

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)	138
Coppa di Testa	98
Mortadella	98
Salame	98
Culatello	198

Tagliere Misto di Affettati

Mixed Platter of Cold Cuts
(Suitable for Sharing)

Selection of 3	248
Selection of 5	298

FORNARINA

Olive Oil & Rosemary Italian Bread	58
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🌿 Burrata alla Pugliese

Burrata with Cherry Tomatoes & Rocket	188
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🌿 Mozzarella di Bufala

Buffalo Mozzarella with Sliced Tomatoes, Marinated Onions & Olives	168
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CONDIMENTI Add On

Artichokes	58
Olives Mix	58
Melon	68
Anchovies	88

🌿 Grana e Balsamico

Parmesan Cheese with Balsamic	88
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SPECIALITA' CLASSICHE The Classics

Carpaccio di Manzo	208
Beef Carpaccio with Rocket Salad, Parmesan & Lemon Dressing	
Vitello Tonnato	188
Sliced Roasted Veal Loin with Tuna & Caper Sauce	
Insalata di Mare	188
Cuttlefish, Calamari and Octopus with Herbs, Lemon & Olive Oil	
Trippa alla Romana	148
Roman-Style Beef Tripe Topped with Pecorino Cheese	
Calamari Fritti	178
Deep-fried Sicilian Calamari with Spicy Sauce	
Polpette al Sugo di Pomodoro e Cacioricotta	188
Meatballs with Tomato Sauce & Shaved Cacioricotta Cheese	

INSALATE Salad

 Rucola con Uva, Salsa di Fichi, Pecorino Toscano e Noci	168
Rocket Salad with Grape, Walnut, Lemon-Marinated Figs & Tuscan Pecorino	
Lattuga Acciughe Parmigiano e Tartufo	178
Butter Lettuce with Anchovy, Parmesan, Croutons & Black Truffle Dressing	
 Insalata Verde	98
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	108
Tomato Sauce, Garlic & Parsley	
 Margherita	158
Tomato Sauce, Mozzarella Cheese & Basil	
Calabrese	198
Tomato Sauce, Spicy Italian Salami, Nduja & Mozzarella Cheese	
Funghi e Salsiccia	198
Tomato Sauce, Mixed Mushroom, Sausage and Mozzarella Cheese	

BIANCHE No Tomato Base

Prosciutto di Parma	228
Parma Ham, Rocket Pesto and Salad, Parmigiano, Stracchino & Mozzarella Cheese	
Bologna	198
Mortadella, Pistachio, Ricotta, Mozzarella & Stracciatella Cheese	
 Trifola	248
Black Truffle Paste, Mixed Green Leaves, Stracchino and Mozzarella Cheese	
 Cinque Formaggi Pastorella	208
Fresh Five Cheese (Gorgonzola, Ricotta, Goat Cheese, Stracchino and Mozzarella) & Spinach	
 Caprese	178
Buffalo Mozzarella cheese, Basil Pesto & Cherry Tomatoes	

Additional Toppings:

38/each
Sundried Tomatoes, Mushrooms,
Onions, Olives

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

78/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 128

Classic Roman Chicken Consommé, Organic Italian Egg & Pecorino Cheese

 **Minestrone di Verdure Miste** 128

Minestrone Vegetable Soup

Pasta e Fagioli con Cotiche 138

Classic Southern Beans Soup with Maltagliati Pasta & Pork Rinds

PASTA e RISOTTO

 **Gnocchi al Gorgonzola Pomodoro e Rucola** 178

Gnocchi with Gorgonzola, Cherry Tomato & Rocket Leaves

 **Ruote alla Negroni** 178

Wheel Shaped Pasta with Negroni, Spicy Tomato & Mascarpone Sauce

Strozzapreti con Prosciutto, Funghi e Tartufo 218

Hand-twisted Pasta with Parma Ham, Mushroom & Black Truffle

Scialatielli allo Scoglio 238

Scialatielli Pasta with Mixed Seafood & Fresh Cherry Tomato Sauce

Linguine all'Aragosta 708

Linguine Pasta with Lobster (with shell) & Fresh Cherry Tomato Sauce

(Suitable for Sharing)

 **Risotto ai Funghi Misti e Erbe Aromatiche** 208

Carnaroli Risotto with Mixed Mushroom & Herbs

I RAGU' DELLA TRADIZIONE Pasta in Traditional Ragù Sauce

NORTH: Tagliatelle alla Bolognese 198

Tagliatelle with Veal, Pork & Beef Ragù

CENTRAL: Bucatini all' Amatriciana 188

Square Bucatini with Guanciale Pork Ham & Tomato Sauce

SOUTH: Rigatoni al Ragu Napoletano (La Genovese) 188

Rigatoni with Veal Meat Sauce Napolitan Style (No Tomato)

CLASSICHE The Classics

Capelli d'Angelo con Aglio, Olio e Bottarga 188

Lightly Spicy Angel Hair Pasta with Garlic, Anchovies & Bottarga

Fusilli al Pesto Con Straccitella e Pinoli 208

Fusilli Pasta with Pesto, Stracciatella Cheese & Pinenuts

SECONDI PIATTI Main Course

Il Branzino del Mediterraneo

Seabass (Approx. 500g)

398

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

Free-range Spring Chicken, Grilled Vegetables & Balsamic

258

Scamorza al Forno

Baked Scamorza Cheese with Grilled Vegetables & Balsamic

188

Cotoletta alla Milanese (Vitello di Casa Vercelli)

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

308

Scaloppine di Vitello ai Funghi e Patate

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

288

Costolette di Agnello alla Scottadito

Grilled Lamb Chop with Vegetables & Roasted Potatoes

338

Tagliata di Manzo Insalata e Grana

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

368

DA DIVIDERE To Share

Fiorentina

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

1198

CONTORNI DI TRATTORIA Side Dish

Creamed Mashed Potatoes

68/each

Seasonal Vegetables

Sautéed Spinach

Roasted Potatoes

Grilled Vegetables