata Style" with Roasted Potatoes, Rocket & Parmigiano (+48)
(Chef Recommendation Medium Rare)

BRACIOLA DI MAIALE

Grilled Pork Chop with Sautéed Ham & Cabbage, Carrots, Aged Balsamic (+48)

BEVANDE

CAFFÈ / TEA Espresso/ Americano /Black Tea (+18)
Dbl Espresso/Cappuccino/Latte/
Flavour Tea/Ice Tea/Coffee (+28))

FREE FLOW PURIFIED WATER Still/ Sparkling/ Warm/ Hot (+28)

Kindly advise your server of any allergies. Main course for dine-in only. Dine-in time is 90 minutes. (V): Vegetarian
A HK\$10 Fee will be charged per takeaway box & tap water will not be served