

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 Soup

TORTELLINI CLASSICI IN BRODO DI GALLINA

Tortellini Filled with Ham & Parmigiano on Chicken Broth

SECONDI (Choice of One)

CLASSICHE

FETTUCCINE AL POMODORO (V)

Homemade Fettuccine with Tomato Sauce

RIGATONI ALL' AMATRICIANA

Rigatoni with Pork Guanciale Ham and Tomato Sauce (+28)

RIGATONI ALLA NORMA (V)

Rigatoni Pasta with Tomato sauce,
Eggplant and Ricotta Cheese

RISOTTO CON ZUCCA CREMA AL GORGONZOLA DOLCE E NOCI (V)

Risotto Carnaroli with Pumpkin,
Walnuts and Gorgonzola Cheese Fondue

FREGOLA CON POLIPO CAPPERI OLIVE E PATATE

Fregola Pasta with Octopus,
Potatoes, Olives and Capers (+18)

CAVATELLI CON SALSICCIA E SALSA AL FORMAGGIO AFFUMICATO

Cavatelli Pasta with Sausage and Smoke Cheese Fondue

IPPOGLOSSO ALL' ACQUA PAZZA

Halibut Fish Fillet with Cherry Tomato Sauce,
Black Olives and Capers

POLLO ALLA CACCIATORA

Chicken Roll with Tomato Sauce and Mushroom (+18)

TAGLIATA DI MANZO ALLA TOSCANA

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

COSTINE DI AGNELLO CON MELANZANE E PATATE ARROSTITE

Lamb Rack with Roasted Potatoes
and Eggplant Chutney Sauce (+58)

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.

A HK\$10 Fee will be charged per takeaway box & tap water will not be served

(V): Vegetarian