

# DOLCE VITA

## Italian Bubble

LE COLTURE, "Fagher", Valdobbiadene Prosecco NV  
Aperol Spritz, Rossini, Bellini, Mimosa, Hugo  
Soft beverage, mocktails, juices

980 per person  
2 hours free flow

*(Additional 100/ hour)*

## The Classic

PERRIER JOUET, "Grand Brut" NV  
Sommelier selection of red & white

1,180 per person  
2 hours free flow

*(Additional 230/ hour)*

## The glass of Tuscan dream

CA' MARCANDA by Gaja "Vista Mare" 2021  
"FULIGNI" Brunello di Montalcino 2013  
ANTINORI "Tignanello" 2020

1,560 per person

*Second glass additional 190 for CA' MARCANDA  
Second glass additional 280 for FULIGNI  
Second glass additional 500 for TIGNANELLO*

Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person.  
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.

## ANTIPASTI

  FIOR DI LATTE, POMODORI, BASILICO  
Mozzarella from Agerola, fruit tomato, basil

  PROSCIUTTO E MELONE  
Hand cut Parma ham and winter melon

  ALICI MARINATE "ALL'AMALFITANA"  
Marinated anchovy, mint, chilli, lemon

  SALMONE AFFUMICATO  
Homemade smoked salmon, buffalo yogurt, Oscietra caviar


 OSTRICHE GILLARDEAU  
Poached Gillardeau oyster, oyster leaf, lemon dressing

 UOVO, PARMIGIANO, TARTUFO  
Toasted brioche, soft boiled egg, Parmigiano emulsion, black truffle

 POLPETTA DI BACCALÁ  
Salted codfish and potato croquette, chickpea sauce, red pepper

  BRACIOLA AL RAGOUT  
Iberico pork neck, pine nut, parsley, pecorino, tomato ragout

### Choice of one per person

 TRENETTE AL NERO, VONGOLE, ZUCCHINE  
Homemade squid ink trenette, clam, zucchini emulsion

 BOTTONI DI BUFALA, CARCIOFI, MENTA  
Buffalo ricotta and mozzarella stuffed bottoni, artichoke, mint



 RISOTTO AL LIMONE, GAMBERI, TIMO  
Carnaroli rice, Amalfi lemon, sustainable prawn, citrus thyme

  PETTE D'ANATRA  
Slow cooked duck breast, saffron celeriac puree, Cardoncelli mushroom, marsala jus

   MAIALE E MELE  
Pancette crusted pork tenderloin, apple puree, Swiss chard, red wine jus

 TAGLIOLINI AL TARTUFO BIANCO  
Homemade egg tagliolini, artisanal butter, Italian white truffle  
(Additional 380)

  SPAGHETTI ALL' ASTICE  
Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil  
(Additional 120)

  BRANZINO ALL' ACQUAPAZZA  
Seared seabass, shellfish and crustacean emulsion, parsley  
(Additional 120)

or

### Shared between two

CANDELE ALLA GENOVESE DI POLPO  
Broken candele pasta, braised Montoro onion, Mediterranean octopus, thyme

  LOMBATA DI WAGYU  
Thick cut grilled Wagyu sirloin, roasted potato, broccolini, béarnaise whip  
(Additional 480)

  POLLO PIEMONTESE COTTO IN PENTOLA D' ARGILLA  
Roman clay pot baked chicken, morel mushroom, pearl onion  
(Additional 180)

 ASTICE ALLA GRIGLIA  
Whole seared Atlantic lobster, Amalfi lemon hollandaise, green asparagus  
(Additional 160)

## DOLCI

SELEZIONE DI DOLCI  
Sharing selection of daily desserts