

Cocktails

Vuo Fà L'Americano – <i>Gin, Sweet Vermouth, Raspberry, Cucumber, Limoncello & Soda</i>	128
Wisteria – <i>Dragonfruit Infused Vodka, Lychee, Vanilla & Hibiscus</i>	128
Fico Negroni – <i>Gin, Fig, Sweet Vermouth & Coconut-Washed Campari</i>	128
Hasta la vista – <i>Don Julio Blanco Tequila, Clarified Mango & Papaya, Ancho Reyes Verde</i>	128

Mocktails

Saicho Sparkling Tea	88
Jasmine/ Darjeeling/ Hojicha 200ml	

Small plates

Tuscan seafood soup 意式海鮮湯	188
Burrata with plums, heirloom cherry tomatoes and basil pesto 水牛芝士配梨子櫻桃番茄和羅勒香草醬	168
BBQ pulled pork maritozzi sandwich with crispy crackling and chives (3 pieces) 手撕豬肉意大利包	188
Eggplant Parmigiana with parmesan cheese foam and basil oil 焗烤千層茄子配帕瑪森芝士和羅勒油	148
Beetroot and avocado salad (quinoa, baby gems, orange and goat cheese crumbs) 牛油果紅菜頭沙拉 (藜麥, 意生菜, 菜橙, 羊奶芝士碎)	168
Red prawn carpaccio with aioli, pickled onions jam, spicy pistachio 薄切紅蝦配蒜泥蛋黃醬和醃製洋蔥果醬及辛辣開心果	298
Grilled octopus salad with baby gems, confit potato, grapefruit and crispy parma ham bits 烤八爪魚沙拉配菜苗、西柚油封薯仔及帕瑪火腿碎	220
Table side Fassona beef tartare 意式生牛肉他他	245

Pasta e Risotto

Homemade wagyu beef cheek ravioli with porcini mushroom, chives and butter veal jus 自家製和牛面頰肉雲吞配牛肝菌, 韭菜及牛油燒肉汁	288
Lobster and lime linguine (Kristal caviar +HKD\$130) 龍蝦青檸意大利扁麵 (魚子醬另加港幣\$130)	385
Paccheri pasta with spicy oxtail ragu 香辣牛尾肉醬大通粉	275
Risotto with saffron and osso buco 番紅花意式燴牛膝意大利飯	348
Spinach and ricotta ravioli with black truffle 菠菜奶酪雲吞配黑松露	268
Risotto with prawns, mussels, clams and squid 意大利海鮮意大利飯	348

Large plates

250g breaded veal cutlet with semi-dried tomato, fried rosemary and smoked salt 意式炸牛小排伴乾蕃茄配煙海鹽迷迭香 - 250 克	398
Suckling pig with apricot puree, red skin potatoes millefeuille, cauliflower and veal jus 油封乳豬配杏桃果泥及千層紅薯仔伴椰菜花及燒肉汁	365
Cod fish fillet with white asparagus, pickled vegetables and mussel tomato sauce 鱈魚配白蘆筍、醃漬蔬菜和青口番茄醬	388
Salt baked sea bass with vegetable caponata and salmoriglio sauce 鹽焗海鱸魚配西西里燉菜及香草油醋	880
300g grilled Australian rib-eye, red wine jus 300g 澳洲肉眼牛扒伴紅酒汁 - 300 克	528
Grilled and smoked tomato and ginger marinated half chicken 蕃茄薑汁烤燻雞 (半隻)	340

Side dishes

Roasted potato with black truffle 黑松露新薯	78
Sautéed spinach with garlic and chilli (VE) 香蒜辣炒菠菜	78
Pan-fried french beans with cured pork cheek 香煎法邊豆配風乾豬面頰肉	78
Datterini tomato and shallot salad (VE) 意大利車厘茄紅蔥頭沙律	78

Dessert

Table side tiramisu' (Classic / Pistachio / Hazelnut) 意大利芝士蛋糕 (經典/開心果/榛子)	148
Sicilian rolled pastry, ricotta, pistachio 西西里芝士開心果捲心脆餅	108
St'honore custard cream puff chocolate ganache sauce mascarpone cream and vanilla shortbread 聖多諾黑, 泡芙吉士忌廉, 泡芙朱古力汁, 馬斯卡彭忌廉, 雲尼拿餅乾	118
Chocolate and caramel cup chocolate creamy caramel sauce brownie and sea salt caramel crunchy 朱古力焦糖杯, 朱古力慕絲, 忌廉海鹽焦糖醬, 布郎尼蛋糕, 海鹽焦糖脆脆	118
Selection of homemade gelato and sorbets Ask your server for the available selection 自家製意大利雪糕及雪葩	single scoop 50 three scoops 120