

## WINE BY THE GLASS

### SPARKLING

VENETO, COL VETORAZ, "Millesimato", Valdobbiadene  
Glera 2019  
Glass 95 / Bottle 540

LOMBARDIA, MOSNEL "Spumante Rose",  
Franciacorta Pinot Nero, Chardonnay, Pinot Bianco  
NV

### WHITE WINE

PIEMONTE, CORDERO DI MONTEZEMOLO, Langhe  
Arneis 2019  
Glass 115 / Carafe 275 / Bottle 550

TRENTINO ALTO ADIGE, FRANZ HAAS, "Manna", Dolomiti  
Riesling, Chardonnay, Sauvignon Blanc, Gewürztraminer  
2018 Glass 140 / Carafe 350 / Bottle 700

CAMPANIA, CANTINE ASTRONI, "Imperatrice", Campi  
Flegrei Falanghina 2018  
Glass 110 / Carafe 260 / Bottle 520

### RED WINE

PIEMONTE, BRAIDA, "Montebruna",  
Asti Barbera 2018  
Glass 135 / Carafe 325 / Bottle 650

ANTOLINI, "Classico Superiore", Ripasso della  
Valpolicella Corvina, Corvinone, Rondinella 2017  
Glass 90 / Carafe 230 / Bottle 450

SICILIA, TENUTA TASCANTE, "Ghiaia Nera"  
Nerello Mascalese 2017  
Glass 130 / Carafe 325 / Bottle 650

Please advise our associates if you have any food allergies or special dietary requirements  
All prices are in HK\$ and subject to 10% service charge

We commit that our Food & Beverage venues are ISO22000:2018 certified,  
an internationally recognized food safety management system.

2 courses set 420  
3 courses set 480  
Inclusive of coffee or

## ANTIPASTI DALLA DISPENSA

MELENZANE, MANDORLE E FUNGHI  
Eggplant, almond sauce, wild mushroom

IL CARPACCIO DI RICCIOLA  
Yellowtail carpaccio, artichoke, sea asparagus, chervil

L'INSALATA DI PATATE, FRIARIELLI E OSTRICHE  
Potato salad, brined oysters, pickled turnip tops

IL VITELLO TONNATO  
Slow cooked veal loin, tuna sauce, black pepper, caper leaves

IL CAPOCOLLO DI MARTINA FRANCA  
Capocollo ham

L'UOVO IN CAMICIA  
Soft boiled egg, potato, scamorza cheese, green kale, bread crumbs

## PIATTI PRINCIPALI

GLI SCIALATIELLI ALLA NERANO  
Scialatielli pasta, fried zucchini, provolone del Monaco cheese, basil

FETTUCCELLE ALLE ALGHE DI MARE  
Homemade fettuccelle pasta, seaweed sauce, raw red prawns  
(Additional \$75)

LE PAPPARDELLE ZAFFERANO E RAGOUT DI CINGHIALE  
Saffron pappardelle, wild boar ragout, rapini leaf

FILETTO DI DENTICE ROSSO  
Pan-fried ruby snapper fillet, braised baby turnip, shellfish emulsion

IL DIAFRAMMA ALLA GRIGLIA  
Roasted Mayura beef hanger steak, red onion, broccolini, amaretto  
(150g)  
(Additional \$95)

Shared between two  
BACCALA AL LIMONE  
Braised codfish, tripe, mussels, vongole, capers, lemon  
(Additional \$95)

## DOLCI

IL TIRAMISU ALL' AMARETTO  
Espresso coffee, savoyard biscuit, amaretto

L' ASSOLUTO DI LIMONE  
Lemon sorbet, granita, custard, salted lemon skin

LA BRIOCHE COL TUPPO  
Warm brioche bread, moscato d' Asti sabayon

I SORBETTI E GELATI  
❖ Moscato ❖ Lemon  
❖ Chocolate ❖ Pistachio ❖ Hazelnut ❖ Vanilla ❖ Yogurt  
45 per scoop

Our ice creams and sorbets are homemade daily with natural ingredients and without using food additives

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