

BRUNCH MENU
780 per person
Inclusive of coffee or tea

ANTIPASTI FREDDI

To share

BOCCONCINI DI BUFALA E POMODORI
Baby buffalo mozzarella, cherry tomatoes, oregano

VITELLO TONNATO
Roasted milk fed veal, tuna sauce, caper leaf

CAPOCOLLO E MELONE
Coppa ham with Lorenzini melon

 INSALATA DI GAMBERI, ARANCIA, RUCOLA
Marinated shrimp, orange sauce, rocket leaves

OSTRICHE GILLARDEAU
Poached Gillardeau oyster, oyster leaf, lemon dressing

ANTIPASTI CALDI

To share

FRITTATA DI ZUCCHINE E PECORINO
Zucchini and egg frittata, pecorino sauce

CALAMARETTI FRITTI
Deep fried calamari, salt, pepper

POLPETTE AL RAGÚ
Traditional beef meatball braised in tomato ragout

PIATTI PRINCIPALI

Choice of one per person

TRENETTE AL NERO, CALAMARETTI E FRIGGITELLI
Homemade squid ink trenette, baby squid, friggirelli peppers, yellow datterino

BOTTONI DI BUFALA, ZUCCHINE, MENTA
Buffalo ricotta and mozzarella stuffed bottoni, zucchini, mint

BRANZINO, CANNELLINI, SEDANO
Pan fried Mediterranean seabass, cannellini bean sauce, celery

BAVETTA DI WAGYU, GRANTURCO BIETOLA
Grilled Wagyu flank steak, corn, Swiss chard, pickled Tropea onion
(Additional 90)

Shared between two

 MORO AL LIMONE
Braised toothfish, lemon glaze, mussels, capers, broccolini
(Additional 220)

POLLO PIEMONTESE COTTO IN PENTOLA D'ARGILLA
Roman clay pot baked chicken, morel mushrooms, potatoes,
pearl onion, parma ham
(1 hour cooking time)
(Additional 170)

CANDELE ALLA GENOVESE
Broken candele pasta, braised Montoro onion, beef short rib, parmesan
(Additional 140)

 PACCHERI ALL'ASTICE
Paccheri, Atlantic lobster, piennolo tomato, basil
(Additional 240)

DOLCI

SELEZIONE DI DOLCI
Sharing selection of desserts

 Sustainably sourced seafood

Please advise our associates if you have any food allergies or special dietary requirement.
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.