

EMILIA ROMAGNA TASTING MENU

AMUSE-BOUCHE

CULATELLO

culatello ham • parmesan cheese • leaves salad • aged balsamic
L'Ariosa Vermentino di Sardegna DOC 2021/
grappa infused, Trentino, Marzadro, Pino Mugo

RISOTTO

carnaroli rice • D.O.P parmesan • Parma ham • aged balsamic vinegar pearl
Bianco Falerno del Massico DOC, Campania, Villa Matilde, 2021/
grappa barrique, Piemonte, Quaglia, Barolo

TORTELLI

handmade tortelli • Parma ham • guinea fowl • ricotta • parmesan
pistachios • green peas cream
Giorgio Odero Oltrepo' Pavese DOC, Lombardia, Frecciarossa, 2011/
grappa barrique, Veneto, Castagner, Riserva Ciliegio 18 Mesi

TARTA ALLE NOCI

frangipan pecan tart • toffee sauce • hazelnuts gelato
grappa barrique, Friuli, Tosolini, Triple Cask

PICCOLA PASTICCERIA

petit four

\$888 per person

Signature Club member \$788 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

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

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

FLAT IRON T-BONE

1 kg Australian Angus Pure T-bone • Italian mixed leaves • French fries
\$1,198

FLAT IRON TOMAHAWK

1.5 kg Australian Angus Pure tomahawk steak • Italian mixed leaves • French fries
\$1,298



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



AUTHENTIC NEAPOLITAN PIZZA

Our pizza dough is crafted from the finest Italian “00” flour, pure natural spring water, a pinch of sea salt and wild yeast.

Through a meticulous 24-hour natural proofing process, these simple yet exceptional ingredients transform into a light, airy crust that perfectly balances delicate crispness with a satisfying chew.

This time-honored craftsmanship captures the true essence of Neapolitan tradition in every bite.

We honor Italy’s rich culinary heritage by sourcing only the finest artisan ingredients from across its regions.

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



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

