

**APPETIZERS & SALADS**

- ✓ **GARDEN SALAD OR ARUGULA** 108  
with cherry tomatoes and grana padano shavings tossed with aged balsamic
- CAESAR CARDINI SALAD WITH BACON** 168  
king prawn *extra 68*  
organic chicken breast *extra 58*  
smoked Scottish salmon *extra 48*
- NEW DEEP FRIED CALAMARI E GAMBERI** 158  
traditional semolina crusted deep fried calamari and prawns served with tartar sauce
- TUNA TARTARE** 168  
scented with lime and ginger, layered with avocado
- ✓ **CAPRESE SALAD** 158  
made of buffalo mozzarella, plum tomatoes, fresh basil and oregano. Served with a garden salad
- ✓ **EGGPLANT PARMIGIANA** 198  
with mozzarella, parmesan cheese and basil
- NEW U.S. TENDERLOIN BEEF CARPACCIO**  
with spring black truffle, wild rocket and parmesan shavings

**SOUPS**

- SOUP OF THE DAY** 108  
please check with our server

**PLANT-BASED GOODIES**

- SPAGHETTI PASTIFICIO MARTELLI** 188  
tossed with Beyond<sup>®</sup> meat and Onnipork<sup>®</sup> ragoût
- BEYOND<sup>®</sup> BURGER** 158  
served with tomatoes, lettuce and avocado accompanied with fries
- PIZZA HEURA ORIGINAL CHUCK<sup>®</sup>** 188  
tomato sauce, roasted bell pepper, basil, dairy-free mozzarella and vegetarian chicken (10.5" gluten free crust available upon request 🌱)

**PASTA & RISOTTI**

**ARTISANAL PASTA**

- LASAGNE BOLOGNESE** 188  
layers of fresh pasta with Wagyu beef ragoût and béchamel
-  **NEW HOMEMADE RAVIOLI** 238  
filled with "brasato al Barolo" finished with rosemary and black truffle
- NEW HANDMADE BEETROOT TAGLIATELLE** 178  
tossed with a ragoût "bianco" made with hand-cut chicken

**DRY PASTA**

- ✓ **FUSILLI "MANCINI"** 188  
with cherry tomatoes, black olives, fresh basil and a hint of chili
- ✓ **PENNE "JEROME"** 198  
with gorgonzola and black truffle cream
- SPAGHETTI PASTIFICIO MARTELLI ALLE "VONGOLE"** 218  
with imported Italian clams, white wine and parsley

-  ✓ **RISOTTO CARNAROLI** 248  
with Italian mushrooms
- LINGUINI PASTIFICIO FELICETTI ALLA BUSERA** 288  
tossed with Boston lobster and a rich spicy tomato sauce

**CLASSIC PASTA**

- PENNE BOLOGNESE** 158  
with minced beef ragout
- ✓ **PENNE ARRABBIATA** 158  
with garlic and parsley in spicy tomato sauce
- SPAGHETTI CARBONARA** 158  
with guanciale ham, egg yolk and pecorino
- ✓ **SPAGHETTI AOP** 158  
with olive oil, garlic, parsley and chili

GLUTEN-FREE PASTA & "KAMUT" WHEAT PASTA AVAILABLE UPON REQUEST (EXTRA 24) 

**SHARING PLATTERS**

(FOR 2 PEOPLE)

- NEW PARMA HAM "RISERVA"** 288  
served with giardiniera pickles and crescentine puffs
- AFFETTATI MISTI** 258  
5 kinds of Italian cold cuts with pickled vegetables
-  ✓ **500g BURRATA D.O.P** 398  
with Italian cherry tomato and red onion salad

**MAIN COURSE FISH**

- NEW TUSCANY ORBETELLO SEA BASS FILLET**  298  
served with chickpea purée, samphire and rosemary needles
- SUSTAINABLE NORWEGIAN SALMON** 228  
pan roasted and served with lentils, crispy pancetta and red wine jus

**MAIN COURSE MEAT**

- NEW ITALIAN FREE RANGE BABY COCKEREL** 248  
butterflied and marinated "alla Diavola" served with rosemary potatoes and a garden salad
- COTOLETTA ALLA MILANESE** 378  
veal Milanese with a salad of rocket and cherry tomatoes

**MAIN COURSE STEAK**

FROM THE LAVA ROCK STONE GRILL

-  **AUS BEEF TAGLIATA** 328  
10oz Rangers Valley striploin served with wild rocket salad, sun-dried tomatoes, parmesan shavings and aged balsamico
- AUS BEEF RIB EYE** 368  
char grilled 11oz prime cut grain fed rib eye and served with French fries and a garden salad

*TO ACCOMPANY YOUR STEAK*

- Béarnaise sauce Aromatic herbs Green pepper Mustard sauce Red wine beef reduction*

**SIDES**

- FRENCH FRIES** 65
- ROASTED POTATOES** 65
- GRILLED ASPARAGUS** 65
- SAUTÉED FOREST MUSHROOMS** 65
- ROCKET SALAD** 65  
parmesan shavings

**WE ONLY USE SUSTAINABLE FISH & LIVESTOCK**



Friend of the Sea is a project for the certification and promotion of seafood from sustainable fisheries and sustainable aquaculture.



Label Rouge is a quality label used to delineate poultry produced in France under strict guidelines. Its premium free range chicken is hormone and antibiotic free.



Peter's Farm<sup>®</sup> Dutch veal is raised naturally, in the pasture at its mother's side. It is easily digestible, low in cholesterol and rich in vitamins and minerals.

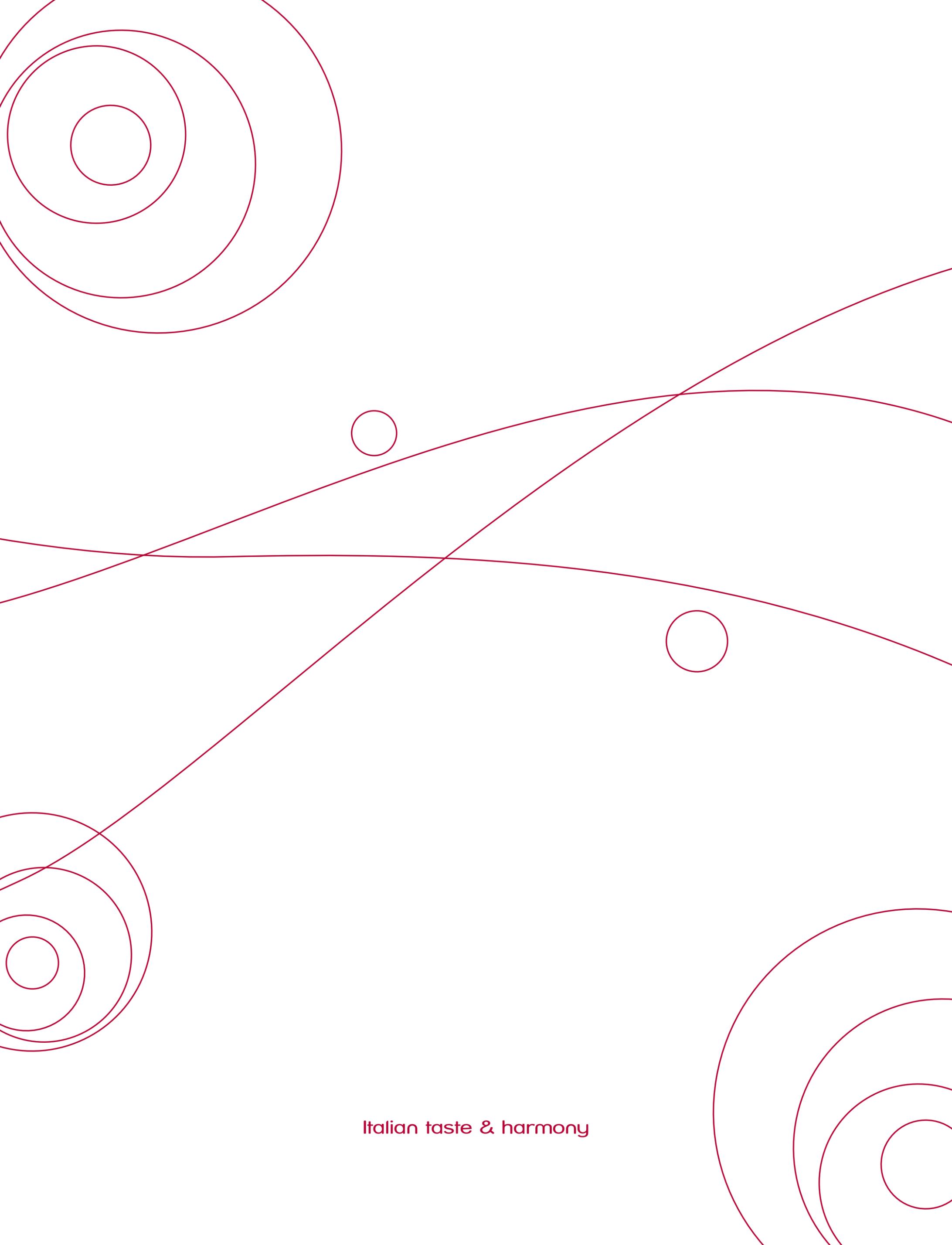


JBS<sup>®</sup> lamb is MSA graded, HGP free and 100% grass fed while never being exposed to hormones, GMOs or antibiotics.



Rangers Valley is one of the world's most respected premium marbled beef producers specialising in long fed pure Black Angus and Wagyu cross breeds. Australian Purebred Wagyu cattle cows graze on natural pasture in a complete free range environment.

 = Signature  = Vegetarian dish  
Prices are in Hong Kong Dollars & are subject to a 10% service charge  
Corkage fee of \$275 will be charged per bottle of wine | Corkage fee of \$325 will be charged per bottle of champagne  
Cake cutting fee of \$230 will be charged per pound  
Wifi password: spasso07



Italian taste & harmony