



### 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)	148
Coppa di Testa	108
Mortadella	108
Salame	108
Culatello	208

### Tagliere Misto di Affettati

Mixed Platter of Cold Cuts  
(Suitable for Sharing)

Selection of 3	258
Selection of 5	308

## FORNARINA

Olive Oil & Rosemary Italian Bread	68
------------------------------------	----

### 🌿 Burrata alla Pugliese

Burrata with Cherry Tomatoes & Rocket	198
---------------------------------------	-----

### 🌿 Mozzarella di Bufala

Buffalo Mozzarella with Sliced Tomatoes, Marinated Onions & Olives	178
--	-----

## CONDIMENTI Add On

Artichokes	68
Olives Mix	68
Melon	78
Anchovies	98

### 🌿 Grana e Balsamico

Parmesan Cheese with Balsamic	98
-------------------------------	----

## SPECIALITA' CLASSICHE The Classics

<b>Carpaccio di Manzo</b>	218
Beef Carpaccio with Rocket Salad, Parmesan & Lemon Dressing	
<b>Vitello Tonnato</b>	198
Sliced Roasted Veal Loin with Tuna & Caper Sauce	
<b>Insalata di Mare</b>	198
Cuttlefish, Calamari and Octopus with Herbs, Lemon & Olive Oil	
<b>Trippa alla Romana</b>	158
Roman-Style Beef Tripe Topped with Pecorino Cheese	
<b>Calamari Fritti</b>	188
Deep-fried Sicilian Calamari with Spicy Sauce	
<b>Polpette al Sugo di Pomodoro e Cacioricotta</b>	198
Meatballs with Tomato Sauce & Shaved Cacioricotta Cheese	

## INSALATE Salad

<b>Rucola con Uva, Salsa di Fichi, Pecorino Toscano e Noci</b>	178
Rocket Salad with Grape, Walnut, Lemon-Marinated Figs & Tuscan Pecorino	
<b>Lattuga Acciughe Parmigiano e Tartufo</b>	188
Butter Lettuce with Anchovy, Parmesan, Croutons & Black Truffle Dressing	
<b>Insalata Verde</b>	108
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

<b>Marinara</b>	118
Tomato Sauce, Garlic & Parsley	
<b>Margherita</b>	168
Tomato Sauce, Mozzarella Cheese & Basil	
<b>Calabrese</b>	208
Tomato Sauce, Spicy Italian Salami, Nduja & Mozzarella Cheese	
<b>Funghi e Salsiccia</b>	208
Tomato Sauce, Mixed Mushroom, Sausage and Mozzarella Cheese	

### BIANCHE No Tomato Base

<b>Prosciutto di Parma</b>	238
Parma Ham, Rocket Pesto and Salad, Parmigiano, Stracchino & Mozzarella Cheese	
<b>Bologna</b>	208
Mortadella, Pistachio, Ricotta, Mozzarella & Stracciatella Cheese	
<b>Trifola</b>	258
Black Truffle Paste, Mixed Green Leaves, Stracchino and Mozzarella Cheese	
<b>Cinque Formaggi Pastorella</b>	218
Fresh Five Cheese (Gorgonzola, Ricotta, Goat Cheese, Stracchino and Mozzarella) & Spinach	
<b>Caprese</b>	188
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** 138  
Classic Roman Chicken Consommé, Organic Italian Egg & Pecorino Cheese
-  **Minestrone di Verdure Miste** 138  
Minestrone Vegetable Soup
- Pasta e Fagioli con Cotiche** 148  
Classic Southern Beans Soup with Maltagliati Pasta & Pork Rinds

## PASTA e RISOTTO

---

-  **Gnocchi al Gorgonzola Pomodoro e Rucola** 188  
Gnocchi with Gorgonzola, Cherry Tomato & Rocket Leaves
-  **Ruote alla Negroni** 188  
Wheel Shaped Pasta with Negroni, Spicy Tomato & Mascarpone Sauce
- Strozzapreti con Prosciutto, Funghi e Tartufo** 228  
Hand-twisted Pasta with Parma Ham, Mushroom & Black Truffle
- Scialatielli allo Scoglio** 248  
Scialatielli Pasta with Mixed Seafood & Fresh Cherry Tomato Sauce
- Linguine all'Aragosta** 718  
Linguine Pasta with Lobster (with shell) & Fresh Cherry Tomato Sauce  
(Suitable for Sharing)
-  **Risotto ai Funghi Misti e Erbe Aromatiche** 218  
Carnaroli Risotto with Mixed Mushroom & Herbs

## I RAGU' DELLA TRADIZIONE Pasta in Traditional Ragù Sauce

---

- NORTH: Tagliatelle alla Bolognese** 208  
Tagliatelle with Veal, Pork & Beef Ragù
- CENTRAL: Bucatini all' Amatriciana** 198  
Square Bucatini with Guanciale Pork Ham & Tomato Sauce
- SOUTH: Rigatoni al Ragù Napoletano (La Genovese)** 198  
Rigatoni with Veal Meat Sauce Napolitan Style (No Tomato)

## CLASSICHE The Classics

---

- Capelli d'Angelo con Aglio, Olio e Bottarga** 198  
Lightly Spicy Angel Hair Pasta with Garlic, Anchovies & Bottarga
- Fusilli al Pesto Con Straccitella e Pinoli** 218  
Fusilli Pasta with Pesto, Stracciatella Cheese & Pinenuts

## SECONDI PIATTI Main Course

---

### Il Branzino del Mediterraneo

Seabass (Approx. 500g)

408

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

268

### Scamorza al Forno

Baked Scamorza Cheese with Grilled Vegetables & Balsamic

198

### Cotoletta alla Milanese (Vitello di Casa Vercelli)

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

318

### Scaloppine di Vitello ai Funghi e Patate

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

298

### Costolette di Agnello alla Scottadito

Grilled Lamb Chop with Vegetables & Roasted Potatoes

348

### Tagliata di Manzo Insalata e Grana

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

378

## DA DIVIDERE To Share

---

### Fiorentina

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

1298

## CONTORNI DI TRATTORIA Side Dish

---

Creamed Mashed Potatoes

78/each

Seasonal Vegetables

Sautéed Spinach

Roasted Potatoes

Grilled Vegetables