ANTIPASTI

From The Sea – "Dal Mare"

DEEP FRIED PRAWNS & CALAMARI 148
WITH TARTAR SAUCE
Frittura di gamberi e calamari fritti, salsa tartara

S **LAYERED MAGURO TUNA** 178
AND AVOCADO TARTARE
Tartara di tonno, zenzero e avocado

From The Land – "Dalla Terra"

V **EGGPLANT PARMIGIANA** 178
LAYERED WITH TOMATO SAUCE, MOZZARELLA, PARMESAN CHEESE AND BASIL AU GRATIN
Melanzane alla parmigiana

S **PATIO'S BEEF CARPACCIO** 188
Carpaccio di manzo con rucola, Parmigiano Reggiano e carciofini

SOUP OF THE DAY 108
Zuppa del giorno

NEW **VITELLO TONNATO** 188
TRADITIONAL THIN SLICE OF VEAL TOPPED WITH A RICH TUNA AND MAYO SAUCE

NEW **BEEF TARTARE** 198
BEETROOT, MUSTARD, GHERKINS AND LEMON ESSENCE SERVED WITH CRISPY FOCACCIA CROUTONS
La tartare di Manzo di Omar

SALAD

V **CAESAR SALAD** 138
WITH ORGANIC LABEL ROUGE CHICKEN BREAST *extra* 50
WITH SCOTTISH SMOKED SALMON *extra* 58
Insalata di Cesare

CAPRESE SALAD 158
MADE WITH BUFFALO MOZZARELLA, PLUM TOMATOES, FRESH BASIL AND OREGANO
Insalata di mozzarella di bufala e pomodoro

NEW **INSALATA PRIMAVERA** 138
SPRING SALAD MADE WITH ICEBERG LETTUCE BEETROOT, ORANGE, BELGIUM ENDIVE AND WALNUT

RUSTICI PLATTERS
Patio Classics To Share For 2

S **PARMA HAM RISERVA** *single* 168 *share* 288
SERVED WITH GIARDINIERA AND ROSEMARY FOCACCINA
Prosciutto di Parma e con focaccina al rosmarino

BUFFALO MOZZARELLA & SPANISH CANTABRIC ANCHOVIES 278
SERVED WITH CHERRY TOMATOES AND ROSEMARY FOCACCINA
200gr mozzarella D.O.P., Acciughe del Mar di Biscaglia, pomodorini e focaccina al rosmarino

"SALUMERIA", 5 TYPES OF COLD CUTS *single* 138 *share* 258
WITH PICKLED VEGETABLES
Gli affettati della casa con giardiniera

"FORMAGGERIA", 5 REGIONAL CHEESES *single* 148 *share* 268
WITH JAMS, HONEY AND GRAPES
Assortimento di formaggi tipici, confetture, miele e uva

V S **500 GRAMS BURRATA CHEESE** MUST TRY 398
WITH A CHERRY TOMATO SALAD
500 gr. burrata D.O.P. con pomodorini basilico e cipolla rossa

PASTA & RISOTTI

Fresh Homemade Pasta

BAKED LASAGNA 188
LAYERED WITH A RICH MEAT RAGOÛT
Lasagna infornata alla casereccia

S **HANDMADE LARGE PAPPARDELLE** 238
WITH A PORCINI, CHIANTI AND TUSCAN SAUSAGE RAGOÛT
Pappardelle fatte in casa al ragoût di salsiccia e porcini

NEW **ARTISANAL TAGLIATELLE** 198
ARTISANAL TAGLIATELLE TOSSED WITH PRAWNS AND ZUCCHINI
Gamberi e zucchine

NEW **RAVIOLI RICOTTA SPINACI** 188
SPINACH AND RICOTTA CHEESE RAVIOLI GOCCIA D'ORO WITH BUTTER AND TOMATO SAUCE

Dry Pasta & Risotto

SPAGHETTI PASTIFICIO MARTELLI 188
TOSSED WITH CLAMS SAUTÉED WITH WHITE WINE & GARLIC AND A PINCH OF CHILI FLAKES
Spaghetti "Pastificio Martelli" alle vongole saltate con aglio, vino bianco e una punta di peperoncino

V **WHOLE WHEAT ORGANIC SPAGHETTI** Healthy Choice 178
WITH CHERRY TOMATOES, BASIL, LECCINE OLIVES AND CHILI
Spaghetti Felicetti integrali BIO alla "siciliana"

LINGUINE CRAB 308
WITH NORWEGIAN KING CRAB MEAT
Linguine Alla Polpa di Granchio Gigante Norvegese

NEW **MUSHROOM RISOTTO** 258
CARNAROLI RISOTTO WITH PORCINI MUSHROOMS AND SCALES OF PARMIGIANO REGGIANO
Risotto ai funghi

HAND-CRAFTED SPAGHETTI & SPAGHETTINI
"Martelli" From Lari-Tuscany

ALLA CARBONARA WITH "DHA" OMEGA 3 ENRICHED EGGS
Guanciale, Grana e pepe nero mantecati con uova arricchite di Omega 3

178

We are happy to serve you some classics
i.g. TOMATO BASIL, BOLOGNESE or AOP upon request

GLUTEN FREE

For our **GLUTEN-FREE** or health-driven diners,
we are happy to offer **GLUTEN-FREE** pasta
and pizza crust alternatives!

FROM THE SKILLET

Fish – Pesce

NEW **SUSTAINABLE HALIBUT STEAK** 238
IN CRUST OF AROMATIC HERBS AND SERVED WITH SEASONAL GREEN PEA CASSEROLE
Halibut in crosta di erbe piselli stufati

NEW **PAN-ROASTED SEA BREAM** 238
IN A LIGHT HERBS CRUMB, FENNEL SUMMER SALADS AND RAW TOMATOES, CAPERS, AND OLIVE "VIERGE STYLE"
Filetto d'Orata alla Messinese

MAIN COURSE TO SHARE IDEAL FOR TWO 688
please allow 25 minutes for preparation
IL BRANZINO Al SALE
32oz sustainable whole sea bass in crust of salt served with vegetables and garden salad

Meat – Carne

AUS LAMB SHANK 288
LAID ON PORCINI MUSHROOM RAGOÛT WITH POTATOES AND LAMB SAUCE
Stinco di agnello con ragu di patate e porcini, servito con la sua salsa

PORK RIBS 278
SPICY SLOW COOKED PORK RIBS, ITALIAN BBQ ROASTED POTATOES
Costine di maiale piccanti cotte a fuoco lento, patate italiane arrosto

GIANT PREMIUM USDA PORK CHOP MILANESE "ELEPHANT EAR" 258
SERVED WITH BABY ROCKET & CHERRY TOMATOES
Cotoletta di maiale alla Milanese "Orecchio di elefante" con rucola e pomodorini

FROM THE LAVA ROCK STONE GRILL

OUR BEEF SPECIALS

OUR PREMIUM STEAKS ARE ONLY
RANGER'S VALLEY M2 AUS BLACK ANGUS
270 DAYS GRAIN FED

FREE RANGE SPRING CHICKEN ALLA DIAVOLA 18OZ/ 258

RIB EYE 12OZ/336GR. 388

AUS BEEF STRIPLOIN TAGLIATA 358

OUR STEAKS ARE SERVED WITH A GARDEN SALAD AND ONE OF THE SIDES BELOW:

1. SAUTÉED MUSHROOMS WITH GARLIC AND PARSLEY
2. FRENCH FRIES SERVED WITH BLACK TRUFFLE MAYO
3. SAUTÉED SPINACH
4. MASHED POTATOES
5. PAN-ROASTED FINGERLING POTATOES

SIDES - CONTORNI all @ 58

{ EXTRA SAUCE @30 }
RED WINE BEEF REDUCTION |
BLACK PEPPER SAUCE | AROMATIC HERB GRAVY

Please do not hesitate to ask for
Special Prime Cuts & Large Steaks for Sharing

MENU

Please ask our friendly staff for the pizza menu

Choice for a healthy appetite Healthy Choice

KIDS MENU & CHINESE MENU ARE AVAILABLE 有小童及中文餐牌提供

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

19/05/2022