**ANTIPASTI**

**MINESTRONE PRIMAVERA (V) • $128**
Soup of onions, asparagus, green peas, zucchini, spinach and fresh basil served with dried garlic and urban herbs

**ZUPPA AI CROSTACEI • $148**
Shellfish cream with crab ravioli

**SELEZIONE DI ANTIPasti • $398**
(For 2 Persons)
Sharing board with mini mozzarella, Presioittuto di Parma, bruschetta with Datterini tomato, roasted asparagus wrapped in speck, Italian olives, Bresaola, Coppa and grilled artichokes

**PIATTI DI OSTRICHE**
12 pieces • $698/$368
Selected of French oyster pearl n 2 served with shallots, gherkin, lemon and red wine vinegar

**INSALATA DI POMODORI E BURRATA (V) • $238**
Burrata cheese with sliced Heirloom and Datterini tomatoes, radicchio, rocket, aged balsamico and pangrattato

**TARTARE DI TONNO, ARANCE E CACAO • $248**
Yellowfin tuna tartare made with red chilli, gherkins, capers, truffle, radicchio, rocket, Sicilian orange, cacao and Amalfi lemon dressing

**SFORMATO DI FONTINA E BROCCOLI ROMANESCHI (V) (S) • $198**
Baked soufflé served with romanescou broccoli, fontina cheese, spinach, cream and parmesan

**INSALATA DI SPINACI • $158**
Baby spinach salad with Datterini tomatoes, caprino, parmesan, pine nuts and pumpkin chips

**CARPACCIO DI MANZO • $258**
Thinly sliced black Angus beef with rocket, radicchio, walnut, Datterini tomatoes and parmesan

**INSALATA DI GRANCHIO E ARAGOSTA • $358**
Fresh Boston lobster and mud crab with Florence fennel, rocket and radicchio salad, Sardinian bottarga and Amalfi lemon dressing

**RUCOLA, DATERINI E RICOTTA SALATA • $68**
Rocket, Datterini tomatoes and ricotta salad with balsamic dressing

**INSALATA MISTA • $68**
Mixed leaf salad, Datterini tomatoes and aged balsamic

**FUNGI MISTI • $68**
Sautéed mixed mushrooms

**PATE AL FORNO • $68**
Roasted new potatoes with rosemary and garlic

**SPINACI, OLIO E LIMONE • $68**
Spinach, oil and lemon

**ZUCCHINI FRITTI • $68**
Crispy fried zucchini

**PASTA**

**CAPPELLETTI DI VITELLO (S) • $258**
Handmade pasta filled with slow cooked veal and pancetta with porcini mushrooms and parmesan

**RAVIOLE ALLE ERBETTE, LIMONE E PINOLI (V) (S) • $208**
Homemade ravioli pasta filled with ricotta cheese, swiss chard, spinach, rocket, pine nut, lemon zest and parmesan served with butter and sage sauce

**FETTUCCINE AL RAGU DI MANZO • $228**
PECORINO E ROSMARINO
Homemade fetuccine pasta with slow cooked beef in Chianti and San Marzano tomatoes, pecorino cheese and fresh rosemary

**TAGLIOLINI AL GRANCHIO • $328**
Homemade tagliolini pasta with mud crab meat, dried lemon zest, parsley and red chilli

**TAGLIALETTA CON ARAGOSTA E CAVIARE • $498**
Homemade tagliatelle pasta with Boston lobster, San Marzano and Datterini tomatoes, garlic, fresh chilli and Italian Caviar

**TAGLIERINI AL NERO DI SEPPA, FRUTTI DI MARE E BOTTARGA • $328**
Homemade black ink tagliatelli pasta served with clams, mussels, sea bass, salmon, prawns, San Marzano and Datterini tomatoes, fresh chilli and Bottarga di mugine

**SEAFISH**

**PINOT GRIGIO**
Veneto
Bottega, 2018
$108 per glass

**CHARDONNAY**
Tuscany, Rufino
Libaio, 2018
$120 per glass

**CORTESKE**
Piemonte, Gavi
Michele Chiarlo, 2018
$125 per glass

**MEAT**

**CARBONARA DI AGNELLO AL PANE AROMATICO • $688**
Roast Australian rack of lamb in spice herbs bread crumb served with roasted globe and Jerusalem artichoke, baby leek, baby carrots, salsa d’ebre and thyme jus

**COSTATA DI MANZO • $588**
U.S. Holstein beef rib eye 350g

**CONTROFILETTO • $398**
U.S. Angus beef sirloin 250g

**BISTECCA DI VITELLO PORCINI E TARTUFO • $428**
Pan roasted Italian veal chop served with Datterini tomatoes, porcini mushrooms and truffle jus

**BISTECCA DI MIALE AL FERRI • $398**
Grilled Iberico pork chop 250g

**BISTECCA ALLA FIORENTINA (S) • $1488**
(For 2 - 3 Persons)
Roasted guinea fowl filled with prosciutto di Parma, lemon zest, thyme and mascarpone on pagnotta bruschetta bread with saffron potatoes and mixed bell peppers

**CABERNET SAUVIGNON • $108 per glass**
Veneto
Bottega, 2018

**MERLOT • $110 per glass**
Veneto
Corte Giara, 2018

**SANGIOVESE BLEND • $155 per glass**
Tuscany, Frescobaldi
Castello di Nipozzano, 2015

**FROM THE GRILL**

**FRISSATE DI TONNO • $298**
Grilled seafood with lemon sauce

**TAGLIERINI DI PESCE • $268**
Tagliatelle with fresh shellfish

**SPAGHETTI AL FORNO • $298**
Spaghetti with wild salmon

**COSTATA DI BUE • $398**
Grilled beef ribeye 300g

with fresh red chilli, parsley and aged balsamic vinegar
all served with rocket salad with roasted Datterini tomatoes and parmesan or sautéed mixed mushrooms and roasted baby potatoes

**TAGLIERINI AL FORNO • $298**
Tagliatelle with meatballs

**TAGLIERINI AL LATTE • $298**
Tagliatelle with light cream sauce

**TAGLIERINI CON RAGU • $298**
Tagliatelle with rich meat sauce

**TAGLIERINI AL FUMO • $298**
Tagliatelle with smoked salmon

**TAGLIERINI AL CAVIARE • $298**
Tagliatelle with caviar

**TAGLIERINI AL GORGONZOLA • $298**
Tagliatelle with gorgonzola

**TAGLIERINI AL RAGU • $298**
Tagliatelle with meat sauce

All prices are in Hong Kong Dollars and subject to a 10% service charge.