

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

PLATEUAX OF 6 FRENCH OYSTERS FINE DE CLAIRE N°3 228

new 1KG FRESH CLAMS (for 2 people) 330
sautéed with tomato and a hint of chili

SOUPS

SOUP OF THE DAY 118

V MINISTRONE 128
traditional root vegetable soup with a hint of basil

SHARING PLATTERS (FOR 2-3 PEOPLE)

V 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

V 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

V 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 **new**

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

V 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 "Ucelletto 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 "OSSOBUOCO" 288
served with saffron risotto and orange "Gremolata"

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

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

PANNA COTTA 108
freshly made with wild berries

BABÀ AI 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 V = 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

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)

1KG FRESH CLAMS (for 2 people) 330
sautéed with tomato and a hint of chili
香辣番茄汁煮蜆 (約1公斤, 2位用)

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

SPAGHETTI VONGOLE 208
with fresh clams
意大利鮮蜆意粉伴白酒及蕃茜

PENNE "JEROME" 228
with Gorgonzola & black truffle cream
意大利長通粉 配 藍芝士及黑松露忌廉 1/2 portion 128

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 428
LIKE A "TAGLIATA" (for 2 people)
mashed potato, aromatic beef jus
450克澳洲牛腩排肉 配 薯茸及牛肉汁 (兩位用)

1200G RANGERS VALLEY AUS GRAND STEAK M3+OP RIB 2188
(for 3-4 people)
with truffled French fries & aromatic beef jus
1200克澳洲M3+黑安格斯帶骨牛排 配 松露薯條及牛肉汁 (三-四位用)

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

new VEAL "OSSOBUOCO" 288
served with saffron risotto and orange "Gremolata"
牛仔膝配蒜香橙皮藏紅花燴意大利飯

MAIN COURSE STEAK

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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

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