



Classic Italian Winter Delights

“MOSCARDINI AFFOGATI” braised slow cooked baby octopus, tomato sauce, black olives, garlic toast (\$258)

慢煮迷你八爪魚伴蒜蓉多士, 黑橄欖及蕃茄醬 (\$258)

Prosecco Spumante DOC, Veneto, Italy (\$99/glass)

OR

“POLPETTE DELLA NONNA” Italian stuffed “Chianina” meatballs, mozzarella cheese, red wine tomato sauce (\$198)

意大利肉丸釀馬蘇里拉芝士伴紅酒蕃茄醬 (\$198)

Ribolla Gialla delle Venezie, Friuli, Italy (\$99/glass)

“PAPPARDELLE TOSCANE”, homemade pappardelle, braised duck & Parma ham sauce, white wine and fresh herbs (\$278)

白酒香草巴馬火腿汁燴鴨肉自家制特闊麵 (268)

Nero d’ Avola, Sallier de la tour, Sicily, Italy (\$99/glass)

OR

“CASARECCE AI FUNGHI” homemade “Casarecce” pasta, porcini mushrooms, green asparagus (\$268)

牛肝菌青露筍自家制麻花卷麵 (\$268)

Falanghina “Serrocielo” DOC, Campania, Italy (\$109/glass)

“SALTIMBOCCA ALLA ROMANA” pan seared veal tenderloin escalope, pancetta, sage, white wine rosemary jus (\$388)

香煎意大利牛仔薄片包煙肉, 西子配白酒香草汁 (\$388)

Montepulciano Riserva DOCG, Zanna, Abruzzo, Italy (\$109/glass)

“MARITTOZZI ITALIANI” Roman style “maritozzi” filled with cream, mixed berry fruit salad (\$108)

羅馬式奶油夾心麵包伴雜莓鮮果沙律 (\$108)

Ottolati Moscato D’Asti DOCG 2021 (\$99/glass)

COFFEE or TEA

咖啡或茶

4 Courses Tasting Set Menu @ HK\$768
with wine pairing additional HK\$208 per person
(half glass pouring portion for each wine only)
All prices are subject to 10% service charge