

CAMPANIA REGION TASTING MENU

AMUSE-BOUCHE

GRANCHI E ARAGOSTA

Boston lobster & Alaskan crab meat salad • saffron sauce • crunchy fennel
San Angelo Pinot Grigio IGT, Tuscany, Castello Banfi, 2021 /
grappa infused, Trentino, Marzadro, Pino Mugo

TALGIERINI

handmade taglierini • sea urchin • chilli • Datterini tomatoes
Le Marne Gavi DOCG, Piedmont, Michele Chiarlo, 2022 /
grappa barrique, Piemonte, Quaglia, Barolo

SGROPPINO

raspberry sorbet • vanilla ice cream • Moët & Chandon champagne

MARE

deep fried cod fillet • prawns • squids • mussels • zucchini • truffle aioli sauce
or

TAGLIATA

A5 Miyazaki Wagyu striploin • rocket • Datterini tomatoes • parmesan • veal jus
Terre Red IGT, Trentino, San Leonardo, 2021 /
grappa barrique, Veneto, Castagner, Riserva Ciliegio 18 Mesi

CROSTATA

frangipane tart • caramelized almonds • mix berries • raspberry sauce
grappa barrique, Friuli, Tosolini, Triple Cask

PICCOLA PASTICCERIA

petit four

\$1,288 per person

Signature Club member \$1,088 per person

wine or grappa pairing \$528

All prices are in Hong Kong dollars and subject to a 10% service charge
If you have any dietary requirement or allergy, please inform our service team
(S) - SIGNATURE (V) - VEGETARIAN
Not applicable to any discount or cash coupon



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APPETISER

SFORMATO (S) (V)

double-baked soufflé • fontina • parmesan • summer truffle
\$208

SPINACI (V)

spinach salad • goat cheese • pumpkin chips • aged balsamic
\$188

BURRATA (S)

Apulia burrata cheese • D.O.P. Culatello ham • Datterini tomatoes
\$268

OSTRICHE

baked oyster • spinach • besciamella sauce • aromatic breadcrumbs
\$288

GRANCHIO

Alaskan king crab • saffron mayonnaise • frisse • fennel • salumi powder
\$368

ARAGOSTA (S)

Boston lobster • Datterini tomatoes • saffron potatoes • lobster emulsion
\$368

VITELLO

Italian veal loin • truffle & tuna mayonnaise • capers • frisse • black truffle
\$288



HANDMADE PASTA

CULURGIONES (S)

jumbo culurgiones pasta • roosevelt potato • Luganiga sausage
sage & porcini mushroom sauce
\$288

RAVIOLI (V)

ravioli • ricotta • parmesan • spinach • rocket • Swiss chard
lemon zest • pine nuts • sage & butter sauce
\$228

AGNOLOTTI (S)

duck agnolotti • Parma ham • porcini • black truffle sauce
\$268

FETTUCCHINE

fettuccine • slow-cooked lamb ragu • San Marzano tomato sauce • thyme
\$248

MILLEFOGLIE

Fabio's grandmother recipe • Neapolitan beef ragu • mozzarella • parmesan
besciamelle • Italian tomato sauce
\$268

TAGLIERINI

taglierini pasta • clams • parmesan • green zucchini • mint • lemon zest
\$288

TAGLIOLINI (S)

tagliolini • Alaskan crab meat • Calabrian Nduja salami
San Marzano & Datterini tomato
\$348

CAVATELLI

cavatelli • Boston lobster • shrimps • clams • mussels • calamari
zucchini • San Marzano tomato sauce
\$398



SEAFOOD

MERLUZZO

pan-baked black cod • asparagus • kale • new potatoes
carrots • Madeira wine & girolles mushrooms sauce
\$428

PESCE

grilled swordfish loin • king prawn • octopus • frisse & rocket salad • saffron aioli
\$398

BRANZINO

800grams Mediterranean seabass • clams • mussels
Chardonnay wine sauce • Datterini & San Marzano tomatoes
\$788

MEAT

FILETTO (S)

smoked & pan-roasted 220 grams M4 Wagyu tenderloin
new potatoes • root vegetables • veal jus
\$548

OSSOBUCO

Italian veal shank • saffron carnaroli rice • San Marzano tomato sauce
\$428

AGNELLO

Australian lamb rack • pistachio crust • celeriac puree
crispy polenta • seasonal vegetables • Porto sauce
\$448

MAIALE

grilled 250 grams Iberico pork chop • Sicilian caponata • potato gratin • Marsala sauce
\$398

COSTATA

grilled 300 grams U.S. Holstein ribeye • seasonal vegetables • veal jus
\$588

TAGLIATA

grilled 220 grams A5 Miyazaki Wagyu sirloin • rocket salad • parmesan
\$598

BRONTOSAURO

grappa flamed 1.4 kg M4 Australian Wagyu tomahawk • mushrooms
spinach • potato gartin • Porto Sauce
\$1,988



SOUP

MINISTRONE (V)

Genovese minestrone soup • basil pesto
\$168

CROSTACEI

Blue lobster & Alaskan crab creamy soup • crab ravioli
\$198

SIDE DISH

INSALATA (V)

Italian mixed leaves • D.O.P. Parmigiano Reggiano cheese • Datterini tomatoes
\$98

RUCOLA (V)

Italian wild rocket • fennel • Datterini tomatoes
\$98

POTATE (V)

roasted new potatoes • black truffle sauce
\$98

SPINACI (V)

Italian wild spinach • crispy garlic
\$98

FUNGHI (V)

wild mushrooms • thyme
\$98



PIZZA

BUFALINA (V)

San Marzano tomato base • 24-month D.O.P. Parmigiano Reggiano cheese
cherry mozzarella cheese • basil
\$248

CAMPAGNOLA (V)

pesto & mozzarella base • grilled vegetables • artichokes
\$268

LA BURRATA (S)

charcoal Margherita base • Parma ham • burrata cheese
rocket • Datterini tomatoes
\$328

NAPOLETANA

Margherita base • anchovy • olives • capers • garlic chips
\$228

CALABRESE

Margherita base • N'duja spicy salami • stracciatella cheese
red bell peppers • Datterini tomatoes
\$268

LA LUGANIGA

black truffle base mozzarella cheese • Luganiga sausage
wild mushrooms • scamorza cheese • rocket
\$288

PESCATORA

Margherita base • prawns • smoked salmon • sea bass
calamari • clams • mussels • Datterini tomatoes
\$328



DOLCE

SEMIFREDDO (S)	\$118	CAPRESE AL CIOCCOLATO	\$118
half-frozen pistachio mousse croccante biscuit • raspberry sauce		chocolate & almond cake toffee sauce • hazelnut ice cream	
TIRAMISU (S)	\$118	TORTA AL FORMAGGIO	\$118
signature tiramisu • mascarpone cheese Kimbo coffee • finger bisquit • cacao		eggless cheese cake strawberry compote • vanilla cream	
TARTA DI LIMONI	\$118	AFFOGATO	\$118
Amalfi lemon meringue tart caramelised hazelnut • lemon sorbet		vanilla ice-cream • cacao warm chocolate • Kimbo coffee	
PIZZA FRANGIPANE	\$168	COPPA GELATO	\$148
apple crumble pizza • Marsala ice cream		pistachio & hazelnut & chocolate ice-cream • macaron • chocolate sauce	

DESSERT WINE

BOTTEGA MOSCATO NV	\$550
BOTTEGA PINK MOSCATO NV	\$620
MOSCATO D'ASTI	\$650

DIGESTIF

AMARETTO	\$75
AVERNA AMARO	\$75
FRANGELICO	\$75
LIMONCINO	\$88

