

FESTIVE A LA CARTE MENU

APPETIZERS & SALADS

TUNA TARTARE single 168
double 298
avocado scented with lime and ginger,
served with deep fried onion rings

AUS TENDERLOIN BEEF CARPACCIO 188
wild rocket, wild mushrooms,
artichokes & Grana Padano shavings

FRITTURA MISTA 188
deep-fried king prawns, calamari & white bits
with assorted vegetables

NEW SEAFOOD "LASAGNETTA" 198
20 Pesci" with assorted seafood and crustaceans
served on Le Creuset pan au gratin

NEW SEARED TUNA SALAD 188
with quail eggs & mixed vegetables

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

PASTA & RISOTTI UNTOUCHABLES

PENNE "JEROME" 228
with gorgonzola & black truffle cream 1/2 portion 128

NEW TAGLIATELLE SICILIAN RED PRAWN 388
tossed with cherry tomato, a hint of chili

CARNAROLI RISOTTO 258
with wild mushrooms, Parmesan shaving, cress

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

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

14.5oz RANGERS VALLEY AUS FLANK STEAK 428
LIKE A "TAGLIATA"
green pea puréed, aromatic beef jus
(for 2 people)

41 oz RANGERS VALLEY AUS GRAND 2188
STEAK M3+OP RIB
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 SPANISH OCTOPUS TENTACLE 348
pan-roasted with winter vegetables and
light basil pesto sauce

NEW PAN-ROASTED NORWEGIAN SALMON 248
baked in "Papillote"
wrapped and served sealed with its natural
jus, extra virgin mashed potato

MAIN COURSE MEAT

WHOLE ITALIAN SPRING CHICKEN 248
aromatic herbs served with roasted potatoes
open butterfly and marinated with lemon

GIANT PREMIUM USDA PORKCHOP 258
MILANESE "ELEPHANT EAR"
served with baby rocket & cherry tomatoes

CHICKEN BREAST SUPREME 228
with baby spinach and avocado

MAIN COURSE STEAK

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

"CHOICE" GRADE TENDERLOIN FILLET 398
10oz grilled to your favourite temperature

AUS BEEF RIB EYE 398
char grilled 11z prime cut grain fed rib eye and
served with French fries & garden salad

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

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

SIDES ALL AT 65

Pan-roasted fingerling potatoes with rosemary
Sautéed 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

CLASSIC APPLE TARTE TARTIN 108
with chantilly and vanilla ice cream
(please allow 10 mins for preparation)

COPPETTA NUTELLA CREAM WITH WILD BERRIES 118

CHOCOLATE TRUFFLE ICE CREAM "AFFOGATO" 128
Espresso Coffee and a hint of Italian liquor

Kung Hei Fat Choy
Happy Year of the Rabbit

WE ONLY USE SUSTAINABLE FISH & LIVESTOCK



Wine Bar & Restaurant



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 pure bottle 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

PLEASE ASK OUR FRIENDLY STAFF FOR THE DESSERT MENU AND DAILY SPECIALS

JAN 2023