

BRUNCH MENU
710 per person
Inclusive of coffee or tea

GLI ANTIPASTI

To share

L'OSTRICA ALLA SCAPECE
Marinated oyster, zucchini scapece sauce

IL CAPOCOLLO DI MARTINA FRANCA
Capocollo ham

IL CARPACCIO DI RICCIOLA
Yellowtail carpaccio, sea asparagus, anchovie colatura, chervil

IL VITELLO TONNATO
Slow cooked veal loin, tuna sauce, black pepper, caper leaves

L'INSALATA DI POMODORI
Tomato salad, light pickled strawberry, almond cream

I PIATTI PRINCIPALI

Choice of one per person

GLI SPAGHETTI ALLA PUTTANESCA E CRUDO DI GAMBERI VIOLA
Spaghetti, raw purple prawn, puttanesca sauce, lime zest
(Additional \$45)

GLI SCIALATIELLI CARCIOFI E BOTTARGA
Scialatielli, artichoke, butter, grated bottarga

LE PAPPARDELLE ZAFFERANO E RAGOUT DI CINGHIALE
Saffron pappardelle, wild boar ragout, rapini leaf

IL FILETTO DI DENTICE ROSSO
Pan-fried ruby snapper fillet, fennel, green peas, seaweed

IL DIAFRAMMA ALLA GRIGLIA
Roasted Mayura beef hanger steak, red onion, broccolini, amaretto
(150g)
(Additional \$65)

Shared between two

IL BACCALA AL LIMONE
Braised codfish, tripe, mussels, lemon

IL POLLO PIEMONTESE COTTO IN PENTOLA D'ARGILLA
Roman clay pot baked chicken, morel mushroom, potatoes
(1 hour cooking time)
(Additional \$170)

I DOLCI

L'APPARECCHIATA DI DOLCI
Sharing selection of desserts

NON SOLO BOLLICINE
2 hours free flow

Aperol spritz, prosecco, white and red wine, beer

320 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.