

# MINI A LA CARTE MENU

AUTUMN & WINTER



Wine Bar & Restaurant

## APPETIZERS & SALADS

- TUNA TARTARE single 168  
avocado scented with lime and ginger,  
served with deep fried onion rings double 298
- 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** 1KG FRESH CLAMS (for 2 people) 280  
sautéed 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  
Assorted Italian cold cuts with pickled  
vegetables share 268
- ✓** RISERVA SAN DANIELE HAM single 158  
served with warm bread puffs share 298
- ✓** FINE CHEESE PLATTER single 158  
with fresh & dried fruits share 278

## **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

- SPAGHETTI VONGOLE 208  
with fresh clams
- ✓** PENNE "JEROME" 228  
with Gorgonzola & black truffle cream 1/2 portion 128
- NEW** ARTISANAL TAGLIATELLE 298  
tossed with Tuscany wild boar ragout, Umbrian Fecorino
- LINGUINE LOBSTER 318  
tossed with Maine lobster, fresh tomatoes and basil
- NEW** FERRON CARNAROLI RISOTTO 268  
with Porcini mushrooms and Grana Padano scales
- 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

- NEW** GRAND SEAFOOD RISOTTO 488  
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** 600G SUSTAINABLE TUSCANY SEA BASS 388  
sea salt - crusted whole fish served with  
garden salad & seasonal vegetables
- 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

- NEW** PAN-ROASTED UMBRIAN SPICY SAUSAGE 228  
borlotti bean stew "Uccelletto Style"  
with sage and tomato sauce
- ✓** GIANT PREMIUM USDA PORK CHOP MILANESE "ELEPHANT EAR" 288  
served with baby rocket & cherry tomatoes
- CHICKEN BREAST SUPREME 228  
with baby spinach and avocado
- NEW** VEAL "OSSOBUCO" 288  
served with saffron risotto and orange "Gremolata"

## 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

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  
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
- TRIO OF CHOCOLATE 118  
flan, Belgium chocolate ice cream and crème brûlée
- NEW** PANNA COTTA 108  
freshly made with wild berries
- NEW** BABÀ AL RUM 118  
delicious rum syrup infused sponge cake served with  
whipped cream
- I GELATI & SHERBET 45  
lemon / chocolate / strawberry / vanilla per scoop

## 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 puree bottle of champagne or wine  
Corkage fee of \$295 will be charged per bottle of champagne or wine  
Cake \$450 per pound; Cake cutting fee of \$180 will be charged per pound