

WINES BY THE GLASS

SPARKLING

Glass

VENETO

LE COLTURE, "Fagher", Valdobbiadene Prosecco
Glera NV 110

WHITE

TRENTINO - ALTO ADIGE

SAN LEONARDO, "Vette di San Leonardo"
Sauvignon Blanc 2023 110

RED

PUGLIA

TENUTE EMÉRA, "Anima di Primitivo",
Primitivo di Manduria
Primitivo 2021 110

VENETIAN CRAFT BEER (330ml)

"MISS P" - PILSNER 85
Crisp, refreshing and delicate

"STRIKE" - IPA 85
Rich, mellow and tart

JUICE

Orange / Watermelon / Grapefruit 80

ALCOHOL-FREE

LIMONATA SICILIANA SALATA 85
Homemade salted Sicilian lemonade

GIN TONIC ZERO 85
Sabatini 0.0, Fever tree tonic, rosemary

AMARO ITALIANO 85
Venti Amaro Analcolico, Mandarinata, lemon balm

CEDRATA 75
*Taste similar to lemon, more aromatic,
bitter and sweet aftertaste*

GAZZOSA 75
*Unmistakable lemon scent, slightly sweet and sour,
refreshing*

ARANCIATA 75
Intensify the scent and taste of Sicilian orange

Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person.
The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more
climate friendly practices.

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 course set 470
3 course set 540
Inclusive of coffee or tea

COMPANATICO

  OSTRICHE E MELA VERDE
Poached oyster, green apple, lemon dressing

  PRATAIOLI MARINATI
Pickled king oyster mushroom, lemon zest

   CAPOCOLLO E MELONE
Capocollo ham from Martina Franca, cantaloupe melon
(Additional 85 each)

ANTIPASTI

  CARPACCIO DI BARBABIETOLE
Salt baked beetroot, sea asparagus, mustard citronette

 MOZZARELLA, POMODORI, BASILCO
Artisanal mozzarella, panzanella emulsion, roasted cherry tomato, basil

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


   TAGLIATELLE DI SEPPIA
Grilled cuttlefish string, Sicilian almond cream, rocket leaf, lemon emulsion
(Additional 50)

  CRUDO DI GAMBERI BLU
New Caledonia raw blue prawn, burrata from Andria, Taggiasca olive
(Additional 130)

PIATTI PRINCIPALI

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



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



 GNOCCHI DI SPINACI, CALAMARO, PROVOLA
Homemade spinach gnocchi, sautéed squid, smoked provola emulsion, lemon

 SCIALATELLI AI FUNGHI, RUCOLA, POMODORINI
Homemade scialatelli, seasonal mushroom, rocket leaf emulsion, confit tomato

  BRASATO DI WAGYU
Braised Wagyu short rib, crispy polenta, pickled Tropea onion, cardoncelli mushroom
(Additional 90)

  FILETTO DI MAIALE
Roasted pork tenderloin, celeriac puree, tangerine reduction, Swiss chard

  MERLUZZO IN GUAZZETTO
Seared cod, prawn and clam "guazzetto", cherry tomato, basil
(Additional 60)

  BRANZINO, CANNELLINI, SEDANO
Pan fried Mediterranean seabass, cannellini bean sauce, celery
(Additional 80)

DOLCI

   TIRAMISÙ ALL'AMARETTO
Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liquor

  BABÀ RUM E PERA
Homemade babà bread, rum sabayon, sautéed pear, cinnamon

PANNACOTTA AL PISTACCHIO
Sicilian pistachio panna cotta, strawberry coulis, lingua di gatto biscuit


 SORBETTO AL LIMONE
Artisanal lemon sorbet

 Vegan

 Vegetarian

 Gluten free

 Contains nuts

 Sustainably sourced seafood

 Contains alcohol

 Contains pork