

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, heritage cherry 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 OMNI FISHLESS FISH & CHIPS** 178
served with vegenaïse 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' stracciatella cheese and 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 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.



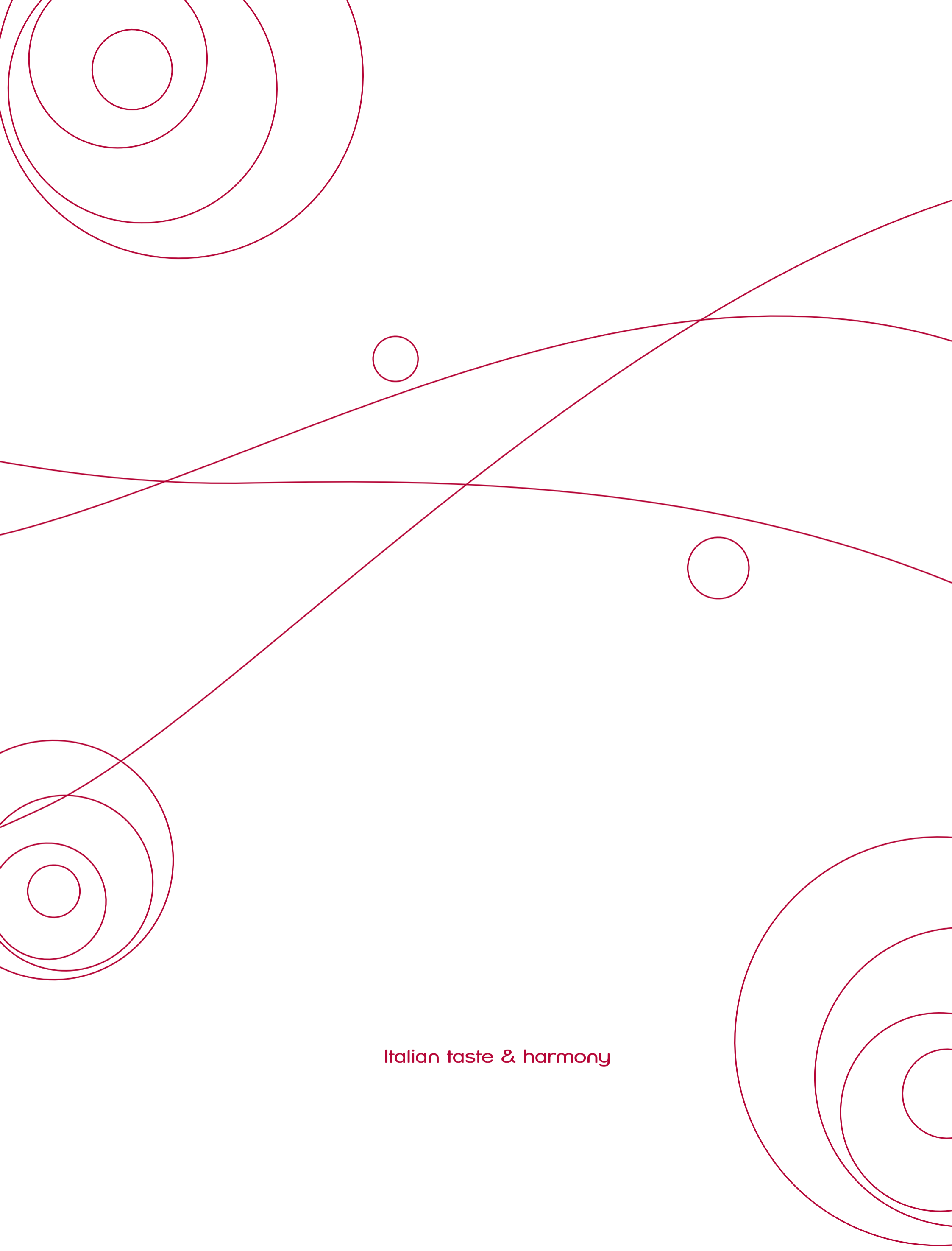
JBS[®] lamb is MSA graded, HGP free and 100% grass fed while never being exposed to hormones, GMOs or antibiotics.



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



Italian taste & harmony