



Gli Antipasti

Produce sourced from land in the south of Italy

L'Insalata mista	178
Mixed garden salad, avocado, radish, carrots, crispy fresh fennel	V
La Burrata Pugliese	228
Burrata cheese, garden tomatoes, basil, extra virgin olive oil	V
Il Minestrone	138
Healthy vegetables minestrone soup	V
Il Cappuccino di funghi porcini	158
Wild mushrooms soup. Just like a smooth Cappuccino	HS V

Fresh sustainable seafood from the Mediterranean Sea

La Piovra	268
Grilled octopus, smoky eggplant purée, lemon & raspberry sauce	HS
Le Capesante	268
Seared scallops, cauliflower purée, shaved black truffle	
L'Astice	288
Poached half lobster, cherry tomatoes, dry mozzarella shavings, fresh mint leaves	
Il Fritto misto	218
Fried calamari, Mediterranean tiger prawns, salt cod fish, tartar sauce	HS

Meat and poultry from our trusted certified farms

Il Vitello tonnato	198
Cold thin cut veal loin, light tuna dressing, anchovies, capers	HS
Il Prosciutto stagionato	238
24 months cured Parma ham, sweet cantaloupe melon	
Il Carpaccio di manzo	248
Beef Carpaccio, shaved black truffle, parmesan cheese, rocket leaves	
Il Fegato d'anatra	258
Duck liver terrine, cinnamon poached apple, spiced bread, aged balsamic vinegar	

V intended as Vegetarian dish

HS intended as House Specialty

Executive Chef Corrado Michelazzo

All prices in HK\$ and subject to 10% service charge.



La Pasta

Our pasta is homemade with fresh eggs and flour, or sourced from Italian traditional artisanal pasta makers with “durum wheat” semolina

Gli Spaghetti freschi al pomodoro e basilico	228
Homemade Spaghetti, fresh cherry tomato sauce, sweet basil	V
Le Lasagne Emiliane	248
Classic lasagna, beef ragout, parmesan cheese	
I Ravioli di burrata e ricotta di bufala	268
Burrata & buffalo ricotta filled ravioli, cherry tomatoes, basil	V
Gli Strozzapreti alla Norcina	268
Hand-twisted pasta, cured pork cheek bites, black truffle, fresh artichokes	
I Ravioli alla Carbonara	288
Homemade ravioli filled with vegetarian carbonara sauce, shaved black truffle	HS V
I Tagliolini al granchio	298
Homemade tagliolini, crab meat, chili, salted lemon	HS
Gli Spaghetti Martelli alle vongole e calamari	298
Artisanal spaghetti, “Goro” farmed clams, calamari, zucchini, dry mullet roe	
Le Linguine all’Astice	368
Linguine pasta, whole lobster, spicy fresh tomato sauce	HS

Il Risotto

The rice is cooked slowly by adding broth and flavours, the classic Italian way

Il Risotto allo zafferano e zucchini	268
Risotto, fresh zucchini, saffron, vegetable stock	V
Il Risotto ai gamberi rossi di Sicilia	388
Risotto, Sicilian red prawns	HS

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I Piatti principali

Our chefs are fully devoted to respect the ingredients selected from premium farms and fisheries

La Zuppa di pesce	328
Seafood stew, scallops, prawns, squids, clams, light spicy tomato broth	
Il Salmone	288
Grilled wild Salmon, bell peppers sauce, baby sauté spinach	
Il Tonno	328
Sesame crusted yellow fin tuna, avocado puree, baby leaves salad	
Il Branzino al sale	398
Baked seabass in sea-salt & herbs shell, rocket salad, baby vegetables HS	
La Braciola di maiale	348
Roasted acorns fed Iberico pork chop, apple & cinnamon purée	
La Costoletta alla Milanese	468
Pan-fried breaded veal chop, Italian fries, gem lettuce HS	
Il Carré di agnello	388
Lamb cutlets, herbs, sauté vegetables	
Dishes cooked on mesquite wood charcoal open grill	
Le Verdure grigliate	228
Grilled garden vegetables, smoked scamorza cheese, basil pesto & sundried tomatoes sauce V	
Il Polletto “alla diavola”	298
Grilled spicy spring chicken, potatoes, sauté spinach HS	
La Costata di manzo	468
Ribeye steak, mâche salad, cherry tomatoes, Grana Padano cheese sauce	
La Tagliata di “Wagyu Mayura”	488
Pure wagyu blood “Mayura” beef sirloin steak, potatoes, vegetables HS	
La Bistecca di bue	988
T-bone black Australian angus steak, grilled vegetables (suitable to share)	

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La Pizza Schiacciata

Our pressed thin crust Pizza

Marinara	178
Tomato sauce, anchovies, garlic, oregano (no cheese)	
La Margherita	188
Tomato sauce, mozzarella cheese, basil V	
La Caprese	208
Buffalo mozzarella, cherry tomatoes, basil V	
Al Prosciutto cotto e Fontina	198
Cooked ham, Fontina cheese	
Ai Quattro formaggi e spinaci	218
Four kinds of cheese, spinach V	
La Piccante	218
Spicy Italian salame, mozzarella cheese, tomato sauce, black olives	
La Salsiccia e funghi	248
Italian sausage, mushrooms, tomato sauce, mozzarella cheese HS	
La Prosciutto di Parma, pomodorini, rucola e scaglie di Parmigiano Reggiano	248
Parma ham, diced tomatoes, mozzarella cheese, rocket salad and Parmigiano Reggiano	
La Trifola	288
Black truffle, crescenza cheese, mozzarella, mâche leaves HS V	

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