

### 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

**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

**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 pureebottle 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

### APPETIZERS & SALADS

- TUNA TARTARE** single 168  
double 298  
avocado scented with lime and ginger,  
served with deep fried onion rings  
青檸薑汁吞拿魚他他伴牛油果 配 炸洋葱圈
- NEW BUFFALO MOZZARELLA SALAD TOMATO AND RAINBOW ITALIAN CHERRY TOMATOES** 168  
with basil infused oil  
水牛芝士伴雜色車厘茄沙律
- AUS TENDERLOIN BEEF CARPACCIO** 188  
wild rocket, artichokes & Grana Padano shavings  
澳洲生牛柳薄片 配 火箭菜、洋蔥及帕達諾芝士
- NEW FRITTURA MISTA** 188  
deep-fried king prawns, calamari & white bits  
with assorted vegetables  
香炸大蝦、白飯魚及魷魚伴素菜
- PLATEUAX OF 6 FRENCH OYSTERS FINE DE CLAIRE N°3** 228  
即開法國生蠔 (6隻)

### SOUPS

- SOUP OF THE DAY** 118  
是日餐湯
- MINISTRONE** 128  
traditional root vegetable soup with a hint  
of basil  
傳統意大利雜菜湯

### SHARING PLATTERS (FOR 2-3 PEOPLE)

- 500g BURRATA D.O.P.** 398  
with Italian cherry tomato & red onion salad  
五百克頂級水牛芝士 配 意大利車厘茄及紅洋蔥沙律
- AFFETTATI MISTI** single 148  
share 268  
Assorted Italian cold cuts with pickled  
vegetables  
五款意大利火腿拼盤 配 秘製酸菜
- RISERVA SAN DANIELE HAM** single 158  
share 298  
served with warm bread puffs  
特級丹尼爾火腿 配 意式酸菜及麵包泡芙
- FINE CHEESE PLATTER** single 158  
share 278  
with fresh & dried fruits  
意大利芝士拼盤 配 鮮果及乾果

### Big L'INSALATONE

- CHEF'S SALAD WITH MESCLUN** 248  
San Daniele ham, grilled chicken fillet,  
Buffalo Mozzarella, avocado, asparagus, poached  
farm egg & Parmesan shavings  
廚師沙律 (聖丹尼爾火腿、烤雞肉、水牛芝士、  
牛油果、蘆筍煮蛋及帕馬森芝士)

### PASTA & RISOTTI UNTOUCHABLES

- NEW SPAGHETTI VONGOLE** 208  
with fresh clams  
意大利鮮蜆意粉白酒及蕃茜
- PENNE "JEROME"** 228  
with Gorgonzola & black truffle cream  
意大利長通粉 配 藍芝士及黑松露忌廉
- NEW ARTISANAL TAGLIATELLE** 298  
tossed with Tuscany wild boar ragout, Umbrian Fecorino  
手工雞蛋意大利麵 配 香濃芝士肉醬
- LINGUINE LOBSTER** 318  
tossed with Maine lobster, fresh tomatoes and basil  
龍蝦扁麵 配 香草龍蝦汁
- NEW FERRON CARNAROLI RISOTTO** 268  
with Porcini mushrooms and Grana Padano scales  
牛肝菌燴意大利飯配巴馬臣芝士片
- NEW HAND-MADE FUSILLONI** 208  
with creamy Burrata cheese & spicy N'Duja  
Calabrian sausage  
水牛芝士伴辣肉腸螺絲粉

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)  
龍蝦海鮮意大利飯 (兩位用)
- NEW 450G RANGERS VALLEY AUS FLANK STEAK LIKE A "TAGLIATA"** 428  
mashed potato, aromatic beef jus  
(for 2 people) 450克澳洲牛腩排肉 配 薯茸及牛肉汁
- 1200G RANGERS VALLEY AUS GRAND STEAK M3+OP RIB** 2188  
with truffled French fries & aromatic beef jus  
(for 3-4 people)  
1200克澳洲M3+黑安格斯帶骨牛排 配 松露薯條及牛肉汁

### OUR 10" HAND TOSSED PIZZAS

- MARGHERITA** 168  
tomato sauce, Mozzarella fior di latte & fresh basil leaves  
瑪格麗特意大利薄餅
- PICCANTE** 168  
tomato sauce, Italian spicy salami & Mozzarella  
fior di latte  
意大利辣肉腸士薄餅
- SAN DANIELE** 198  
tomato sauce, Mozzarella, rocket, San Daniele ham  
and Parmesan shavings  
聖丹尼爾火腿、帕馬森芝士火箭菜薄餅
- NEW PIZZA 4 CHEESE** 198  
tomato sauce, Mozzarella and assorted Italian cheese  
四式意大利芝士薄餅

### MAIN COURSE FISH

- NEW 600G SUSTAINABLE TUSCANY SEA BASS** 388  
sea salt - crusted whole fish served with  
garden salad & seasonal vegetables  
鹽焗鱈意大利海鱸魚配田園沙律及時蔬
- SPANISH OCTOPUS TENTACLE** 358  
pan-roasted with winter vegetables & light basil pesto sauce  
烤西班牙八爪魚鬚配蔬菜香草汁
- PAN-ROASTED SUSTAINABLE NORWEGIAN SALMON STEAK** 258  
served with French bean salad, spicy mango & ginger salsa  
香煎挪威三文魚扒 配 法邊豆沙律及薑辣芒果莎莎

### MAIN COURSE MEAT

- NEW PAN-ROASTED UMBRIAN SPICY SAUSAGE** 228  
borlotti bean stew "Ucelletto Style"  
with sage and tomato sauce  
香烤意式辣肉腸配香草番茄汁煮豆
- GIANT PREMIUM USDA PORK CHOP MILANESE "ELEPHANT EAR"** 288  
served with baby rocket & cherry tomatoes  
特大米蘭豬扒配火箭菜及車厘茄
- CHICKEN BREAST SUPREME** 228  
with baby spinach and avocado  
烤頂級雞胸肉配菠菜苗沙律及牛油果
- VEAL "OSSOBUCO"** 288  
served with saffron risotto and orange "Gremolata"  
牛仔膝配蒜香橙皮藏紅花燴意大飯

### MAIN COURSE STEAK

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

- CHOICE" GRADE TENDERLOIN FILLET** 438  
280g grilled to your favourite temperature  
碳烤280克特選牛柳配田園沙律
- AUS BEEF RIB EYE** 438  
310g char grilled prime cut grain fed rib eye and  
served with French fries & garden salad  
碳烤310克澳洲穀飼肉眼 配 薯條及田園沙律

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  
Sauteéd broccoli with garlic & fresh chili,  
Rocket salad with Grana flakes & aged balsamico,  
French fries with black truffle mayonnaise

### DESSERTS

- TIRAMISÙ** 意大利芝士餅 118  
Mascarpone cream and espresso coffee soaked lady fingers
- TRIO OF CHOCOLATE** 朱古力三重奏 118  
flan, Belgium chocolate ice cream and crème brûlée
- NEW PANNA COTTA** 野莓意大利奶凍 108  
freshly made with wild berries
- NEW BABÀ AI RUM** 意大利朗姆酒蛋糕伴忌廉 118  
delicious rum syrup infused sponge cake served with  
whipped cream
- I GELATI & SHERBET** 意大利雪糕 45  
lemon / chocolate / strawberry / vanilla per scoop

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= Vegetarian dish

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Cake \$450 per pound | Cake cutting fee of \$180 will be charged per pound