

DINNER SET

5 courses set 790 per person
wine pairing 610 per person
non alcoholic pairing 320 per person

SHARING APPETIZERS

IL VITELLO TONNATO

Slow cooked veal loin, tuna sauce, black pepper, caper leaves

IL CARPACCIO DI RICCIOLA

Yellowtail carpaccio, sea asparagus, anchovie colatura, chervil

L'OSTRICA ALLA SCAPECE

Marinated oyster, zucchini scapece sauce

Cavalleri Blanc de Blancs Franciacorta Brut

*Homemade Chinotto, from Liguria, sweet and refreshing
with citrus hints finished off by Italian spicy aromas*

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L'UOVO IN CAMICIA

Soft boiled egg, potato, scamorza cheese

I Favati, Greco di Tufo Terrantica 2014

*Concentrated Lemonade, Amalfi lemon, marjoram,
herbaceous, with sharp citrus tangy touch*

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GLI SCIALATIELLI CARCIOFI E BOTTARGA

Scialatielli, artichoke, butter, grated bottarga

Noelia Ricci, Godenza Superiore Sangiovese 2018

Roasted artichoke tea, soaked in mint and sage

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IL FILETTO DI DENTICE ROSSO

Pan-fried ruby snapper fillet, fennel, green peas, seaweed

Santa Maria la Nave, Calmarossa 2016

Meditini, fresh slowed juiced fennel with a touch Mediterranean tonic

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IL TIRAMISU ALL'AMARETTO

Espresso coffee, savoyard biscuit, amaretto

Donnafugata Ben Rye, Passito di Pantelleria 2015

Homemade smoked Frangelico

CAFFE' E FRIVOLEZZE

Coffee or tea and petit four

no alterations or dietary changes
for complete table only

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.