

WINTER BLACK TRUFFLE TASTING MENU

AMUSE-BOUCHE

UOVO

poached organic eggs • porcini foam, watercress • parmesan chips • winter black truffle
Meriggio Sauvignon Blanc Bio IGT, Tuscany, Fontodi, 2023/
grappa infused, Trentino, Marzadro, Pino Mugo

TAGLIERINI

handmade taglierini • pecorino • parmesan • black pepper • winter black truffle
Campo delle Oche Classico Superiore DOC, Marche, Fattoria San Lorenzo, 2020/
grappa barrique, Piemonte, Quaglia, Barolo

SGROPPINO

lemon sorbet • vanilla gelato • grappa • prosecco

MERLUZZO

pan-baked black cod • madeira wine • girolles mushrooms • fennel • winter black truffle
or

FILETTO

pan-roasted M4 Wagyu tenderloin • foie gras • root vegetables • black truffle jus
Marche Rosso "Il Solleone" IGT, Marche, Fattoria San Lorenzo, 2011/
grappa barrique, Veneto, Castagner, Riserva Ciliegio 18 Mesi

TIRAMISU

gluten-free chocolate cake • vanilla ice cream • caramelized hazelnut • winter black truffle
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 of the above dishes include 3 grams of winter black truffle

Extra black truffle are sold by weight at \$60 per gram

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 • Romanesco
\$168

SPINACI (V)

spinach salad • goat cheese • pumpkin chips • aged balsamic
\$168

POLPETTE

Italian meat ball • stracciatella cheese • spicy tomato sauce • focaccia
\$168

BURRATA (S)

Apulia burrata cheese • Parma ham • frisee • Datterini tomatoes
\$208

VITELLO

Italian veal loin • truffle & tuna mayonnaise • capers • frisse
\$248

GRANCHIO & ARAGOSTA (S)

Boston lobster & Alaskan crab meat salad • saffron mayonnaise • crunchy fennel
\$328

MINISTRONE (V)

Genovese minestrone soup • basil pesto
\$148

CROSTACEI

Blue lobster & Alaskan crab creamy soup • crab ravioli
\$168



PASTA

RAVIOLI (S)

ravioli • ricotta • parmesan • egg yolk • carbonara sauce
\$228

AGNOLOTTI (S)

duck agnolotti • Parma ham • porcini • black truffle sauce
\$248

PACCHERI

paccheri • Lugania sausage • wild mushroom cream sauce • parmesan chips
\$248

LASAGNA

Fabio's grandmother recipe • Neapolitan beef ragu • mozzarella • parmesan
besciamelle • Italian tomato sauce
\$248

TAGLIOLINI (S)

tagliolini • Alaskan crab meat • crab bisque • chilli • San Marzano & Datterini tomatoes
\$298

LINGUINE

linguine • Boston lobster • lobster bisque • San Marzano & Datterini tomatoes
\$348



MEAT

MAIALE

grilled 250 grams Iberico pork chop • Marsala sauce
\$348

OSSOBUCO

Italian veal shank • saffron carnaroli rice • San Marzano tomato sauce
\$398

AGNELLO

Australian lamb rack • spice bread crust • Porto sauce
\$398

FILETTO (S)

smoked & pan-roasted 200 grams M4 Wagyu tenderloin • veal jus
\$498

T-BONE

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

TOMAHAWK

1.5 kg Australian Angus Pure tomahawk steak • Italian mixed leaves • hand cut fries
\$1,398



SEAFOOD

MERLUZZO

pan-baked black cod • spinach • fennel • porcini mushroom & vermouth sauce
\$348

FRITTURA

deep-fried cod fillet • prawns • squids • mussels • zucchini • truffle aioli sauce
\$398

BURRIDA DI PESCE (S)

slow-cooked stew • garoupa • king prawn • clams • mussels
baby cuttlefish • Datterini & San Marzano tomatoes
\$398

SIDE DISH

INSALATA (V)

Italian mixed leaves • parmesan • Datterini tomatoes
\$68

BROCCOLINI (V)

broccolini • garlic • olive oil
\$68

PATATE (V)

hand cut fries • truffle mayonnaise
\$68

SPINACI (V)

Italian wild spinach • crispy garlic
\$68

FUNGHI (V)

wild mushrooms • shallots • thyme
\$68



AUTHENTIC NEAPOLITAN PIZZA

12-inch base

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.

MARGHERITA (V)

San Marzano tomato & mozzarella base • basil • olive oil

\$188

PICCANTE

Margherita base • spicy salami • basil

\$208

5 FORMAGGI

5 Italian cheese base • rocket

\$248

REGINA

Margherita base • Parma ham • cherry mozzarella • rocket • Datterini tomatoes

\$268

LUGANIGA

black truffle & mozzarella base • Lugania sausage • wild mushrooms • rocket

\$288

FRITTA (S)

deep-fried pizza • bone ham • salami • mozzarella • ricotta • rocket • Arrabiata sauce

\$298

EXTRA TOPPING

Parma ham • Lugania sausage • Ventricina salami • bone ham
grilled vegetables • mushrooms • cherry mozzarella • rocket

\$50 each



DOLCE

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

DESSERT WINE

BOTTEGA MOSCATO NV	\$550
BOTTEGA PINK MOSCATO NV	\$620
MOSCATO D'ASTI	\$650
VIN SAN GIUSTO BLANC, SAN GIUSTO A RENTENNANO, 2009 (375 ML)	\$880

DIGESTIF

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

