

HOUSE
WINE
+ 38/GLASS

Lunch Break

STARTER + PASTA: \$228

STARTER + PASTA / MAIN +
DESSERT: \$328

STARTER + MAIN: \$288

ALL 4 COURSES: \$388

STARTER

CARPACCIO CON TARTUFO
Australian Organic Beef, Artichokes
and Truffle Mayonnaise

POLPETTE AL SUGO
Pork & Beef Meat Balls in Tomato Sauce

SOUP OF THE DAY

 BURRATA E POMODORO | +\$48
Buffalo Burrata and Heirloom Tomatoes with
Balsamic Dressing

SALMONE AFFUMMICATO | +\$48
Smoked Salmon, Sour Cream and Caperberries

PASTA

FUSILLI AL RAGÙ DI MANZO
Homemade Twisted Pasta with Beef Ragout

 RAVIOLI RICOTTA E SPINACI
Cheese Filled Ravioli in Sage and Butter Sauce

 CHITARRA AL POMODORO E BASILICO
Homemade Spaghetti, San Marzano Tomato Sauce and Basil

CALAMARATA AI FRUTTI DI MARE | +\$68
Calamarata Pasta with Mixed Seafood

CHEF'S SPECIALS | +\$128

MAIN COURSE

BARRAMUNDI ALLA LIVORNESE
Barramundi Fish with Tomato & Olives Sauce

GALLETTO CON PEPERONI
Roast Baby Chicken with
Roasted Potatoes and Peppers

ORATA BURRO E CAPPERI | +\$68
Sea Bream Filet with Caper Butter Sauce
and Spinach

TAGLIATA DI MANZO | +\$128
Grilled Australian Striploin with Rocket
and Shaved Parmigiano

DESSERT

NEW YORK CHEESE CAKE

TIRAMISU

LEMON MERINGUE | +\$48

PECORINO CHEESE
WITH TOMATO CHUTNEY | +\$48

*Please advise your host of any food allergies or dietary restrictions.
All prices are in Hong Kong Dollars and subject to 10% service charge.*

 Vegetarian