Lunch Menu

ANTIPASTI
choice of one

PROSCIUTTO & RUCOLA
24-month "Prosciutto di Parma", rocket, Parmigiano Reggiano, toasted pine nuts and 25 yo balsamic vinegar

BRUSCHETTA POMODORO E STRACCIATELLA (V)
Toasted sourdough, stracciatella cheese and cherry tomato salad

VITELLO TONNATO
Roasted veal, tonnato sauce, mixed greens, sundried tomatoes and capers

GAMBERONI
Grilled jumbo prawns with garlic "Bagna Càuda" sauce

TARTARE DI BUE PIEMONTESE (+$68)
Fassona beef tartare, sundried tomato and mint sauce

MAIN COURSE
choice of one

PENNE, PEPERONI E BURRATA (V)
Penne, tomato sauce, bell peppers, burrata cheese & basil

TAGLIATELLE SALSICCIA E ASPARAGI
Homemade tagliatelle, Italian sausage and jumbo green asparagus

PIZZA DIAVOLA
Spicy "Spianata Romana" salami, "fior di latte" mozzarella, tomato sauce

PIZZA ZUCCHINE E POMODORI SECCHI (V)
Zucchini, sundried tomatoes, "fior di latte" mozzarella and basil

BRANZINO ALL'ACQUA PAZZA
Seared Mediterranean sea bass, broccolini, fava beans, capers and tomato

CONTROFILETTO DI MANZO (+$158)
Black Angus striploin, "aglio e olio" broccolini and beef jus

DESSERT
choice of one

PANNA COTTA ALL'ALBICOCCA
Madagascan vanilla panna cotta, apricot sauce and dried apricots

TIRAMISÙ
Savoiardi biscuits, mascarpone cream and Arabica espresso

CANNOLI
Traditional Sicilian cannoli, ricotta, chocolate and pistachio

GELATI E SORBETTI
Homemade ice cream and gelato - please ask your server for flavours

$398 per person

Tea / Coffee / Juice / Soft Drink $38 Glass of House Wine $68

V — Vegetarian

Price in Hong Kong dollar, plus 10% service charge