

2 courses set 450  
3 courses set 520  
Inclusive of coffee or tea

## ANTIPASTI DALLA DISPENSA

CARPACCIO DI RICCIOLA  
Yellowtail carpaccio, eggplant, anchovy colatura, lemon balm

BATTUTA DI MANZO  
Beef tartare, buffalo milk yogurt, Oscietra caviar, chicken consommé jelly  
(Additional 120)

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

INSALATA DI SEPIA  
Grilled cuttlefish, rocket leaves, almond cream, mushroom crumble  
(Additional 50)

BURRATA, POMODORI, BASILICO  
Burrata from Andria, panzanella emulsion, roasted cherry tomatoes, basil

## PIATTI PRINCIPALI

PAPPARDELLE ALLO ZAFFERANO E RAGOUT DI CINGHIALE  
Homemade saffron pappardelle, wild boar ragout, rapini leaf

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

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

🐟 SPAGHETTI ALL'ASTICE  
Spaghetti, Atlantic lobster, piennolo tomato, basil  
(Additional 150)

BAVETTA DI WAGYU, GRANTURCO BIETOLA, CIPOLLA DI TROPEA  
Grilled Wagyu flank steak, corn, Swiss chard, pickled Tropea onion  
(Additional 110)

LOMBO DI AGNELLO, FAGIOLINI, CAROTE  
Roasted lamb loin, string beans, bitter carrot emulsion

🐟 ROMBO IN CROSTA, ZUCCHINE, AGLIO NERO  
Mediterranean herb crusted turbot, zucchini, black garlic  
(Additional 140 )

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

🐟 Sustainably sourced seafood

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.

## DOLCI

TIRAMISÙ ALL'AMARETTO  
Espresso coffee, ladyfinger biscuit, mascarpone, amaretto

COPPA AL LIMONE  
Lemon confit, limoncello custard, lemon foam, lemon ice cream, lemon shortbread

SEMIFREDDO AL CROCCANTINO  
Hazelnut praline semifreddo, vanilla cream, candied orange

SORBETTI E GELATI  
❖ Moscato ❖ Lemon ❖ Cherry  
❖ Chocolate ❖ Pistachio ❖ Hazelnut ❖ Vanilla  
(Choice of two scoops)

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

## ITALIAN SPECIALTY COFFEES

Elevate your lunch with a truly Neapolitan coffee experience  
(Additional 70 per person)

### CUCCUMA

The original Cuccuma in collaboration with KIMBO aroma intenso  
One pot of Cuccuma brewed coffee served with an assortment of 4 homemade traditional Neapolitan pastries

### AFFOGATO

Homemade vanilla ice cream, 72% dark chocolate chips, shortbread crumble, Neapolitan roasted espresso

### CORRETTO ALLA GRAPPA CAPOVILLA

Neapolitan roasted espresso, first press Barolo Grappa

## GRISSINI SIGNATURES TO TAKE HOME

### MURAGLIA INTENSE FRUITY EXTRA VIRGIN OLIVE OIL

500ml limited edition ceramic jar

Cold pressed Coratina extra virgin olive oil from Puglia

450

### FRESH BAKED GRISSINI BREAD

4 pieces

10ml of extra virgin olive oil and house blended balsamic included  
80

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