

WEEKEND BRUNCH

Sat, Sun & PH • 12 - 3 PM

JUNIOR

PIZZA MASTER
SESSION AVAIL
EVERY SUNDAY
\$120/child

DELIGHTFUL EGG BRUNCH

PATIO'S BREAKFAST

organic scrambled egg, Canadian bacon,
hash brown and mushrooms
138

EGG BENEDICT

poached organic eggs, smoked salmon and
avocado served on a toasted English muffin
topped with Hollandaise sauce au gratin
148

UOVA AL POMODORO

2 organic eggs laid on a rich tomato and
onion salsa served in a cast iron skillet
accompanied with toasted baguette
158

AVOCADO TOAST

sour dough toast topped with avocado salsa,
poached egg, tomato confit and cress
138

NEW OMELETTE ALLA PATIO

with scamorza cheese and cooked ham
148

MAKE YOUR OWN SET

\$258 INCLUDES STARTER + PASTA + COFFEE/TEA

\$370 INCLUDES STARTER + MAIN + COFFEE/TEA

{ STARTER }

CAESAR SALAD

with organic Label Rouge chicken breast
or Scottish smoked salmon
158

NEW

V LIGURIAN SALAD

with potatoes, asparagus, olives, cherry
tomatoes, basil pesto, quail egg and
parmesan shavings
138

S LAYERED MAGURO TUNA

with avocado tartare
158

DEEP FRIED PRAWNS & CALAMARI

served with tartar sauce
178

S PATIO BEEF CARPACCIO

168

SOUP OF THE DAY

{ PASTA }

S HANDMADE LARGE PAPPARDELLE

with a porcini, chianti and Tuscan
sausage ragoût
218

BAKED LASAGNA

layered with a rich meat ragoût
198

V WHOLE WHEAT ORGANIC SPAGHETTI

with cherry tomatoes, basil, olives and chili
188

NEW

RISOTTO FERRON

with basil pesto, tomato confit and
stracciatella cheese
218

{ MAIN }

NEW

SUSTAINABLE NORWEGIAN SALMON STEAK

with smoked eggplant purée and caponata
218

NEW

TUSCAN CHIANINA BURGER

with taleggio cheese, truffle cream, bacon
and lettuce
188

AUS LAMB SHANK

laid on porcini mushroom ragoût with
potatoes and lamb sauce
228

S

AUS BEEF STRIPLOIN TAGLIATA

topped with wild rocket, sundried tomatoes,
grana padano shavings and aged balsamico
258

RUSTIC PLATTERS FOR TWO

398

V S 500 GRAMS BURRATA CHEESE
with a cherry tomato salad

288

PARMA HAM RESERVA
served with giardiniera and
rosemary focaccina

WEEKEND INDULGENCE 2 HOUR FREE FLOW

APEROL SPRITZ PERONI BEER
PROSECCO DIVINO HOUSE WINE

188



Set is served for one person only

Please ask our friendly staff for the pizza menu



WiFi Wifi password: 28773552

V VEGETARIAN OPTION

S SIGNATURE DISH

Prices are in Hong Kong Dollars & are subject to a 10% service charge | Corkage fee of \$250 will be charged per bottle | Cake cutting fee of \$150 will be charged per cake

JUL20