

**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'UOVO IN CAMICIA  
Soft poached egg, potato, scamorza cheese, fried kales

**I PIATTI PRINCIPALI**

Choice of one per person

LE FETTUCCELLE ALLE ALGHE DI MARE  
Homemade fettuccelle pasta, seaweed sauce, raw red prawns  
(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, braised baby turnip, shellfish emulsion

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, vongole, capers, 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.