

HOUSE
WINE
+ 38/GLASS

Lunch Break

STARTER + PASTA: \$228
STARTER + MAIN + DESSERT: \$328

STARTER + MAIN: \$288
ALL 4 COURSES: \$388

STARTER

CARPACCIO CON TARTUFO
Australian Organic Beef, Artichokes
and Truffle Mayonnaise

 INSALATA MOZZARELLA
Buffalo Mozzarella and Heirloom Tomatoes
with Balsamic Dressing

SOUP OF THE DAY

COZZE E VONGOLE | +\$68
Mussels and Clams with White Wine Sauce
and Garlic Bread

INSALATA DI POLPO | +\$68
Octopus and Potato Salad with
Lemon Dressing

PASTA

FUSILLI AL RAGÙ DI MANZO
Homemade Twisted Pasta with Beef Ragout

 PAPPARDELLE AI FUNGHI
Pappardelle Pasta with Wild Mushrooms

 SPAGHETTI AL POMODORO
Spaghetti with Fresh Tomato and Basil Sauce

CALAMARATA AI FRUTTI DI MARE | +\$48
Calamarata Pasta with Mixed Seafood

CHEF'S SPECIALS | +\$128

MAIN COURSE

BARRAMUNDI ALLA LIVORNESE
Barramundi Fish with Tomato & Olives Sauce

GALLETTO CON PEPERONI
Slow Cooked Baby Chicken,
Roasted Potatoes and Peppers

RAZZA AL BURRO E CAPPERI | +\$68
Skate Wing Fish with Capers and Lemon Butter

CONTROFILETTO | +\$128
Grilled Sirloin Steak with Mashed Potatoes

DESSERT

NEW YORK CHEESE CAKE

TIRAMISU

APPLE CRUMBLE | +\$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