

AMUSE-BOUCHE

IL MINISTRONE GENOVESE (V)

Genovese minestrone soup • basil pesto

or

INSALATA DI POLIPO

octopus salad • potato • olives • capers • Amalfi lemon dressing (\$30 supplement)

or

PROCIUTTO MOZZARELLA E MELONE

Parma ham • mozzarella • melon • rocket

RAVIOLI ALLA BARBABIETOLA (V)

beetroot ravioli • 4-cheese stuffing • sage & butter sauce

or

TAGLIERINI COZZE POMODORINI E PAN GRATTATO

handmade taglierini • mussels • Datterini tomatoes • breadcrumbs

or

CAVATELLI ALLO ZAFFERANO WAGYU BEEF RAGU E PROVOLA

saffron cavatelli • Wagyu beef ragu • parmesan & provola cheese (\$30 supplement)

SGROPPINO (V)

lemon sorbet • vanilla ice cream • spumante

FRITTATA I FUNGHI (V)

Italian omelette • wild mushrooms • parmesan

or

BRANZINO AL FORNO

seabass • spinach • broccoli • champagne sauce (\$30 supplement)

or

POLLETTO AL MARSALA

spring chicken • potato • bell pepper • Marsala sauce

CROSTATA DI LIMONI (V)

Amalfi lemon tart • mascarpone cream

or

CAPRESE AL CIOCCOATO (V)

dark chocolate caprese cake • toffee sauce

or

GELATO AL PISTACCHIO (V)

pistachio ice cream • crumble vanilla biscuit • chocolate sauce (\$30 supplement)

PICCOLA PASTICCERIA (V)

petit four

7-course: \$748 per person

5-course (without dessert & petit four): \$698 per person

All prices are in Hong Kong dollars and subject to a 10% service charge
If you have any dietary requirement or allergy, please inform our service team

Not applicable to any discount or cash coupon



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