

APPETIZERS & SALADS

- ✓ **GARDEN SALAD OR ARUGULA** 118
with cherry tomatoes & grana padano shavings tossed with aged balsamic
- CAESAR CARDINI SALAD WITH BACON** 118
king prawn *extra 68*
organic chicken breast *extra 68*
smoked Scottish salmon *extra 58*
- DEEP FRIED CALAMARI E GAMBERI** 188
traditional semolina crusted deep fried calamari & prawns served with tartar sauce
- TUNA TARTARE** 178
scented with lime and ginger, layered with avocado
- ✓ **CAPRESE SALAD** 168
made of buffalo mozzarella, plum tomatoes, fresh basil & oregano. Served with a garden salad
- NEW LA PARMIGIANA** 178
traditional eggplant layered with mozzarella, tomato basil & grana padano sitting on warm tomato fondue
- NEW AUS TENDERLOIN BEEF CARPACCIO** 198
wild rocket, wild mushrooms, artichokes & Grana Padano shavings
- AUS BLACK ANGUS BEEF TARTARE** 268
with Aristocrat caviar, quail egg & crispy toast
- SOUPS**
- NEW BOSTON LOBSTER CHOWDER** 158
with potatoes, sweet corn & pancetta
- ✓ **MINISTRONE** 128
traditional root vegetable soup with a hint of basil
- SOUP OF THE DAY** 118
please check with our server

PLANT-BASED GOODIES

- SPAGHETTI PASTIFICIO MARTELLI** 198
tossed with Beyond[®] meat and Omnipork[®] ragoût
- NEW GARDEIN FISHLESS FISH & CHIPS** 178
served with vegemaise tartar sauce
- PIZZA HEURA ORIGINAL CHUCK[®]** 198
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 & béchamel
-  **NEW HOMEMADE RAVIOLI** 268
filled with 'chicken alla cacciatora' warm buffalo mozzarella fondue & parsley cream
- NEW HOMEMADE TAGLIATELLE** 298
tossed with a tuscan wild boar ragoût, umbrian pecorino
- DRY PASTA**
- ✓ **FUSILLI "MANCINI"** 188
with cherry tomatoes, black olives, fresh basil & a hint of chili
- ✓ **PENNE "JEROME"** 218
with Gorgonzola & black truffle cream
- SPAGHETTI "VONGOLE"** 218
with imported Italian clams, white wine & parsley
- NEW SAN MARZANO TOMATO RISOTTO** 268
fava beans, scallops & black olive dust
- LINGUINI PASTIFICIO FELICETTI ALLA BUSERA** 318
tossed with Boston lobster & a rich spicy tomato sauce

DON'T HESITATE TO ASK OUR ITALIAN CHEF FOR THE ITALIAN CLASSIC RECIPES SUCH AS BOLOGNESE, ARRABBIATA, CARBONARA AND MORE STARTING FROM 188.

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

MAIN COURSE TO SHARE

(IDEAL FOR TWO OR THREE)
PLEASE ALLOW 25 MINUTES FOR PREPARATION

-  **30 OZ WILD CAUGHT SARDINIAN SEA BASS** 698 
sea salt-crusted whole fish, served with a garden salad & seasonal vegetables
- 39 oz (1.1 KG) BEEF "COSTATA"** 1980
Rangers Valley Prime AUS Black Angus grain-fed OP rib M3+ served with grilled vegetables and French fries

SIDES ALL AT 65


French fries, Roasted potatoes, Grilled asparagus, Sautéed forest mushrooms, Rocket salad & Parmesan shavings

MAIN COURSE FISH

- NEW SUSTAINABLE NORWEGIAN SALMON** 248 
cucumber, avocado, crab meat & lemongrass consommé
- NEW 19 OZ WHOLE TUSCANY ORBETELLO SEA BREAM** 368 
simply oven baked "alla puttanesca" with Italian cherry tomatoes, black olives, anchovies, capers, parsley & a hint of fresh chili
- SUSTAINABLE HALIBUT STEAK** 238
"Grenobloise" style with lemon preserved, fresh lemon dices, capers, italian parsley & croutons


MAIN COURSE MEAT

- 20 OZ ITALIAN FREE RANGE BABY COCKEREL** 268
butterflied and marinated with lemon & rosemary served with roasted potato and garden salad
- FRENCH "CHAROLAISE" VEAL CUTLET** 438
MILANESE "ELEPHANT EAR"
with baby rocket & Italian cherry tomatoes
- NEW AUS RANGER VALLEY BEEF CHEEK WAGYU M3** 308
slowly braised on merlot wine, truffle mashed potatoes

-  **AUSTRALIAN LAMB RACK** 418
flavoured with fresh thyme, finished with aromatic butter & Bronte pistachio crust

MAIN COURSE STEAK

FROM THE LAVA ROCK STONE GRILL

-  **AUS BEEF TAGLIATA** 358
10oz Rangers Valley striploin M2+ served with wild rocket salad, sun-dried tomatoes, parmesan shavings & aged balsamico
- AUS BEEF TENDERLOIN** 408
char grilled 9oz Rangers Valley tenderloin served with French fries & garden salad
- AUS BEEF RIB EYE** 398
char grilled 11oz prime cut grain fed rib eye and served with French fries & garden salad

TO ACCOMPANY YOUR STEAK

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

SHARING PLATTERS

(FOR 2/3 PEOPLE)

- NEW PARMA HAM "RISERVA"** 298
served with giardiniera pickles & crescentine puffs
- AFFETTATI MISTI** 288
5 kinds of Italian cold cuts with pickled vegetables
-  ✓ **500g BURRATA D.O.P** 398
with Italian cherry tomato & red onion salad

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[®] 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[®] 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 \$375 will be charged per bottle of champagne or wine
Cake cutting fee of \$230 will be charged per pound
Wifi password: spasso07

APPETIZERS & SALADS

- ✓ **GARDEN SALAD OR ARUGULA** 118
田園沙律或火箭菜 配 車厘茄、意大利芝士及陳年黑醋
- CAESAR CARDINI SALAD WITH BACON** 118
煙肉凱撒沙律
king prawn 大蝦 extra 68
organic chicken breast 有機雞胸 extra 68
smoked Scottish salmon 煙三文魚 extra 58
- DEEP FRIED CALAMARI E GAMBERI** 188
香炸魷魚及大蝦伴他醬
- TUNA TARTARE** 178
青檸薑汁吞拿魚他伴牛油果
- ✓ **CAPRESE SALAD** 168
意大利水牛芝士、李形番茄、新鮮羅勒、香草田園沙律
- NEW LA PARMIGIANA** 178
焗意式千層茄子伴蕃茄蓉
- NEW AUS TENDERLOIN BEEF CARPACCIO** 198
澳洲生牛柳薄片 配 火箭菜、野菌、洋蔥及意大利芝士
- AUS BLACK ANGUS BEEF TARTARE** 268
澳洲生牛肉他他 配 魚籽醬、鵝鶉蛋及多士片
- SOUPS**
- NEW BOSTON LOBSTER CHOWDER** 158
波士頓龍蝦、甜粟米、意式煙肉粒湯
- ✓ **MINISTRONE** 128
傳統意式雜菜湯 配 羅勒
- SOUP OF THE DAY** 118
精選餐湯

PLANT-BASED GOODIES

- SPAGHETTI PASTIFICIO MARTELLI** 198
意大利麵 配 Beyond® meat全素肉及Omnipork®新豬肉醬
- NEW GARDEIN FISHLESS FISH & CHIPS** 178
炸素魚柳及薯條伴素他醬
- PIZZA HEURA ORIGINAL CHUCK®** 198
全素意式薄餅 配 番茄醬、烤燈籠椒、羅勒、純素水牛芝士及素雞肉
(可轉10吋半無麩質餅底)

PASTA & RISOTTI

- ARTISANAL PASTA**
- LASAGNE BOLOGNESE** 188
意式牛肉肉醬千層麵
- NEW HOMEMADE RAVIOLI** 268
焗雞肉芝士意大利雲吞伴蕃茄醬
- NEW HOMEMADE TAGLIATELLE** 298
手工雞蛋意大利麵 配 嫩野豬肉和意式羊奶芝士
- DRY PASTA**
- ✓ **FUSILLI "MANCINI"** 188
意大利螺旋麵 配 車厘茄、新鮮羅勒、辣椒及黑水櫻
- ✓ **PENNE "JEROME"** 218
意大利長通粉 配 藍芝士及黑松露忌廉
- SPAGHETTI "VONGOLE"** 218
意大利鮮蜆意粉伴白酒及蕃茜
- NEW SAN MARZANO TOMATO RISOTTO** 268
香濃蕃茄帶子意大利飯 配 蠶豆及黑橄欖粉
- LINGUINI PASTIFICIO FELICETTI ALLA BUSERA** 318
波士頓龍蝦扁麵 配 香煎蕃茄汁

歡迎加24元轉無麩質及古麥意粉

另有傳統意式肉醬、辣蕃茄醬、雞蛋煙肉醬等經典意粉188元起

MAIN COURSE TO SHARE

(IDEAL FOR TWO OR THREE) 2人份量
PLEASE ALLOW 25 MINUTES FOR PREPARATION
製作時間約25分鐘

- 30 OZ WILD CAUGHT SARDINIAN SEA BASS** 698
30安士鹽焗野生鱸魚 配 田園沙律及蔬菜
- 39 oz (1.1 KG) BEEF "COSTATA"** 1980
39安士優質澳洲黑安格斯M3+大扒 配 烤蔬菜及炸薯條

SIDES ALL AT 65 配菜 每份\$65

- French fries薯條, Roasted potatoes烤薯, Grilled asparagus烤露荀,
- Sautéed forest mushrooms炒野菌,
- Rocket salad & Parmesan shavings火箭菜配巴馬臣芝士

MAIN COURSE FISH

- NEW SUSTAINABLE NORWEGIAN SALMON** 248
可持續挪威三文魚 配 青瓜、蟹肉、牛油果及香茅清湯
- NEW 19 OZ WHOLE TUSCANY ORBETELLO SEA BREAM** 368
意式原條香煎焗海鯧魚
- SUSTAINABLE HALIBUT STEAK** 238
可持續比目魚扒 配 檸檬蕃茜牛油汁

MAIN COURSE MEAT

- 20 OZ ITALIAN FREE RANGE BABY COCKEREL** 268
香烤意大利小公雞 配 迷迭香烤薯及田園沙律
- FRENCH "CHAROLAISE" VEAL CUTLET MILANESE "ELEPHANT EAR"** 438
with baby rocket & Italian cherry tomatoes
米蘭式炸法國牛仔肉 配 火箭菜車厘茄沙律
- NEW AUS RANGER VALLEY BEEF CHEEK WAGYU M3** 308
慢煮澳洲M3和牛面肉 配 紅酒松露汁薯蓉
- AUSTRALIAN LAMB RACK** 418
aromatic butter & Bronte pistachio crust
香草澳洲羊仔架 配 開心果脆粒及香草牛油

MAIN COURSE STEAK FROM THE LAVA ROCK STONE GRILL

- AUS BEEF TAGLIATA** 358
10oz Rangers Valley striploin M2+
10安士澳洲M2+西冷 配 野火箭菜、番茄乾、巴馬臣芝士及意大利陳年黑醋
- AUS BEEF TENDERLOIN** 408
碳烤9安士澳洲Rangers Valley牛柳 配 薯條及田園沙律
- AUS BEEF RIB EYE** 398
碳烤11安士澳洲穀飼肉眼 配 薯條及田園沙律

TO ACCOMPANY YOUR STEAK

- Mustard sauce 芥末 Aromatic herbs 香草 Green pepper 青胡椒
- Béarnaise sauce 法式雞蛋牛油醬 Red wine beef reduction 紅酒牛肉汁

SHARING PLATTERS

(FOR 2/3 PEOPLE) 2-3人份量

- NEW PARMA HAM "RISERVA"** 298
特級巴馬火腿 配 意式酸菜及麵包泡芙
- AFFETTATI MISTI** 288
五款意大利火腿冷盤 配 秘製酸菜
- ✓ **500g BURRATA D.O.P** 398
五百克頂級水牛芝士 配 意大利車厘茄及紅洋蔥沙律

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