

APPETIZERS & SALADS

TUNA TARTARE	single 168 double 298
avocado scented with lime and ginger, served with deep fried onion rings	
NEW BUFFALO MOZZARELLA SALAD TOMATO AND RAINBOW ITALIAN CHERRY TOMATOES	168
with basil infused oil	
AUS TENDERLOIN BEEF CARPACCIO	188
wild rocket, artichokes & Grana Padano shavings	
NEW FRITTURA MISTA	188
deep-fried king prawns, calamari & white bits with assorted vegetables	
NEW SEABASS CARPACCIO	188
with asparagus and yuzu emulsion	
NEW 1KG FRESH CLAMS (for 2 people)	280
sauteed with tomato and a hint of chili	
PLATEUAX OF 6 FRENCH OYSTERS FINE DE CLAIRE N°3	228

SOUPS

SOUP OF THE DAY	118
MINISTRONE	128
traditional root vegetable soup with a hint of basil	

SHARING PLATTERS (FOR 2-3 PEOPLE)

500g BURRATA D.O.P	398
with Italian cherry tomato & red onion salad	
AFFETTATI MISTI	single 148 share 268
Assorted Italian cold cuts with pickled vegetables	
RISERVA SAN DANIELE HAM	single 158 share 298
served with warm bread puffs	
FINE CHEESE PLATTER	single 158 share 278
with fresh & dried fruits	

Big L'INSALATONE

CHEF'S SALAD WITH MESCLUN	248
San Daniele ham, grilled chicken fillet, Buffalo Mozzarella, avocado, asparagus, poached farm egg & Parmesan shavings	

PASTA & RISOTTI UNTOUCHABLES

NEW SPAGHETTI WITH FRESH CLAMS	208
with cured egg-yolk "Bottarga" style	
PENNE "JEROME"	228
with Gorgonzola & black truffle cream	
NEW TAGLIATELLE SICILIAN RED PRAWN	388
tossed with cherry tomato	
NEW RISOTTO BURRATA CHEESE & RADICCHIO	258
LINGUINE LOBSTER	318
tossed with Maine lobster, fresh tomatoes and basil	
NEW HAND-MADE FUSILLONI	208
with creamy Burrata cheese & spicy N'Duja Calabrian sausage	
NEW POTATO GNOCCHI	198
with Sicilian style fresh basil pesto, orange zest and lemon aroma	

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

NEW GRAND SEAFOOD RISOTTO	428
with lobster and seasonal seafood (for 2 people)	
NEW 450G RANGERS VALLEY AUS FLANK STEAK LIKE A "TAGLIATA"	428
mashed potato, aromatic beef jus (for 2 people)	
1200G RANGERS VALLEY AUS GRAND STEAK M3+OP RIB	2188
with truffled French fries & aromatic beef jus (for 3-4 people)	

OUR 10" HAND TOSSED PIZZAS

MARGHERITA	168
tomato sauce, Mozzarella fior di latte & fresh basil leaves	
PICCANTE	168
tomato sauce, Italian spicy salami & Mozzarella fior di latte	
SAN DANIELE	198
tomato sauce, Mozzarella, rocket, San Daniele ham and Parmesan shavings	
NEW PIZZA 4 CHEESE	198
tomato sauce, Mozzarella and assorted Italian cheese	

MAIN COURSE FISH

NEW WHOLE ITALIAN SEA BASS	378
with spinach, Italian cherry tomatoes & a light mayonnaise sauce	
SPANISH OCTOPUS TENTACLE	358
pan-roasted with winter vegetables and light basil pesto sauce	
PAN-ROASTED SUSTAINABLE NORWEGIAN SALMON STEAK	258
served with French bean salad, spicy mango & ginger salsa	

MAIN COURSE MEAT

WHOLE ITALIAN SPRING CHICKEN	248
aromatic herbs served with French fries, open butterfly and marinated with lemon	
GIANT PREMIUM USDA PORK CHOP MILANESE "ELEPHANT EAR"	268
served with baby rocket & cherry tomatoes	
CHICKEN BREAST SUPREME	228
with baby spinach and avocado	
NEW CHEF'S TUSCAN STYLE HAMBURGER	198
Minced black Angus beef, Pancetta, lettuce, Fontina & tomato served with French fries, truffle mayo	

MAIN COURSE STEAK

OUR PREMIUM STEAKS ARE ONLY FROM USDA ST. HELEN GRAIN FED & AUSTRALIAN RANGERS VALLEY BLACK ANGUS 300 DAYS GRAIN FED

CHOICE" GRADE TENDERLOIN FILLET	438
280g grilled to your favourite temperature	
AUS BEEF RIB EYE	438
310g char grilled prime cut grain fed rib eye and served with French fries & garden salad	
NEW CHEF'S AUS 310G PREMIUM BEEF STEAK TAGLIATA WITH KING PRAWN	588
with truffle mayonnaise & mixed garden salad	

OUR STEAKS INCLUDE ONE SIDE (SEE BELOW) & A JET FRESH GARDEN SALAD.

SAUCE SUGGESTIONS: GREEN PEPPER, BEARNAISE, RED WINE JUS, AROMATIC HERBS

SIDES ALL AT 65

Pan-roasted fingerling potatoes with rosemary
Sauteed broccoli with garlic & fresh chili,
Rocket salad with Grana flakes & aged balsamico,
French fries with black truffle mayonnaise

DESSERTS

TIRAMISÙ	118
Mascarpone cream and espresso coffee soaked lady fingers	
TRIO OF CHOCOLATE	118
flan, Belgium chocolate ice cream and crème brûlée	
NEW PANNACOTTA	108
Freshly made with wild berries	
NEW DOUBLE CHEESECAKE	128
with lemon & red berries	

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 pureebottle of champagne or wine
Corkage fee of \$295 will be charged per bottle of champagne or wine
Cake cutting fee of \$180 will be charged per pound